



APPETIZERS

GRILLED OCTOPUS

grilled jumbo octopus, celery root, caper berries, lemon vinaigrette dressing 26

BURRATA E PROSCIUTTO

creamy imported mozzarella, prosciutto di Parma, kumato tomato, roasted peppers 20

ANTIPASTO ITALIANO

imported meats & cheese, olives, roasted peppers, eggplant, grilled bread 34

ARANCINI SICILIANI

Saffron arborio rice, onion, mozzarella, parmesan, sweet green peas, pork sausage 14

MEATBALLS ERMINIO

beef, veal and pork, parmesan, Sunday sauce 17

*TUNA TARTARE

raw Ahi tuna, sesame seeds, avocado-lemon zest, sour cream, house-made chips 22

CALAMARI & ZUCCHINI

calamari, yellow squash, zucchini, spicy marinara 21

FLATBREAD M/P

Chef Erminio's daily creation

CRAB AVOCADO MOUSSE

maryland jumbo lump crab, celery root julienne, avocado, topiko caviar, spicy mayo 24

SALADS

TOMATO CAPRESE

heirloom tomato, buffalo mozzarella, fresh basil and oregano 18

FENNEL & ARUGULA

arugula, fennel, orange, red wine and fig dressing, toasted almonds 16

MEDITERRANEAN PANZANELLA

seasoned bread, kalamata olives, cucumber, onion, tomato, feta cheese, lemon oil 18

CAESAR

romaine, caesar dressing, shaved parmesan seasoned croutons 14

TRI-COLOR BEET SALAD

red, golden, and purple beets, goat cheese, roasted pistachio 16

AURA SALAD

mixed greens, cucumber, pickled onion, tomato, parmesan, lemon vinaigrette 14

PASTA

PAGLIA E FIENO AMATRICIANA

white and green tagliolini, spicy tomato sauce with pancetta 28

CACIO E PEPE

parmesan, peccorino romano, crushed coarse pepper, tagliolini 26

CAVATELLI RAGOUT

slow cooked baby back rib Sunday ragout 28

RIGATONI BUTTERA

crispy pancetta, green peas, vodka sauce 26

SEAFOOD RAVIOLI

multicolored crab & shrimp ravioli, tequila cream sauce, topiko caviar 34

LINGUINI VONGOLE

garlic, EV olive oil, parsley, little neck clams 30

LOBSTER FETTUCINI

fettucini, lobster meat, roasted cherry tomato, garlic and arugula, extra virgin olive oil 35

PAPPADELLE PORCINI

egg ribbon pasta, wild mushroom medley, radicchio and arugula, touch of cream 32

GNOCCHI GAMBERI

rock shrimp, sundried tomato pesto, asparagus 34

TAGLIOLINI BRANZINO

garlic, extra virgin olive oil, mediterranean sea bass, castelvetrano olives, arugula and fennel 35

RISOTTO OF THE DAY M/P

CHEF CREATIONS

ATLANTIC SALMON

caponata, olives, dill butter 39

PAN SEARED HALIBUT

cara cara orange sauce, fried leeks 43

*TUNA SCOTTATO

seared Ahi tuna, seaweed salad, mango salsa, yuzu dressing 38

BRANZINO MEDITERRANEO

whole branzino, oven roasted, lemon 42

VEAL CHOP MILANESE OR PARMESAN

Milanese with arugula capricciosa salad 48
Parmesan with linguini marinara 48

VEAL MARSALA

scallopini of veal, wild mushrooms, marsala sauce 40

CHICKEN PARMESAN

free range chicken, parmesan, fresh mozzarella, tomato sauce 34

*THE AURA BURGER

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

*FILET MIGNON

6oz USDA PRIME filet mignon, roasted fingerling baby carrots, choice of steak sauce MP

*NEW YORK STRIP

14oz USDA PRIME NY strip, roasted fingerling baby carrots, choice of steak sauce MP

*COWBOY CUT RIBEYE

16oz USDA PRIME bone in Rib eye, roasted fingerling baby carrots, choice of steak sauce MP

ADDITIONS

GRILLED ASPARAGUS 8

CRISPY BRUSSEL SPROUTS 8

ROASTED FINGERLING POTATOES 8

TRUFFLE-CREAMED SPINACH 8

BROCCOLI RABE 9

SHOESTRING FRENCH FRIES 7

SAUTÉED SPINACH 8

CAULIFLOWER 8

ERMINIO CONTE
Executive Chef

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*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