



APPETIZERS

MEATBALLS ERMINIO

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

CRAB AVOCADO MOUSSE

jumbo lump crab meat, avocado, spicy mayo, tobiko caviar, celery root 18

*TUNA TARTAR

raw sushi grade tuna, sesame seeds, avocado, lemon zest, sour cream, taro root chips 16

SCALLOP AND TUNA CRUDO GF

fresh scallops and Ahi tuna, marinated in blood orange-sesame oil, scallions, jalapeno, baby cilantro 16

OYSTERS ROCKEFELLER

five freshly shucked Blue Point oysters, creamed spinach, hollandaise 15

BURRATA E PROSCIUTTO GF

creamy imported mozzarella, prosciutto di parma, heirloom tomato 16

CALAMARI FRITTO

lemon aioli 14

PAN SEARED SCALLOPS GF

colossal dry scallops, multi-color pepper coulis 16

BAKED OCTOPUS GF

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

PORK INVOLTINI

smoked mozzarella and prosciutto wrapped in thinly sliced pork loin 14

SALADS

CHOPPED AURA SALAD GF

mixed greens, cucumber, tomato, shaved Parmesan, red onion, roasted corn, cabbage, chopped and tossed in candied-lemon oil 11

WATERMELON SALAD

fresh seedless watermelon, goat cheese, mint, lemon vinaigrette 14

CAESAR (GRILLED OR TRADITIONAL)

romaine, caesar dressing, seasoned croutons 12

CAPRESE

local heirloom tomatoes, fresh basil, buffalo mozzarella 16

TRI-COLOR BEET SALAD GF

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

PASTA

RIGATONI BUTTERA

crispy pancetta, green peas, vodka sauce 20

LOBSTER RAVIOLI

house-made ravioli, freshly picked lobster, white vodka sauce 36

BLACK TRUFFLE GNOCCHI

delicate cheese and potato dumpling, black truffle 26

PAPPADELLE PORCINI

egg ribbon pasta, wild porcini mushrooms, cream, arugula, radicchio 24

CAVATELLI PESTO

sun dried tomato pesto, jumbo shrimp, fresh arugula 27

STRAWBERRY RISOTTO

fresh strawberries tossed in Parmesan risotto, pan seared scallops 34

CHEF CREATIONS, PRIME STEAKS & CHOPS

ATLANTIC SALMON GF

ratatouille, dill butter 30

*AHI TUNA

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

CHICKEN PARMESAN

free range "Coleman Farms" chicken, Parmesan, fresh mozzarella, tomato sauce 28

PAN SEARED HALIBUT

mango-summer salsa 39

*FILET MIGNON

center cut filet, roasted potatoes, seasonal vegetables 45

*PRIME NEW YORK STRIP

12 oz Prime Black Angus New York Sirloin, maitre d butter, roasted potatoes, seasonal vegetables 44

*HERB CRUSTED LAMB

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

RED SNAPPER ACQUA PAZZA GF

sautéed red snapper, fish stock, clams, mussels, cherry tomato, julienne of celery 30

JUMBO LUMP CRAB CAKE

roasted mixed peppers, mustard, Old Bay Seasoning, chipotle tartar sauce, black bean-corn relish 28

SWORDFISH

North Atlantic swordfish, white livornese sauce, black olives, capers 38

*RIBEYE

16 oz Prime Black Angus, roasted potatoes, seasonal vegetables, served sliced 52

*STEAK AU POIVRE

12 oz Prime Black Angus New York sirloin, peppercorn crusted, shallot-brandy sauce 44

*AURA BURGER

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

ADDITIONS

GRILLED ASPARAGUS 8

SHOESTRING FRIES 6

SAUTÉED SPINACH 8

CRISPY BRUSSEL SPROUTS 8

HAMMERED FINGERLING POTATOES 8

GORGONZOLA TRUFFLE FRIES 10

DESSERTS

PISTACHIO CAKE 12

CREME BRULEE 10

TIRAMISU 10

KEY LIME PIE 10

SORBET/GELATO 8

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*



COCKTAILS

AURA MANHATTAN

Michter's rye, Blade & Bow bourbon, Carpano Antica vermouth, orange bitters 12

45 EAST CENTER OLD FASHIONED

Barrel-aged premium bourbon, orange and cherry essence, aromatic bitters, aged for two months 14

CUCUMBER MARTINI

Crop Organic Cucumber vodka, mint simple syrup and fresh lime juice 12

BLOOD ORANGE

Tito's vodka, blood orange puree, Solerno 14

FIG MULE

Figenza Mediterranean Fig vodka, ginger beer, fresh lime, orange bitters 12

ROSEMARY GIMLET

Tito's vodka, fresh lime juice, rosemary simple syrup 12

GINGER PEAR

Grey Goose Pear vodka, Canton Ginger, fresh lemon juice 12

LAVENDER LEMONDROP

Stoli Citrus vodka, fresh lemon, Wild Moon Lavender 12

GIN BLOSSOM

Hendricks gin, St. Germaine, fresh grapefruit and lime 12

JALAPEÑO MARGARITA

House infused jalapeño tequila, handcrafted sour mix, fresh lime, cilantro 14

ESPRESSO MARTINI

Stoli Vanilla vodka, Kahlua, Tuaca, espresso 12

WINES BY THE GLASS

SPARKLING/WHITE/ROSE	6oz	9oz	RED	6oz	9oz
Geno Auriemma, Prosecco, Veneto, IT	12	x	Laetitia, Pinot Noir, San Luis Obispo, CA	12	18
Chateau St. Michelle, Riesling, WA	8	12	A to Z Wineworks, Pinot Noir, OR	14	21
Skyfall, Chardonnay, WA	8	12	Terlato "The Federalist", Red Blend, CA	12	18
Black Stallion, Chardonnay, CA	12	18	Sterling, Vintner's Blend, Cabernet Sauvignon, CA	10	15
Sonoma-Cutrer, Chardonnay, CA	15	22	Chat. St. Michelle "Mimi", Cabernet Sauvignon, WA	12	18
Haymaker, Sauvignon Blanc, NZ	8	12	Cult, Cabernet Sauvignon, CA	15	22
St. Supery, Sauvignon Blanc, CA	12	18	Coppi "Siniscalco", Primitivo, Puglia	9	13
Geno Auriemma, Pinot Grigio, Veneto, IT	8	12	Geno Auriemma, Puglia Rosso, Puglia	9	13
Baron de Ley, Rioja Rose, Spain	9	13	Borgo Scopetto, Chianti Classico, Tuscany	10	15
			Vietti, Barbera d'Asti Tre Vigne, Piedmont	12	18

LUXURY CORAVIN POURS

Jordan, Cabernet Sauvignon, Alexander Valley 2015	25
Gigi Rosso "Tecomuni", Barolo, Piedmont 2015	21
Castello Martinozzi, Brunello di Montalcino, Tuscany 2015	20

BEER, MALT BEVERAGES AND CIDER

Our draft selection is always local and changes frequently. Our service staff will let you know about our current offerings.

MICHELOB ULTRA 5

COORS LIGHT 5

BUD LIGHT 5

BUDWEISER 5

TRULY 5

PERONI, ITALIAN LAGER 6

CORONA 6

LONGTRAIL ALE 6

SIERRA NEVADA, PALE ALE 6

SIP OF SUNSHINE, IMPERIAL PALE ALE 10

SAM SMITH OATMEAL STOUT 10

GUINNESS DRAUGHT STOUT (CAN) 6

ERMINIO CONTE
Executive Chef

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

