



## APPETIZERS

### BAKED OCTOPUS

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

### 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 10

### MEATBALLS ERMINIO

beef, veal and pork, parmesan, Sunday sauce 14

### \*TUNA TARTARE

raw Ahi tuna, sesame seeds, avocado-lemon zest, sour cream, crostini 19

### CALAMARI FRITTO

lemon aioli or marinara 16

### FIG & PROSCIUTTO

black Mission figs, prosciutto, imported gorgonzola, aged balsamic 20

### SHRIMP COCKTAIL

jumbo shrimp, Erminio's cocktail sauce MP

## SALADS

### TOMATO CAPRESE

heirloom tomato, buffalo mozzarella, fresh basil and oregano 18

### FENNEL & ARUGULA

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

### WATERMELON SALAD

Cara Cara orange segments, mint feta cheese 16

### 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 24

### RIGATONI BUTTERA

crispy pancetta, green peas, vodka sauce 24

### CRAB RAVIOLI

tequila cream sauce, topiko caviar 32

### FRUTTI DI MARE

cavatelli, mixed seafood, tomato broth 32

### LINGUINE AND SHRIMP

pistachio pesto, garlic, and extra virgin olive oil 32

### PAPPARDELLE PORCINI

egg ribbon pasta, wild porcini mushrooms, cream, arugula and radicchio 28

### GNOCCHI SORRENTINO

cheese and potato dumpling, tomato and mozzarella 27

## PRIME STEAKS, CHOPS & RACKS

\*FILET MIGNON 6OZ MP

\*NEW YORK STRIP 14OZ 54

\*COWBOY CUT RIBEYE 16OZ 59

\*COLORADO RACK OF LAMB 59

\*TOMAHAWK PORK CHOP 16OZ 42

\*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

### ATLANTIC SALMON

ratatouille, dill butter 37

### PAN SEARED HALIBUT

cara cara oranges, orange reduction, fried leeks 41

### RED SNAPPER ROMANO

sautéed Red Snapper, artichokes, capers, lemon white wine sauce 37

### \*TUNA SCOTTATO

seared Ahi tuna, seaweed salad, mango salsa yuzu dressing 37

### CHICKEN PARMESAN

free range chicken, parmesan, fresh mozzarella, tomato sauce 30

### VEAL MARSALA

scallopini of veal, wild mushrooms, marsala sauce 39

### VEAL CHOP MILANESE

pounded pan-fried veal chop, panko breading, capricciosa salad 43

### \*THE AURA BURGER

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

ERMINIO CONTE  
Executive Chef

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## ADDITIONS

GRILLED ASPARAGUS 8

CRISPY BRUSSEL SPROUTS 8

HAMMERED FINGERLING POTATOES 8

TRUFFLE-CREAMED SPINACH 8

BROCCOLI RABE 9

SHOESTRING FRENCH FRIES 7

SAUTÉED SPINACH 8

*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*