

APPETIZERS



GRILLED OCTOPUS

grilled jumbo octopus, celery root, caper berries, lemon vinaigrette dressing MP

CALAMARI & ZUCCHINI

calamari, yellow squash, zucchini, spicy marinara 17

*TUNA TARTARE

raw Ahi tuna, sesame seeds, avocado-lemon zest, sour cream, house-made chips 21

PEI MUSSELS 18

Garlic white wine lemon sauce, grilled bread 19

ANTIPASTO ITALIANO

imported meats & cheese, olives, roasted peppers, eggplant, grilled bread 29

MEATBALLS ERMINIO

beef, veal, pork Sunday sauce 15

POLENTA CAKE

gorgonzola sauce 14

ARANCINI SICILIANI

Saffron arborio rice, onion, mozzarella, parmesan, sweet green peas, pork sausage 14

SALADS

TOMATO CAPRESE

heirloom tomato, buffalo mozzarella, fresh basil and oregano 17

FENNEL & ARUGULA

arugula, fennel, orange, red wine and fig dressing, toasted almonds 16

BURRATA E PROSCIUTTO

creamy imported mozzarella, prosciutto di Parma, kumato tomato, roasted peppers 20

CAESAR

romaine, caesar dressing, shaved parmesan seasoned croutons 14

TRI-COLOR BEET SALAD

red, golden, and purple beets, goat cheese, roasted pistachio 16

AURA SALAD

mixed greens, cucumber, pickled onion, tomato, parmesan, lemon vinaigrette 14

PASTA

CACIO E PEPE

parmesan, peccorino romano, crushed coarse pepper, tagliolini 23

FETTUCINI BOLOGNESE

veal and beef ragout 26

RIGATONI BUTTERA

crispy pancetta, green peas, vodka sauce 24

SHORTRIB RAVIOLI

housemade ravioli, braised shortrib 31

LINGUINI VONGOLE

garlic, EV olive oil, parsley, little neck clams 29

LOBSTER CAVATELLI

lobster meat, roasted cherry tomato, garlic and arugula, extra virgin olive oil 35

PAPPARDELLE PORCINI

egg ribbon pasta, wild mushroom medley, radicchio and arugula, touch of cream 28

GNOCCHI TARTUFO

Black truffle cream sauce 34

FLATBREADS

CAPRESE 19

mozzarella, fresh basil and tomato

CACCIATORINI 20

mozzarella, Italian pepperoni

DAILY FLATBREAD 19

chef's daily creation

TARANTO 21

mozzarella, mushrooms, sausage and gorgonzola

CHEF CREATIONS

ATLANTIC SALMON

caponata, olives, dill butter 35

BRANZINO MEDITERRANEO

whole branzino, oven roasted, lemon 39

*TUNA SCOTTATO

seared Ahi tuna, seaweed salad, mango salsa 38

PORK CHOP VALDOSTANA

spinach and fontina stuffed, prosciutto wrapped 38

CHICKEN PARMESAN

parmesan, fresh mozzarella, tomato sauce 32

CHICKEN SCARPARELLO

roasted half free range chicken, Italian sausage, multicolored peppers, potatoes 34

VEAL CHOP MILANESE OR PARMESAN

Milanese with arugula capricciosa salad 48
Parmesan with linguini marinara 48

VEAL MARSALA

scallopini of veal, wild mushrooms, marsala sauce 39

BRAISED SHORTRIB

soft polenta and braising liquids 38

*NEW YORK STRIP

14oz USDA PRIME NY strip, roasted fingerling baby carrots, choice of steak sauce MP

*FILET MIGNON

6oz USDA PRIME filet mignon, roasted fingerling baby carrots, choice of steak sauce MP

*THE AURA BURGER

aged steak burger, pretzel roll, spicy aioli, fries (choice of: pepperjack, fontina, American cheese 22

ADDITIONS

GRILLED ASPARAGUS 8

CRISPY BRUSSEL SPROUTS 8

ROASTED FINGERLING POTATOES 8

TRUFFLE-CREAMED SPINACH 8

BROCCOLI RABE 9

SHOESTRING FRENCH FRIES 7

SAUTÉED SPINACH 8

CAULIFLOWER 8

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborn illness
This item is cooked to order and may contain raw or undercooked ingredients

ERMINIO CONTE
Executive Chef

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