



ACQUA BISTECCA

A MICHAEL MINA RESTAURANT

SPECIAL EVENTS

events-abeb@theminagroup.com

5500 Coconut Road
Bonita Springs, FL 34134

ABOUT US

Michelin-Starred Chef Michael Mina began his career at Aqua, where he helped reshape San Francisco's seafood scene. He solidified his reputation at Bourbon Steak, where he pioneered the butter-poaching method for steak. And now, he's bringing decades of industry-shaping experience to the table at Acqua Bistecca, where guests enjoy an Italian-inspired celebration of flavor and frivolity.

PRIVATE DINING

Conceived as a social hub, the restaurant buzzes with energy, offering a lively and engaging experience for a diverse audience of diners.

EVENT SPACES

Sala Blu

18 Seated

The Deck

70 Seated

100 Reception

Restaurant Buyout

150 Seated

200 Reception



Sala Blu



Main Dining Room



Bar & Lounge



THE BAYFRONT

\$90pp – Served Family Style

ANTIPASTI

Select two
Additional Antipasti - \$15pp

SQUASH PARMESEAN

pistachio pesto, pomodoro, parmesan

ARANCINI

saffron risotto, smoked mozzarella
sicilian agrodolce

LITTLE GEM CEASAR

tangy dressing
crunchy tomato streusel

TUNA TARTARE

calabrian tomato conserva
basil, pine nuts

BURRATA PANZANELLA

heirloom tomatoes, basil pesto, grilled
focaccia

SECONDI

Select three
Additional Secondi - \$20pp

BLACK BERKSHIRE PORK CHOP

peach agrodolce,
peach mostarda

LINE CAUGHT SWORDFISH 'PICCATA'

pan seared, baby artichokes
brown butter capers

RIGATONI 'ALL' AB'

pomodoro, basil puree
burrata espuma

14OZ NY STRIP

caponata stuffed cippolini onion

FAROE ISLAND SALMON

saffron-orange fregola

SIDES FOR THE TABLE

olive oil fried potatoes
calabrian chili wilted spinach
grilled broccolini with preserved lemon

DOLCE

For the table

BUDINO AL CIOCCOLATO

creamy milk chocolate custard,
whipped nutella, warm calvados
caramello, crunchy hazelnut praline

IL LIMONE

olive oil cake, vanilla mousse
candied lemon gelee

THE SALTLEAF

\$115pp – Served Family Style

ANTIPASTI

Select two
Additional Antipasti - \$15pp

SQUASH PARMESEAN

pistachio pesto, pomodoro,
parmesan

ARANCINI

saffron risotto, smoked mozzarella
sicilian agrodolce

LITTLE GEM CEASAR

tangy dressing
crunchy tomato streusel

TUNA TARTARE

calabrian tomato conserva
basil, pine nuts

BURRATA PANZANELLA

heirloom tomatoes, basil pesto,
grilled focaccia

PRIMI

Select two
Additional Pasta - \$15pp

RIGATONI 'ALL' AB'

pomodoro, basil puree
burrata espuma

CAMPANELLE

arugula-pistachio pesto
crispy garlic, pecorino di fossa

Orecchiette Cime di Rapa

fennel-lamb sausage
chilis, pecorino

SECONDI

Select three
Additional Secondi - \$20pp

BLACK BERKSHIRE PORK CHOP

peach agrodolce,
peach mostarda

LINE CAUGHT SWORDFISH 'PICCATA'

pan seared, baby artichokes
brown butter capers

PORCINI BUTTER ROASTED CHICKEN

mushroom-almond crema

14OZ NY STRIP

caponata stuffed cippolini onion

FAROE ISLAND SALMON

saffron-orange fregola

SIDES FOR THE TABLE

olive oil fried potatoes
calabrian chili wilted spinach
grilled broccolini with preserved lemon

DOLCE

for the table

BUDINO AL CIOCCOLATO

creamy milk chocolate
custard, whipped nutella
warm calvados caramello
crunchy hazelnut praline

IL LIMONE

olive oil cake, vanilla mousse
candied lemon gelee

THE ESTERO

\$125pp – Individually Plated – Max 20 guests

ANTIPASTI

Choice of

LITTLE GEM CEASAR

tangy dressing
crunchy tomato streusel

TUNA TARTARE

calabrian tomato conserva
basil, pine nuts

PRIMI

Choice of

SPAGHETTI 'ALL' AB'

pomodoro, basil puree
burrata espuma

Orecchiette Cime di Rapa

fennel-lamb sausage
chilis, pecorino

SECONDI

Choice of

FAROE ISLAND SALMON

saffron-orange fregola

CHARGRILLED FILET

caponata stuffed cippolini onion

BLACK BERKSHIRE PORK CHOP

peach agrodolce,
peach mostarda

SIDES FOR THE TABLE

olive oil fried potatoes
grilled broccolini with
preserved lemon

DOLCE

Served individually

IL LIMONE

olive oil cake, vanilla mousse
candied lemon gelee

LUNCH AT THE TAVOLA

\$85pp –Family Style

ANTIPASTI

Select two

SQUASH PARMESEAN

pistachio pesto, pomodoro
parmesan

ARANCINI

saffron risotto, mozzarella
sicilian agrodolce

LITTLE GEM CEASAR

tangy dressing
crunchy tomato streusel

SPICE POACHED GULF WHITE SHRIMP

sambuca spiked cocktail sauce fresh
horseradish

BURRATA PANZANELLA

heirloom tomatoes, basil pesto,
grilled focaccia

SECONDI

Select three
Additional \$20pp

PORCINI BUTTER ROASTED CHICKEN

mushroom-almond crema

SPAGHETTI 'ALL' AB'

pomodoro, basil puree
burrata espuma

WOOD GRILLED 12OZ WAYGU PICANHA

olive oil fried potatoes
caponata stuffed cippolini

LUMACHE ai FUNGHI

porcini ragù, truffle butter
aged balsamic

FAROE ISLAND SALMON

saffron-orange fregola

DOLCE

For the table

BUDINO AL CIOCCOLATO

creamy milk chocolate custard
whipped nutella, warm calvados
caramello, crunchy hazelnut
praline

IL LIMONE

olive oil cake, vanilla mousse
candied lemon gelee

ADDITIONS & RECEPTIONS

DISPLAYS

for 12 or more guests

SALUMI

selection of cured meats served
with seasonal condiments and sesame
semolina bread - \$39pp

FROMAGGIO

selection of imported and domestic cheeses
served with sesame semolina bread - \$25pp

MARKET VEGETABLE CAZZIMPERIO

seasonal raw and pickled vegetables with a
selection of dips and spreads - \$18pp

ICE COLD RAW BAR

gulf white shrimp, Maine lobster, east coast
oysters with selection of sauces - \$39pp
+add King Crab \$39pp

BRUSCHETTA BAR

chef's selection of spreads, olive oil griddled
semolina bread \$15pp.

ADD: Cannoli tower - get pricing, it would be
pre made cannoli with pistachio, choc

add: donut display with dipping sauces

ACTION STATIONS

24 guest minimum

\$150 Chef attendant fee per station

SCRATCH MADE CAESAR SALAD

crafted tableside for a bold, savory flavor in every bite
\$24pp

TRUFFLE RISOTTO IN A PARMESAN WHEEL

creamy risotto is prepared to order and tossed inside a
parmesan wheel, melting into a rich, velvety finish and
crowned with aromatic shaved truffle
\$275 Parmesan Wheel + \$35 pp

BISTECCA CARVING STATION

choice of NY Strip or Ribeye
served with bone marrow and roasted garlic
\$45pp

PORCHETTA CARVING STATION - \$39PP

WHOLE FISH

choice of Salmon or Halibut
crispy, herb-rubbed skin, stuffed with aromatics
\$39pp

ROAMING CAVIAR CANNOLI SERVICE

made to order - burrata, chives, Siberian caviar
\$55 pp

BURRATA - BUILT YOUR WAY

focaccia, prosciutto, tomatoes, figs, basil, mint,
Castelvetro olive tapenade, arugula-pistachio pesto,
\$24 pp

TRAY PASSED or STATIONARY PLATTERS

12 pc per platter

RICOTTA MEATBALL SPIEDINI

pomodoro sauce - \$72

MARINATED BEET SPIEDINI

gorgonzola budino - \$48

ZUCCHINI FRITTERS

cherry pepper aioli - \$48

FRIED ARTICHOKEs

meyer lemon aioli - \$48

CARNE CRUDA

gnocco fritto - \$84

TUNA TARTARE

pasta fricco - \$84

ARANCINI

sicilian agrodolce - \$60

CRISPY MOZZARELLA

basil ricotta - \$55

EXPERIENCES

BEVERAGE ACTIVATIONS

\$150 Bartender Fee

COCKTAIL FOUNTAIN

choice of Italian Margarita OR Negroni
\$60pp / 25 person minimum

BUILD YOUR OWN SPRITZ STATION

select your spirit:

gin or vodka

choose your flavor:

peche de vigne, abricot du roussillon, wild
elderflower or pamplemousse

select up to three garnishes:

lemon, lime or orange wheel, fruit slice,
herb, spices, aromatic

\$22 pp + \$150 bartender fee

CUSTOM COCKTAIL PRINTING

add the razzle dazzle to your event by custom
printing a logo or special title on your cocktail
(must select a beverage with foam)
+\$10 and cost of cocktail

EXPERIENCES

COOKING CLASS

A hands-on cooking class where your guests learn to
make our infamous **Lasagna alla Piastra**.

Sip on wine and enjoy antipasti while being guided by
Chef for a fun, flavorful, and immersive culinary
experience.

\$150 pp

CHEF MICHAEL MINA:

Chef Mina will oversee menu creation and preparation
for the event, alongside other curated experiences
such as culinary demonstrations, fireside-style Q&A
chat, taking photos, signing cookbooks

inquire for availability and pricing

ENHANCEMENTS

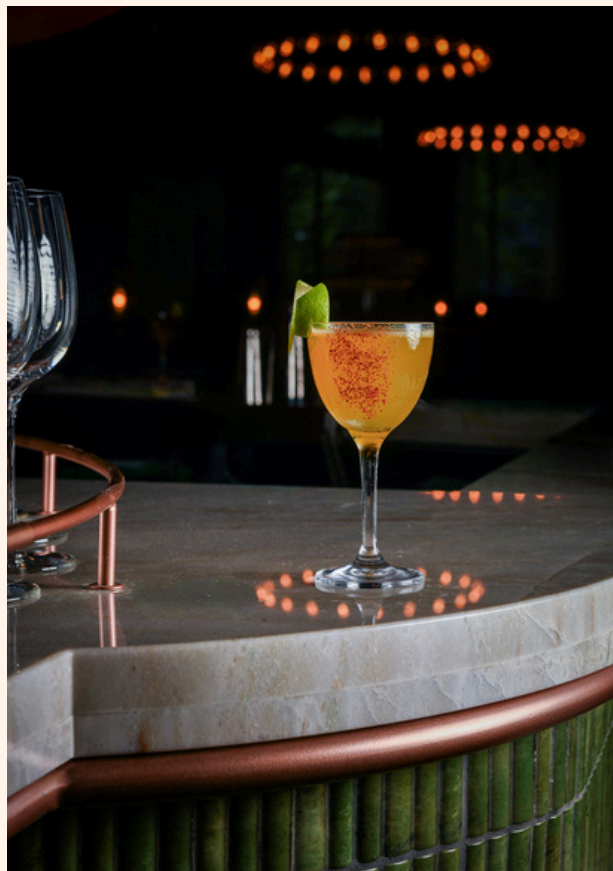
ICE LUGE OR SCULPTURE

customize your event by adding an ice luge for a
beverage activation OR sculpture to enhance your
seafood station

\$1,000, pricing may vary based on design

LIVE MUSIC:

DJ's and live music - inquire within



CONTACT

Get in touch for more
information and to start
planning your event.

events-abeb@theminagroup.com

