



Executive Chef **Nicola Maggioni**



APPETIZERS

GRILLED OCTOPUS <i>grilled portuguese octopus, celery root, sicilian capers, lemon vinaigrette, smoked sweet paprika</i>	\$18.5	ANTIPASTO ITALIANO <i>grilled toast points, roasted peppers, olives, preserves</i> meats – prosciutto di Parma, capocollo, sopressata, speck, finocchiona cheeses – crotonese, bel paese, vino rosso, gorgonzola	\$8/item
CALAMARI & ZUCCHINI <i>domestic calamari, yellow squash, zucchini, marinara</i>	\$17	MEATBALLS <i>nonna's recipe</i>	\$12
*TUNA TARTARE <i>raw ahi tuna, mango salsa, sesame seeds, lemon zest, house-made crisps</i>	\$21	ARANCINI <i>risotto, parmesan, mozzarella, sweet green peas</i>	\$14
PEI MUSSELS <i>1 lb sautéed mussels, grilled bread, red or white sauce</i>	\$18	BURRATA & EGGPLANT <i>roasted eggplant, creamy local burrata, heirloom tomatoes, basil</i>	\$18
WHIPPED RICOTTA <i>local ricotta, lavender honey, rosemary, grilled bread</i>	\$14		

SOUP & SALADS

BEETS CARPACCIO <i>thinly sliced roasted beets, pistachio crema, watercress & orange salad</i>	\$14	AURA SALAD <i>mixed greens, cucumber, pickled onion, tomato, parmesan, balsamic vinaigrette (half/full)</i>	\$8/\$14
LATE HARVEST SALAD <i>arugula, roasted butternut squash, watermelon radish, toasted sunflower seed, shallot & pancetta vinaigrette (half/full)</i>	\$9/\$15	CAESAR SALAD <i>romaine, caesar dressing, shaved parmesan, seasoned croutons (half/full)</i>	\$8/14
BIBB SALAD <i>baby boston bibb, cucumber ribbons, dried apricots, celery root, heirloom radish, roasted garlic vinaigrette</i>	\$14	PASTA FAGIOLI SOUP OF THE DAY	\$10 M/P

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

HOUSE-MADE PASTA

CACIO E PEPE <i>parmesan, pecorino romano, crushed coarse pepper, bucatini</i>	\$23	GNOCCHI <i>house-made ricotta gnocchi, light marinara, sausage ragout, broccoli, lemon zest, shaved ricotta siciliana</i>	\$27
RIGATONI POLLO <i>roasted chicken, roasted cauliflower, squash emulsion, tomato confit, roasted garlic</i>	\$25	FETTUCCINE BOLOGNESE <i>traditional hand-cut meat sauce</i>	\$27
LINGUINI & CLAMS <i>garlic, extra virgin olive oil, white wine, parsley, little neck clams</i>	\$28	LASAGNE <i>bechamel, bolognese, marinara, mozzarella</i>	\$28
'FUSILLONI' TELEFONO <i>roasted tomatoes, basil, shallots, marinara, fresh mozzarella, roasted eggplant</i>	\$27	PESCATORA <i>spicy seafood bucatini with clams, mussels, shrimp</i>	\$31
		GNOCCHETTI SARDI <i>vodka cream sauce</i>	\$23

Gluten free pasta available upon request

FLATBREADS

MARGHERITA <i>house-made tomato base, local mozzarella, basil</i>	\$18	TARANTO <i>white base, local mozzarella, gorgonzola crumbles, sausage, mushroom</i>	\$21
FIG & PROSCIUTTO <i>fig preserve base, prosciutto di parma, shaved parmesan, arugula, truffle oil</i>	\$21	RUSTICA <i>whipped ricotta base, roasted butternut squash, fire-grilled peppers, mozzarella</i>	\$25

CHEF CREATIONS

FAROE ISLAND SALMON <i>pan-seared salmon, risotto cake with fall vegetables, saffron beurre blanc</i>	\$34	VEAL MILANESE OR PARMESAN milanese – arugula and capricciosa salad parmesan – marinara, fresh mozzarella, pasta marinara	\$35
BRANZINO MEDITERRANEO <i>branzino filet, olives, capers, white wine, rosemary, light tomato broth broccolini, roasted yukon gold potatoes</i>	\$35	SHORT RIBS <i>house-made polenta, butternut squash, crispy brussels sprouts</i>	\$37
ROASTED HALF CHICKEN <i>frenched breast and thigh, roasted yukon gold potatoes, baby carrots, pan jus</i>	\$31	AURA BURGER <i>10 oz hand-made burger, lettuce, beefsteak tomato, spicy aioli shoestring fries, brioche bun (gf bun available)</i>	\$22
CHICKEN PARMESAN <i>panko-breaded with marinara, fresh mozzarella, pasta marinara</i>	\$32	NY STRIP <i>14 oz, grilled with lemon zest, compound butter, fresh herbs, potato au gratin, asparagus</i>	\$49
SCALOPPINE MARSALA <i>mushroom, marsala wine, demi-glaze, green beans, roasted yukon gold potatoes</i>	chicken \$29 veal \$35	FILET MIGNON <i>8 oz, garlic mashed potatoes, baby carrots</i>	\$49

ADDITIONS

GRILLED ASPARAGUS	\$8	YUKON GOLD POTATOES	\$8	GARLIC MASHED POTATOES	\$8
CRISPY BRUSSELS SPROUTS	\$8	BABY CARROTS	\$8	POTATOES AU GRATIN	\$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.