



Executive Chef **Nicola Maggioni**



cafeaura.com

APPETIZERS

GRILLED OCTOPUS <i>grilled portuguese octopus, celery root, sicilian capers, lemon vinaigrette, smoked sweet paprika</i>	\$20.5	MEATBALLS <i>nonna's recipe</i>	\$14
CALAMARI & ZUCCHINI <i>domestic calamari, yellow squash, zucchini, marinara</i>	\$19	ARANCINI <i>risotto, parmesan, mozzarella, sweet green peas</i>	\$16
PEI MUSSELS <i>1 lb sautéed mussels, grilled bread, red or white sauce</i>	\$20	BURRATA & EGGPLANT <i>roasted eggplant, creamy local burrata, heirloom tomatoes, basil</i>	\$20
WHIPPED RICOTTA <i>local ricotta, lavender honey, rosemary, grilled bread</i>	\$16		

SOUP & SALADS

BEETS CARPACCIO <i>thinly sliced roasted beets, pistachio crema, watercress & orange salad</i>	\$16	AURA SALAD <i>mixed greens, cucumber, pickled onion, tomato, parmesan, balsamic vinaigrette (half/full)</i>	\$10/\$16
LATE HARVEST SALAD <i>arugula, roasted butternut squash, watermelon radish, toasted sunflower seed, shallot & pancetta vinaigrette (half/full)</i>	\$11/\$17	CAESAR SALAD <i>romaine, caesar dressing, shaved parmesan, seasoned croutons (half/full)</i>	\$10/16
		PASTA FAGIOLI	\$12
		SOUP OF THE DAY	M/P

Additions: chicken \$12, salmon \$18, shrimp \$18, ny sirloin \$20

HOUSE-MADE PASTA

CACIO E PEPE <i>parmesan, pecorino romano, crushed coarse pepper, bucatini</i>	\$25	GNOCCHI <i>house-made ricotta gnocchi, light marinara, sausage ragout, broccoli, lemon zest, shaved ricotta siciliana</i>	\$29
LINGUINI & CLAMS <i>garlic, extra virgin olive oil, white wine, parsley, little neck clams</i>	\$30	FETTUCINE BOLOGNESE <i>traditional hand-cut meat sauce</i>	\$29
'FUSILLONI' TELEFONO <i>roasted tomatoes, basil, shallots, marinara, fresh mozzarella, roasted eggplant</i>	\$29	PESCATORA <i>spicy seafood bucatini with clams, mussels, shrimp</i>	\$33
		GNOCHETTI SARDI <i>vodka cream sauce</i>	\$25

Gluten free pasta available upon request

CHEF CREATIONS

FAROE ISLAND SALMON <i>pan-seared salmon, risotto cake with fall vegetables, saffron beurre blanc</i>	\$36	VEAL MILANESE OR PARMESAN milanese – arugula and capricciosa salad parmesan – marinara, fresh mozzarella, pasta marinara	\$37
BRANZINO MEDITERRANEO <i>branzino filet, olives, capers, white wine, rosemary, light tomato broth broccolini, roasted fingerling potatoes</i>	\$37	SHORT RIBS <i>house-made polenta, butternut squash, crispy brussels sprouts</i>	\$39
CHICKEN PARMESAN <i>panko-breaded with marinara, fresh mozzarella, pasta marinara</i>	\$34	NY STRIP <i>14 oz, grilled with lemon zest, compound butter, fresh herbs, potato au gratin, asparagus</i>	\$51
SCALOPPINE MARSALA <i>mushroom, marsala wine, demi-glaze, green beans, roasted fingerling potatoes</i>	chicken \$31 veal \$37		

ADDITIONS

GRILLED ASPARAGUS	\$9	YUKON GOLD POTATOES	\$9	GARLIC MASHED POTATOES	\$9
CRISPY BRUSSELS SPROUTS	\$9	BABY CARROTS	\$9	POTATOES AU GRATIN	\$9

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.

Please be advised that food prepared here may contain or have come in contact with: MILK, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SESAME. Before placing your order, please inform your server if a person in your party has a food allergy. Please see an associate for more information regarding allergens.