



## APPETIZERS

### MINISTRONE

classic Italian mixed vegetable soup 9

### MEATBALLS ERMINIO

short rib, veal, pork, Parmesan, Sunday sauce 12

### BURRATA E PROSCIUTTO GF

creamy imported mozzarella, prosciutto di parma, kumato tomato 15

### CRAB AVOCADO MOUSSE GF

jumbo lump crab meat, avocado, spicy mayo, tobiko caviar, celery root 16

### CALAMARI FRITTO

calamari, zucchini, lemon aioli 14

### BAKED OCTOPUS GF

grilled and baked jumbo octopus, celery root, caper berries, candied- lemon dressing 16

### \*TUNA TARTARE

raw Ahi tuna, sesame seeds, avocado-lemon zest, sour cream, taro root chips 15

### MUSSELS MARINARA GF

PEI mussels, white wine, garlic, parsley, touch of marinara 15

### PAN-SEARED SCALLOPS GF

colossal dry scallops, multi-color pepper coulis 14

### ANTIPASTO

Chef's selection of Italian meats, cheeses, vegetables 20

## SALADS

### AURA SALAD GF

mixed greens, cucumber, tomato, shaved Parmesan, candied- lemon oil 9

### FENNEL & ARUGULA GF

arugula, fennel, orange, red wine and fig dressing, toasted almonds 10

### GRILLED CAESAR

grilled romaine, caesar dressing, seasoned crouton 12

### TRI-COLOR BEET SALAD GF

red, golden, and purple beets, goat cheese, roasted pistachio 11

### ICEBERG WEDGE GF

gorgonzola, crispy bacon 12

## PASTA

### CAVATELLI RAGOUT

homemade pasta, Sunday ragout 20

### RIGATONI BUTTERA

crispy pancetta, green peas, vodka sauce 19

### CARBONARA

classic linguine carbonara 20

### SHORT RIB RAVIOLI

deconstructed ricotta cheese ravioli, braised short rib, brown butter, sage 22

### LINGUINE AND CLAMS

cherry tomatoes, Manilla clams, roasted pine nuts 24

### PAPPARDELLE PORCINI

egg ribbon pasta, wild porcini mushrooms, cream, arugula, radicchio 22

### BLACK TRUFFLE GNOCCHI

delicate cheese and potato dumpling, black truffle 25

### RISOTTO

Chef's daily choice MP

## PRIME STEAKS & CHOPS GF

### \*FILET MIGNON 8OZ

roasted potatoes, seasonal vegetables 42

### \*NEW YORK STRIP 12OZ

roasted potatoes, seasonal vegetables 42

### \*DOUBLE CUT PORK CHOP 24OZ

roasted potatoes, seasonal vegetables 29

### *Specialty sauces available:*

*green peppercorn, porcini, or gorgonzola 3*

### \*BONE IN RIBEYE 16OZ

roasted potatoes, seasonal vegetables 52

### \*STEAK AU POIVRE

peppercorn crusted Prime New York sirloin, shallot-brandy sauce, broccoli rabe 44

### \*HERB CRUSTED LAMB

two double Colorado lamb chops, mustard seed, parsley, sautéed escarole 48

## CHEF CREATIONS

### ATLANTIC SALMON GF

ratatouille, dill butter 28

### BRANZINO ACQUA PAZZA GF

sautéed Mediterranean sea bass, fish stock, clams, mussels, cherry tomato, julienne of celery 29

### \*AHI TUNA SCOTTATO

seared sesame-crusted Ahi tuna, seaweed salad, yuzu dressing 32

### JUMBO LUMP CRAB CAKE

roasted mixed peppers, mustard, Old Bay seasoning, chipotle tartar sauce 28

### CATCH OF THE DAY

seasonal accompaniments MP

### CHICKEN PARMESAN

free range, "Coleman Farms" chicken, Parmesan, fresh mozzarella 26

### VEAL MARSALA

scallopini of veal, wild mushrooms, marsala sauce 30

### VEAL CHOP VALDOSTANA

pounded veal chop stuffed with Asiago, spinach, wrapped in prosciutto 42

### SHORT RIBS

braised beef short ribs, red wine sauce, polenta 32

### \*THE AURA BURGER

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

## ADDITIONS

### GRILLED ASPARAGUS 7

### CRISPY BRUSSELS SPROUTS 7

### HAMMERED FINGERLING POTATOES 7

### TRUFFLE-CREAMED SPINACH 7

### BROCCOLI RABE 7

### SHOESTRING FRIES 7

### SAUTÉED SPINACH 7

### GORGONZOLA TRUFFLE FRIES 10

ERMINIO CONTE  
Executive Chef

CAFEAURA.COM  
860.643.2751  
45 E CENTER ST,  
MANCHESTER, CT



*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*