

## APPETIZERS

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### GRILLED OCTOPUS

grilled jumbo octopus, celery root, caper berries, lemon vinaigrette dressing MP

### CALAMARI & ZUCCHINI

calamari, yellow squash, zucchini, spicy marinara 17

### \*TUNA TARTARE

raw Ahi tuna, sesame seeds, avocado-lemon zest, sour cream, house-made chips 21

### PEI MUSSELS

Garlic white wine lemon sauce, grilled bread 19

### ANTIPASTO ITALIANO FOR TWO

imported meats & cheese, olives, roasted peppers, eggplant, grilled bread 29

### MEATBALLS ERMINIO

beef, veal, pork Sunday sauce 15

### SHRIMP COCKTAIL

4 jumbo Tiger shrimp, cocktail sauce 16

### ARANCINI SICILIANI

Saffron arborio rice, onion, mozzarella, parmesan, sweet green peas, pork sausage 14

### BURRATA E PROSCIUTTO

creamy imported mozzarella, prosciutto di Parma, kumato tomato, roasted peppers 20

## SALADS

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### TOMATO CAPRESE

heirloom tomato, buffalo mozzarella, fresh basil and oregano 17

### FENNEL & ARUGULA

arugula, fennel, orange, red wine and fig dressing, toasted almonds 9/16

### WATERMELON SALAD

mint, feta cheese, orange segments 18

### CAESAR

romaine, caesar dressing, shaved parmesan seasoned croutons 8/14

### TRI-COLOR BEET SALAD

red, golden, and purple beets, goat cheese, roasted pistachio 16

### AURA SALAD

mixed greens, cucumber, pickled onion, tomato, parmesan, lemon vinaigrette 8/14

## PASTA

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### CACIO E PEPE

parmesan, peccorino romano, crushed coarse pepper, tagliolini 23

### FETTUCCINI BOSCAIOLA

mushrooms, pancetta, vodka sauce 26

### RIGATONI BUTERA

crispy pancetta, green peas, vodka sauce 24

### LOBSTER RAVIOLI

housemade ravioli, Tequila cream sauce 32

### LINGUINI VONGOLE

garlic, EV olive oil, parsley, little neck clams 29

### LASAGNE

White and green pasta sheets, bolognese, bechamel and mozzarella 28

### PAPPARDELLE PORCINI

egg ribbon pasta, wild mushroom medley, radicchio and arugula, touch of cream 28

### GNOCCHI GAMBERI

green pesto and shrimp 34

## FLATBREADS

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### CAPRESE 19

mozzarella, fresh basil and tomato

### CACCIATORINI 20

mozzarella, Italian pepperoni

### MARGHERITA 19

mozzarella and basil

### TARANTO 21

mozzarella, mushrooms, sausage and gorgonzola

## CHEF CREATIONS

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### ATLANTIC SALMON

caponata, olives, dill butter 35

### HALIBUT

pans seared, bloodorange sauce, fried leeks 44

### SWEDISH LIVORNESE

black olives, celery, capers, roasted tomatoes, sauteed spinach, mashed potatoes 42

### \*TUNA SCOTTATO

seared Ahi tuna, seaweed salad, mango salsa 38

### PORK CHOP

fingerling potatoes, broccoli rabe, porcini sauce 38

### CHICKEN PARMESAN

parmesan, fresh mozzarella, tomato sauce 33

### CHICKEN ROLLATINI

cream spinach and mozzarella stuffed 32

### VEAL CHOP MILANESE OR PARMESAN

Milanese with arugula capricciosa salad 48  
Parmesan with linguini marinara 48

### VEAL MARSALA

scallopini of veal, wild mushrooms, marsala sauce 39

### \*NEW YORK STRIP

14oz USDA PRIME NY strip, roasted fingerling baby carrots, choice of steak sauce 49

### \*FILET MIGNON

6oz USDA PRIME filet mignon, roasted fingerling baby carrots, choice of steak sauce 49

### \*THE AURA BURGER

aged steak burger, pretzel roll, spicy aioli, fries (choice of: pepperjack, fontina, American cheese 22

## ADDITIONS

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### GRILLED ASPARAGUS 8

### CRISPY BRUSSEL SPROUTS 8

### ROASTED FINGERLING POTATOES 8

### TRUFFLE-CREAMED SPINACH 8

### BROCCOLI RABE 9

### SHOESTRING FRENCH FRIES 7

### SAUTÉED SPINACH 8

### CAULIFLOWER 8

**ERMINIO CONTE**  
Executive Chef

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\*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