



APPETIZERS

MEATBALLS ERMINIO

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

ARANCINI

Saffron arborio rice, onion, mozzarella, parmesan, sweet green peas 8

*TUNA TARTARE

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

BROCCOLI RABE AND SAUSAGE GF

Luganica sweet sausage, garlic, chili flakes, blanched broccoli rabe, EVOO 12

EGGPLANT ROLLATINI

thinly sliced, tempura coated, basil pesto, marinara, ricotta, mascarpone, parmesan, basil 12

BURRATA E PROSCIUTTO GF

creamy imported mozzarella, prosciutto di parma, Kumato tomato 14

CALAMARI FRITTO

lemon aioli or marinara 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 10

CAESAR (GRILLED OR TRADITIONAL)

romaine, caesar dressing, seasoned croutons 12

CAPRESE

Kumato tomatoes, fresh basil, buffalo mozzarella 14

TRI-COLOR BEET SALAD GF

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

PASTA

RIGATONI BUTTERA

crispy pancetta, green peas, vodka sauce 19

PAPPARDELLE PORCINI

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

CAVATELLI SUNDAY RAGOUT

house made cavatelli, baby back ragu 24

CACIO E PEPE

linguini, pecorino, black pepper 18

GNOCCHI BOLOGNESE

potato dumplings, beef ragu 18

LINGUINI CARBONARA

pork cheek pancetta, linguini, onion, egg yolk 21

SHORT RIB RAVIOLI

pasta pillows filled with ricotta, short rib, brown butter sage 29

TRENETTE AL PESTO

whole wheat linguini, traditional basil pesto 17

CHEF CREATIONS, PRIME STEAKS & CHOPS

ATLANTIC SALMON GF

ratatouille, dill butter 30

*AHI TUNA

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

CHICKEN PARMESAN

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

RED SNAPPER CROSTA DI PATATE

red snapper filet, crusted with thinly sliced potato, seasonal vegetables, lemon-wine sauce 30

*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

PESCE ACQUA PAZZA GF

chef selection, fish stock, clams, mussels, cherry tomato, julienne of celery MP

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

SHORT RIBS

braised beef short ribs, roasted butternut squash, mashed potatoes 34

PORK TOMAHAWK

grilled Berkshire pork chop, roasted fennel, multi-colored Swiss chard, roasted Idaho potatoes 34

*AURA BURGER

Black Angus 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

POT DE CREME 10

CREME BRULEE 10

TIRAMISU 10

KEY LIME PIE 10

SORBET/GELATO 8

CHOCOLATE SEMIFREDDO 12

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 14

45 EAST CENTER OLD FASHIONED

Barrel-aged premium bourbon, orange and cherry essence, aromatic bitters, aged for two months 12

PUMPKIN MARTINI

Crop Organic pumpkin vodka, pumpkin spice liqour, Bailey's 12

BLOOD ORANGE

Tito's vodka, blood orange puree, Solerno 13

FIG MULE

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

SMOKED MAPLE SIDECAR

Knob Creek smoked maple bourbon, fresh lemon juice, triple sec 12

APEROL SPRITZ

Aperol, Geno Auriemma Prosecco, Club Soda, lemon twist 12

LAVENDER LEMONDROP

Stoli Citrus vodka, fresh lemon, Wild Moon Lavender 12

GIN BLOSSOM

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

JALAPEÑO MARGARITA

House infused jalapeño tequila, handcrafted sour mix, fresh lime, cilantro 12

ESPRESSO MARTINI

Stoli Vanilla vodka, Kahlua, dark Creme de Cacao, espresso 14

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
Borgo Molino, Pinot Grigio, Veneto, IT	8	12	Masseria Clemente, Aglianico, Campania	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 6oz

Honig, Cabernet Sauvignon, Napa Valley 2016	21
Tenute Costa "Duecorti", Barolo, Piedmont 2014	23
Castello Martinozzi, Brunello di Montalcino, Tuscany 2015	22

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 6

COORS LIGHT 6

BUD LIGHT 6

BUDWEISER 6

TRULY 6

PERONI, ITALIAN LAGER 7

CORONA 7

LONGTRAIL ALE 7

SIERRA NEVADA, PALE ALE 7

SIP OF SUNSHINE, IMPERIAL PALE ALE 12

GUINNESS DRAUGHT STOUT (CAN) 7

CITIZEN CIDER 7

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