



APPETIZERS

EGGPLANT PARMESAN eggplant, marinara, mozzarella	\$17	ANTIPASTO ITALIANO PER DUE grilled toast points, grapes, giardiniera, preserves	\$27
CALAMARI & ZUCCHINI domestic calamari, yellow squash, zucchini, marinara	\$17	meats – prosciutto di Parma, capocollo, sopressata	
*TUNA CARPACCIO sesame-crusted tuna, roasted Bermuda onions, fried capers, zucchini nest, yuzu emulsion, Tuscan olive oil	\$23	cheeses – asiago, manchego, vinno rosò	
PEI MUSSELS 1 lb steamed mussels, andouille sausage, coconut milk, red curry, cilantro	\$18	MEATBALLS nonna’s recipe	\$12
LOCAL WHIPPED BUFFALO RICOTTA local buffalo ricotta, honey, grilled bread	\$15	ARANCINI cacio e pepe style risotto, parmesan, mozzarella	\$14
CRISPY BRUSSELS pancetta, sliced apple, balsamic drizzle	\$14	SCALLOPS scallops, butternut squash risotto cake, prosciutto crisp, chives crema	\$19
		‘MINI’ SURF & TURF pan-roasted petit beef tenderloin, shrimp, zucchini coulis, truffle cheese fondue, lemon bacon gremolata	\$21

SOUP & SALADS

ICEBERG SALAD petite iceberg, goat cheese, bell pepper, tomato, cucumber, buttermilk ranch	\$14	CAESAR SALAD romaine, caesar dressing, shaved parmesan, seasoned croutons (half/full)	\$8/14
WINTER SALAD Belgian endive, “lollo rosso”, gorgonzola, roasted butternut squash, toasted hazelnuts, avocado oil vinaigrette	\$16	PASTA E FAGIOLI Pancetta, cannellini beans, vegetables	\$11
AURA SALAD romaine, green leaf, cucumber, pickled onion, tomato, parmesan, balsamic vinaigrette (half/full)	\$8/\$14	SOUP OF THE DAY	M/P

Additions: chicken \$10, salmon \$16, shrimp \$16, ny sirloin \$18

HOUSE-MADE PASTA

RIGATONI ALLA VODKA fresh rigatoni, house made vodka sauce, parmesan	\$23	LASAGNE bechamel, beef tenderloin bolognese, marinara, parmesan, mozzarella	\$29
LINGUINI & CLAMS garlic, extra virgin olive oil, white wine, parsley, little neck clams	\$28	BUCCATINI CARBONARA crispy pancetta, light cream, egg	\$29
FETTUCCHINE BOLOGNESE homemade with beef tenderloin and hand-cut vegetables	\$27	GNOCCHI ALLA NORMA house-made ricotta gnocchi, eggplant, ricotta, light tomato	\$27
SHRIMP SCAMPI angel-hair pasta, shrimp, roasted garlic, white wine, lemon ‘jus’, red pepper flakes	\$29	RAVIOLI OF THE DAY	M/P

Gluten free pasta available upon request

PAOLA’S PIZZA

MARGHERITA house-made tomato base, local mozzarella, basil	\$18	PEPPERONI tomato base, mozzarella, traditional pepperoni	\$19
FIG & PROSCIUTTO fig preserve base, prosciutto di parma, shaved parmesan, arugula, truffle oil	\$21	AUTUMN PIE ricotta base, pancetta, apple, sage, roasted butternut squash	\$20

CHEF CREATIONS

FAROE ISLAND SALMON pan-seared salmon, black rice, winter vegetables, maple orange beurre blanc	\$35	VEAL MILANESE OR PARMESAN milanese – arugula and capricciosa salad parmesan – marinara, fresh mozzarella, pasta marinara	\$37
CIOPPINO salmon, shrimp, scallops, mussels, white fish, roasted garlic, white wine, tomato, fresh herbs	\$36	AURA BURGER 10 oz hand-made burger, lettuce, beefsteak tomato, spicy aioli shoestring fries, brioche bun (gf bun available)	\$22
CHICKEN PARMESAN Bell & Evans chicken, panko-breaded with marinara, fresh mozzarella, pasta marinara	\$32	SCALOPPINE MARSALA mushroom, marsala wine, demi-glaze, green beans, roasted yukon gold potatoes	chicken \$29 veal \$35
CHICKEN CAPRESE prosciutto wrapped chicken breast stuffed with sun-dried tomato, basil, mozzarella, chicken pan jus, green beans, roasted potatoes	\$31	NY STRIP 14 oz, mashed potatoes, winter vegetable, choice of sauce	\$49
SHORT RIBS barolo braised short ribs, grilled polenta, spinach, fried onions	\$39	FILET MIGNON 8 oz, mashed potatoes, winter vegetable choice of sauce – porcini mushroom sauce, gorgonzola sauce, green peppercorn compound butter	\$49

ADDITIONS

GRILLED ASPARAGUS	\$8	ROASTED YUKON GOLD POTATOES	\$8	MASHED POTATOES	\$8
CRISPY BRUSSELS SPROUTS	\$8	GREEN BEANS	\$8	SAUTEED SPINACH	\$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.

Please be advised that food prepared here may contain or have come in contact with: MILK, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SESAME. Before placing your order, please inform your server if a person in your party has a food allergy. Please see an associate for more information regarding allergens.