



Executive Chef *Nicola Maggioni*



APPETIZERS

CALAMARI & ZUCCHINI domestic calamari, yellow squash, zucchini, marinara	\$18	ANTIPASTO ITALIANO PER DUE grilled toast points, grapes, giardiniera, preserves	\$29
LOCAL WHIPPED BUFFALO RICOTTA local buffalo ricotta, honey, grilled bread	\$16	meats – prosciutto di Parma, capocollo, sopressata	
CRISPY BRUSSELS pancetta, sliced apple, balsamic drizzle	\$15	cheeses – asiago, manchego, vinno rosò	
ARANCINI cacio e pepe style risotto, parmesan, mozzarella	\$15	MEATBALLS nonna's recipe	\$14
		SCALLOPS scallops, butternut squash risotto cake, prosciutto crisp, chives crema	\$20

SOUP & SALADS

ICEBERG SALAD petite iceberg, goat cheese, bell pepper, tomato, cucumber, buttermilk ranch	\$14	CAESAR SALAD romaine, caesar dressing, shaved parmesan, seasoned croutons (half/full)	\$8/14
WINTER SALAD Belgian endive, “lollo rosso”, gorgonzola, roasted butternut squash, toasted hazelnuts, avocado oil vinaigrette	\$16	PASTA E FAGIOLI Pancetta, cannellini beans, vegetables	\$11
AURA SALAD romaine, green leaf, cucumber, pickled onion, tomato, parmesan, balsamic vinaigrette (half/full)	\$8/\$14	SOUP OF THE DAY	M/P

Additions: chicken \$10, salmon \$16, shrimp \$16, ny sirloin \$18

HOUSE-MADE PASTA

LINGUINI & CLAMS garlic, extra virgin olive oil, white wine, parsley, little neck clams	\$29	LASAGNE bechamel, beef tenderloin bolognese, marinara, parmesan, mozzarella	\$30
FETTUCCHINE BOLOGNESE homemade with beef tenderloin and hand-cut vegetables	\$28	RAVIOLI OF THE DAY	M/P

Gluten free pasta available upon request

CHEF CREATIONS

FAROE ISLAND SALMON pan-seared salmon, black rice, winter vegetables, maple orange beurre blanc	\$36	VEAL MILANESE OR PARMESAN milanese – arugula and capricciosa salad parmesan – marinara, fresh mozzarella, pasta marinara	\$38
CHICKEN PARMESAN Bell & Evans chicken, panko-breaded with marinara, fresh mozzarella, pasta marinara	\$33	NY STRIP 14 oz, mashed potatoes, winter vegetable, choice of sauce	\$52
CHICKEN CAPRESE prosciutto wrapped chicken breast stuffed with sun-dried tomato, basil, mozzarella, chicken pan jus, green beans, roasted potatoes	\$32	FILET MIGNON 8 oz, mashed potatoes, winter vegetable choice of sauce – porcini mushroom sauce, gorgonzola sauce, green peppercorn compound butter	\$52
SHORT RIBS barolo braised short ribs, grilled polenta, spinach, fried onions	\$40		

CHRISTMAS EVE SPECIALS

TRUFFLE LOBSTER MAC & CHEESE	\$28	FEAST OF THE SEVEN FISHES A traditional Italian Christmas Eve celebration. A tapas-style tasting of all seven dishes, or each dish may be ordered individually at full portion.	\$85
RAVIOLI house made with turkey and cranberry in a light tomato sugo	\$32		
RIBEYE 16 oz, vegetable medley, loaded potato cake with bacon & caramelized onion, red wine demi glaze	\$75	stuffed calamari in brodetto – \$22 tuna carpaccio – \$25 clams casino – \$22 mussels blanco – \$20 baccala stew – \$37 shrimp scampi – \$31 branzino al forno – \$39	

ADDITIONS

GRILLED ASPARAGUS	\$8	ROASTED YUKON GOLD POTATOES	\$8	MASHED POTATOES	\$8
CRISPY BRUSSELS SPROUTS	\$8	GREEN BEANS	\$8	SAUTEED 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.

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.