



APPETIZERS

PASTA FAGIOLI

pasta and white cannellini bean soup, pancetta 10

BUTTERNUT SQUASH BISQUE

seasoned croutons 10

MEATBALLS ERMINIO

beef, veal and pork, parmesan, Sunday sauce 14

BURRATA E PROSCIUTTO

creamy imported mozzarella, prosciutto di Parma, kumato tomato 18

CRAB AVOCADO MOUSSE

jumbo lump crab meat, avocado, spicy mayo, tobiko caviar, celery root 19

ARANCINI

Saffron arborio rice, onion, mozzarella, parmesan, sweet green peas 9

BAKED OCTOPUS

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

*TUNA TARTARE

raw Ahi tuna, sesame seeds, avocado-lemon zest, sour cream, crostini 18

MAINE MUSSELS

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

CALAMARI FRITTO

lemon aioli or marinara 16

ROMAN POLENTA CAKE

with a four cheese sauce 12

CHEF'S DAILY RAW BAR

chef curated fresh local raw bar MP

SALADS

FENNEL & ARUGULA

arugula, fennel, orange, red wine and fig dressing, toasted almonds 12

FARRO SALAD

Italian barley, roasted root vegetables, pinzimonio dressing 12

GRILLED CAESAR

grilled romaine, caesar dressing, seasoned croutons 13

TRI-COLOR BEET SALAD

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

AURA SALAD

mixed greens, cucumber, tomato, shaved parmesan, lemon vinaigrette 12

PASTA

CAVATELLI RAGOUT

homemade pasta, Sunday ragout 22

RIGATONI BUTTERA

crispy pancetta, green peas, vodka sauce 22

LINGUINE CARBONARA

pancetta, onion, egg yolk, linguine 22

FRUTTI DI MARE

hand cut pasta, mixed seafood, tomato broth 29

FETTUCCINI OSSO BUCO

Chef Erminio's classic braised veal ragu 26

LINGUINE AND CLAMS

cherry tomatoes, clams, garlic, extra virgin olive oil 27

PAPPARDELLE PORCINI

egg ribbon pasta, wild porcini mushrooms, cream, arugula and radicchio 25

GNOCCHI TARTUFO

cheese and potato dumpling, black truffle cream 27

RISOTTO

chef's daily choice MP

PRIME STEAKS, CHOPS & RACKS

*FILET MIGNON 6OZ MP

*NEW YORK STRIP 14OZ 48

*COWBOY CUT RIBEYE 16OZ 58

*COLORADO RACK OF LAMB 58

*TOMAHAWK PORK CHOP 16OZ 38

*ERMINIO'S SPECIALTY CUT MP

served with roasted fingerling potatoes, seasonal vegetable and your selection of one of our specialty sauces: green peppercorn, porcini, gorgonzola

CHEF CREATIONS

WILD ATLANTIC SALMON

ratatouille, dill butter 34

PAN SEARED HALIBUT

beet and wine purée, fried leeks 36

RED SNAPPER TOSCANO

sautéed Red Snapper, roasted tomato, fennel, black olives 34

*TUNA SCOTTATO

seared Ahi tuna, seaweed salad, mango salsa yuzu dressing 34

CHICKEN PARMESAN

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

VEAL MARSALA

scallopini of veal, wild mushrooms, marsala sauce 39

VEAL CHOP MILANESE

pounded pan-fried veal chop, panko breading, capricciosa salad 42

VEAL OSSO BUCO

braised veal shank, creamy polenta, demi-glace 41

THE AURA BURGER*

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

ADDITIONS

GRILLED ASPARAGUS 8

CRISPY BRUSSEL SPROUTS 8

HAMMERED FINGERLING POTATOES 8

TRUFFLE-CREAMED SPINACH 8

BROCCOLI RABE 9

HAND CUT FRENCH FRIES 7

SAUTÉED SPINACH 8

ROMAN POLENTA CAKE 8

ERMINIO CONTE
Executive Chef

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Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness

**This item is cooked to order and may contain raw or undercooked ingredients*