



APPETIZERS

BAKED OCTOPUS

grilled and baked jumbo octopus, celery root, caper berries, lemon vinaigrette dressing M/P

BURRATA E PROSCIUTTO

creamy imported mozzarella, prosciutto di Parma, kumato tomato, roasted peppers 18

ANTIPASTO ITALIANO

imported meats & cheese, olives, figs, roasted peppers, eggplant, grilled bread 32

ARANCINI SICILIANI

Saffron arborio rice, onion, mozzarella, parmesan, sweet green peas, pork sausage 13

MEATBALLS ERMINIO

beef, veal and pork, parmesan, Sunday sauce 15

*TUNA TARTARE

raw Ahi tuna, sesame seeds, avocado-lemon zest, sour cream, house-made chips 20

CALAMARI FRITTO

lemon aioli or marinara 17

SCALLOPS

collasal dry scallops, mango puree 25

INVOLTINI PUGLIESE

peccorino-stuffed pork sausage, crispy capocollo, smoked apple calvados sauce 16

SALADS

TOMATO CAPRESE

heirloom tomato, buffalo mozzarella, fresh basil and oregano 18

FENNEL & ARUGULA

arugula, fennel, orange, red wine and fig dressing, toasted almonds 13

KALE SALAD

baby kale, green apple, multi-color cauliflower, honey-orange vinaigrette 16

GRILLED CAESAR

grilled romaine, caesar dressing, seasoned croutons 13

TRI-COLOR BEET SALAD

red, golden, and purple beets, goat cheese, roasted pistachio 13

AURA SALAD

mixed greens, endive, radicchio, tomato, shaved parmesan, lemon vinaigrette 12

PASTA

CAVATELLI PESTO

cavatelli, sauteed shrimp, pesto sauce, zucchini 30

RIGATONI BUTTERA

crispy pancetta, green peas, vodka sauce 24

RAVIOLI ALLE NOCI

spinach stuffed ravioli, walnut cream sauce 27

RISOTTO OF THE DAY M/P

FETTUCINI BOSCAIOLA

mushroom, pancetta, red sauce with a hint of spice 28

SHORT RIB PAPPARDELLE

espresso egg ribbon pasta, braised short ribs 31

GNOCCHI LOBSTER

cheese and potato dumpling, picked lobster meat, fresh tomato sauce, touch of cream 32

PRIME STEAKS, CHOPS & RACKS

*FILET MIGNON 6OZ M/P

*NEW YORK STRIP 14OZ 54

*COWBOY CUT RIBEYE 16OZ 59

*COLORADO RACK OF LAMB 59

*TOMAHAWK PORK CHOP 16OZ 42

*ERMINIO'S SPECIALTY CUT M/P

served with roasted potatoes, seasonal vegetable and your selection of one of our specialty sauces: green peppercorn, porcini, gorgonzola

CHEF CREATIONS

ATLANTIC SALMON

caponata, olives, dill butter 37

PAN SEARED HALIBUT

caper-berries, Pernod sauce 42

*TUNA SCOTTATO

seared Ahi tuna, seaweed salad, mango salsa, yuzu dressing 37

*BRANZINO MEDITERRANEO

whole branzino, oven roasted, lemon 42

*BRAISED SHORT RIBS

slow-roasted, polenta 39

CHICKEN PARMESAN

free range chicken, parmesan, fresh mozzarella, tomato sauce 32

VEAL MARSALA

scallopini of veal, wild mushrooms, marsala sauce 39

VEAL SALTIMBOCA

scallopini of veal, prosciutto, orange sauce, sauteed spinach 41

*THE AURA BURGER

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

ERMINIO CONTE
Executive Chef

CAFEAURA.COM

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ADDITIONS

GRILLED ASPARAGUS 8

CRISPY BRUSSEL SPROUTS 8

HAMMERED FINGERLING POTATOES 8

TRUFFLE-CREAMED SPINACH 8

BROCCOLI RABE 9

SHOESTRING FRENCH FRIES 7

SAUTÉED SPINACH 8

RAINBOW 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