



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, baguette crisps 16

BAKED OCTOPUS GF

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

JUMBO LUMB CRAB CAKE

jumbo lump crab meat, tri-color bell peppers, Old Bay seasoning, spicy mayo 20

CALAMARI FRITTO

lemon aioli or marinara 14

BURRATA E PROSCIUTTO

creamy imported mozzarella, prosciutto di parma, kumato tomato 16

PRINCE EDWARD ISLAND MUSSELS

sauteed in garlic, white wine and lemon with crunchy toast points 16

SALADS

AURA SALAD GF

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

TRI-COLOR BEET SALAD GF

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

CAESAR SALAD

romaine, caesar dressing, seasoned croutons 9

WATERMELON SALAD GF

watermelon, feta cheese, fresh mint, EV olive oil 13

RADICCHIO, ARUGULA & ENDIVE SALAD GF

almonds, fennel, orange sections, lemon vinaigrette 12

PASTA

PACCHERI BUTTERA

crispy pancetta, green peas, vodka sauce 19

PAPPARDELLE PORCINI

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

TAGLIOLINI PAGLIA E FIENO

yellow and green homemade tagliolini, bolognese sauce 24

LOBSTER FETTUCCINE

housemade fettuccini, picked lobster meat, vodka-cream sauce with a touch of tomato 37

GNOCCHI

potato dumplings, pesto and sauteed shrimp 28

LINGUINI VONGOLE

linguini, sauteed Manila clams, cherry tomato, chili pepper flakes 25

SEAFOOD RAVIOLI

pasta pillows filled with ricotta and seafood, tequila-cream sauce, pistacchio 30

RISOTTO OF THE DAY

Erminio's daily risotto creation MP

CHEF CREATIONS, PRIME STEAKS & CHOPS

ATLANTIC SALMON GF

spring 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 ROMANA GF

red snapper filet, capers, artichokes, seasonal vegetables, lemon-wine sauce 30

*FILET MIGNON

6oz center cut Black Angus filet, hammered fingerling potatoes, seasonal vegetables 45

*PRIME NEW YORK STRIP GF

prime Black Angus New York sirloin, fingerling potatoes, seasonal vegetables, porcini-mushroom sauce 44

VEAL SALTIMBOCCA

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

PORK TOMAHAWK

grilled Berkshire pork chop, roasted fennel and spinach, hammered fingerling potatoes 36

*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

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 14

45 EAST CENTER OLD FASHIONED

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

PISTACCHIO MARTINI

Vanilla vodka, Amaretto, Blue Curacao, 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

CUCUMBER MARTINI

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

RASPBERRY MARGARITA

house-infused raspberry tequila, handcrafted sour mix, fresh lime 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	Banshee, Pinot Noir, Sonoma Cty, CA	12 18
Chateau St. Michelle, Riesling, WA	8 12	A to Z Wineworks, Pinot Noir, OR	14 21
Skyfall, Chardonnay, WA	8 12	Auriemma-Caldwell Red Blend, Napa Valley	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
Perrin, Cote du Rhone Rose, France	9 13	Giovanni Rossi, Barbera d'Alba, Piedmont	12 18

LUXURY CORAVIN POURS 6oz

Jordan, Chardonnay, Russian River Valley 2016	18
Chappellet "Mountain Cuvee", Napa County 201	18
Montevetrano, Aglianico-Cabernet-Merlot, Campagna, IT 2012	25
Produttori del Barbaresco, Barbaresco, Piedmont, IT 2017	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

LONG TRAIL ALE 7

SIERRA NEVADA, PALE ALE 7

SIP OF SUNSHINE, IMPERIAL PALE ALE 12

GUINNESS DRAUGHT STOUT (CAN) 7

1911 HARD CIDER 7

