



Executive Chef **Nicola Maggioni**



APPETIZERS

BAKED EGGPLANT eggplant, burrata, marinara	\$18	CRISPY BRUSSELS pancetta, sliced peach, honey, balsamic drizzle	\$14
CALAMARI & ZUCCHINI domestic calamari, yellow squash, zucchini, marinara	\$17	ANTIPASTO ITALIANO PER DUE grilled toast points, grapes, giardiniera, preserves	\$27
*TUNA CARPACCIO sesame-crusting tuna, roasted bermuda onions, fried capers, zucchini nest, yuzu emulsion, tuscan olive oil	\$23	meats – prosciutto di parma, capocollo, sopressata cheeses – asiago, manchego, vino rosso	
MUSSELS NAPOLITANO white wine, garlic, parsley, pomodoro sauce	\$19	MEATBALLS nonna's recipe	\$14
LOCAL WHIPPED BUFFALO RICOTTA local buffalo ricotta, honey, calabrian pepper paste, grilled bread	\$16	ARANCINI cacio e pepe style risotto, parmesan, mozzarella	\$14
		SHRIMP COCKTAIL PLATTER burrata, smoked duck 'prosciutto', melon	\$25

SOUP & SALADS

ICEBERG SALAD petite iceberg, goat cheese, bell pepper, tomato, cucumber, buttermilk ranch	\$14	AURA SALAD romaine, green leaf, cucumber, pickled onion, tomato, parmesan, balsamic vinaigrette (half/full)	\$8/14
SUMMER SALAD watermelon, honeydew, belgian endive, arugula, grilled feta, mango vinaigrette	\$16	CAESAR SALAD romaine, caesar dressing, shaved parmesan, seasoned croutons (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	GNOCCHI ALLA NORMA house-made ricotta gnocchi, eggplant, ricotta, light tomato	\$28
FETTUCINE BOLOGNESE homemade with beef tenderloin and hand-cut vegetables	\$28	ASIAGO & RICOTTA RAVIOLI pork sugo	\$29
LASAGNE bechamel, beef tenderloin bolognese, marinara, parmesan, mozzarella	\$29	SQUID INK TAGLIATELLE roasted garlic, zucchini, shrimp, grape tomato confit, lobster broth	\$32
		CAVATELLI PESTO basil pesto, broccolini, sausage	\$28

Gluten free pasta available upon request

PAOLA'S PIZZA

MARGHERITA house-made tomato base, local mozzarella, basil	\$19	GARDEN PIE white base, mushrooms, peppers, spinach, mozzarella	\$21
PEPPERONI tomato base, mozzarella, traditional pepperoni	\$20	MEATBALL tomato base, house-made meatballs, mozzarella	\$22

CHEF CREATIONS

FAROE ISLAND SALMON pan-seared salmon, caulilini, fingerling potatoes, peach relish	\$35	CHICKEN WILLIAMS boneless chicken thighs, sautéed pears, white balsamic, rosemary, garlic, fingerling potatoes, baby carrots, broccolini	\$29
CIOPPINO salmon, shrimp, scallops, mussels, clams, white fish, roasted garlic, white wine, tomato, fresh herbs, angel hair	\$37	AURA BURGER 10 oz hand-made burger, lettuce, beefsteak tomato, spicy aioli shoestring fries, brioche bun (gf bun available)	\$22
CHICKEN PARMESAN Bell & Evans chicken, panko-breaded with marinara, fresh mozzarella, pasta marinara	\$32	CHEF NICOLA'S CUT OF THE WEEK	M/P
CHICKEN PICCATA chicken scalloped, lemon-caper sauce, angel hair	\$31	FILET MIGNON 8 oz, mashed potatoes, summer vegetable choice of sauce – porcini mushroom sauce, gorgonzola sauce, green peppercorn compound butter	\$54

ADDITIONS

GRILLED ASPARAGUS	\$8	ROASTED YUKON GOLD POTATOES	\$8	MASHED POTATOES	\$8
CRISPY BRUSSELS SPROUTS	\$8	GREEN BEANS	\$8	SAUTÉED SPINACH	\$8

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.