



## APPETIZERS

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### **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

### **BAKED OCTOPUS GF**

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

### **JUMBO LUMP CRAB CAKE**

jumbo lump crab meat, tri-color bell peppers, Old Bay seasoning, spicy mayo 22

### **CALAMARI FRITTO**

lemon aioli or marinara 16

### **BURRATA E PROSCIUTTO**

creamy imported mozzarella, prosciutto di parma, heirloom tomato 16

### **PRINCE EDWARD ISLAND MUSSELS GF**

sautéed in garlic, white wine and lemon with crunchy toast points 18

## SALADS & SOUP

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### **CAESAR SALAD**

romaine, caesar dressing, seasoned croutons 9

### **RADICCHIO, ARUGULA & ENDIVE SALAD GF**

almonds, fennel, orange slices, lemon vinaigrette 13

### **TRI-COLOR BEET SALAD GF**

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

### **WATERMELON SALAD GF**

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

### **CHOPPED AURA SALAD GF**

mixed greens, cucumber, tomato, shaved Parmesan, red onion, tossed in candied-lemon oil 8

### **PASTA E FAGIOLI**

pasta and white cannellini bean soup, pancetta 9

## PASTA

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### **GNOCCHI**

potato dumplings, pesto and shrimp 28

### **PACCHERI BUTTERA**

crispy pancetta, green peas, vodka sauce 21

### **PAPPARDELLE PORCINI**

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

### **TAGLIOLINI PAGLIA E FIENO**

yellow and green homemade tagliolini, bolognese sauce 24

### **LINGUINI CARBONARA**

pork cheek pancetta, linguini, onion, egg yolk 21

### **RISOTTO OF THE DAY**

Erminio's daily risotto creation MP

## CHEF CREATIONS, PRIME STEAKS & CHOPS

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### **ATLANTIC SALMON GF**

ratatouille, dill butter 34

### **\*AHI TUNA**

seared sesame-crust Ahi tuna, seaweed salad, uni dressing 34

### **CHICKEN PARMESAN**

free range chicken, parmesan, fresh mozzarella, tomato sauce 28

### **RED SNAPPER AQUA PAZZA**

red snapper filet with mussels and clams in a savory fish brodetto with a touch of tomato 39

### **\*SURF & TURF**

6oz filet mignon, diver scallops, mashed potatoes, sautéed spinach, wild mushrooms MP

### **\*PRIME NEW YORK STRIP GF**

prime black angus new york sirloin, fingerling potatoes, seasonal vegetables, porcini mushroom sauce MP

### **VEAL SALTIMBOCCA**

thinly pounded with prosciutto, sage and fontina cheese, mashed potatoes, orange-butter sauce 34

### **PORK TOMAHAWK**

grilled Berkshire pork chop, roasted fennel, sautéed spinach, roasted fingerling potatoes 36

### **\*AURA BURGER**

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

**ERMINIO CONTE**  
Executive Chef

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



## ADDITIONS

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**GRILLED ASPARAGUS** 8

**SHOESTRING FRIES** 6

**SAUTÉED SPINACH** 8

**CRISPY BRUSSEL SPROUTS** 8

**HAMMERED FINGERLING POTATOES** 8

**GORGONZOLA TRUFFLE FRIES** 10

*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

### AVIATION COCKTAIL

Hepple gin, Maraschino Liqueur, Creme de Violette, lemon juice 12

### FIG COSMO

Figenza Mediterranean Fig vodka, St. Germain Elderflower, white cranberry, lime 13

### MEXICAN MULE

Exotica Tequila, ginger beer, fresh lime 12

### ESPRESSO MARTINI

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

### 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, lime 12

### RASPBERRY MARGARITA

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

### CUCUMBER MARTINI

Crop organic cucumber vodka, fresh lime juice, mint, simple syrup 12

## WINES BY THE GLASS

SPARKLING/WHITE/ROSE	6oz	9oz	RED	6oz	9oz
Geno Auriemma, Prosecco, Veneto, IT	12		Banshee, Pinot Noir, Sonoma Cty, CA	12	18
Chateau St. Michelle, Riesling, WA	8	12	A to Z Wineworks, Pinot Noir, OR	14	21
Chateau St. Jean, Chardonnay, CA	8	12	Caldwell-Auriemma, Red Blend, CA	12	18
Sonoma-Cutrer, Chardonnay, CA	15	22	Chat. St. Michelle "Mimi", Cab Sauvignon, WA	12	18
Haymaker, Sauvignon Blanc, NZ	8	12	Cult, Cabernet Sauvignon, CA	15	22
St. Supery, Sauvignon Blanc, CA	12	18	Geno Auriemma, Puglia Rosso, Puglia	9	13
Geno Auriemma, Pinot Grigio, Veneto, IT	8	12	Borgo Scopetto, Chianti Classico, Tuscany	10	15
Protocolo Rose, Castilla, Spain	9	13	Giovanni Rossi, Barbera d'Alba, Piedmont	12	18

### LUXURY CORAVIN POURS 6oz

Bergstroem "Cumberland Reserve", Pinot Noir, Willamette Va 2018	21
Tenute Neirano, Barolo, Piedmont 2016	22
Austin, Cabernet Sauvignon, Paso Robles NV	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.

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**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  
**1911 HARD CIDER** 7

