



## MOTHER'S DAY WEEKEND

### APPETIZERS

<b>CALAMARI &amp; ZUCCHINI</b> domestic calamari, yellow squash, zucchini, marinara	\$18	<b>ANTIPASTO ITALIANO PER DUE</b> grilled toast points, grapes, giardiniera, preserves	\$29
<b>*TUNA CARPACCIO</b> sesame-crusting tuna, roasted Bermuda onions, fried capers, zucchini nest, yuzu emulsion, Tuscan olive oil	\$24	<b>meats</b> – prosciutto di Parma, capocollo, sopressata <b>cheeses</b> – asiago, manchego, vinno rosò	
<b>LOCAL WHIPPED BUFFALO RICOTTA</b> local buffalo ricotta, honey, grilled bread	\$16	<b>MEATBALLS</b> nonna's recipe	\$14
		<b>ARANCINI</b> cacio e pepe style risotto, parmesan, mozzarella	\$15

### SOUP & SALADS

<b>ICEBERG SALAD</b> petite iceberg, goat cheese, bell pepper, tomato, cucumber, buttermilk ranch	\$14	<b>CAESAR SALAD</b> romaine, caesar dressing, shaved parmesan, seasoned croutons (half/full)	\$8/14
<b>AURA SALAD</b> romaine, green leaf, cucumber, pickled onion, tomato, parmesan, balsamic vinaigrette (half/full)	\$8/\$14	<b>SOUP OF THE DAY</b>	M/P

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

### HOUSE-MADE PASTA

<b>LINGUINI &amp; CLAMS</b> garlic, extra virgin olive oil, white wine, parsley, little neck clams	\$30	<b>BUCCATINI CARBONARA</b> crispy pancetta, light cream, egg	\$30
<b>FETTUCINE BOLOGNESE</b> homemade with beef tenderloin and hand-cut vegetables	\$28	<b>GNOCCHI ALLA NORMA</b> house-made ricotta gnocchi, eggplant, ricotta, light tomato	\$28

Gluten free pasta available upon request

### CHEF CREATIONS

<b>FAROE ISLAND SALMON</b> pan-seared salmon, black rice, winter vegetables, maple orange beurre blanc	\$36	<b>SCALOPPINE MARSALA</b> mushroom, marsala wine, demi-glaze, green beans, roasted yukon gold potatoes	chicken \$30 veal \$36
<b>CHICKEN PARMESAN</b> Bell & Evans chicken, panko-breaded with marinara, fresh mozzarella, pasta marinara	\$33	<b>FILET MIGNON</b> 8 oz, mashed potatoes, winter vegetable	\$52
<b>SHORT RIBS</b> barolo braised short ribs, grilled polenta, spinach, fried onions	\$40	<b>choice of sauce</b> – porcini mushroom sauce, gorgonzola sauce, green peppercorn compound butter	

### ADDITIONS

GRILLED ASPARAGUS	\$9	ROASTED YUKON GOLD POTATOES	\$9	MASHED POTATOES	\$9
CRISPY BRUSSELS SPROUTS	\$9	GREEN BEANS	\$9	SAUTEED SPINACH	\$9

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.

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.