

APPETIZER

Roasted tomato and basil soup - feta - crispy chickpeas - Aleppo pepper 12
Prince Edward Island mussels - fava beans - red curry cream - cilantro 14
Fried calamari - spicy tomato sauce - Thai chili sauce - fresh lemon 15
Spanish octopus - nduja sausage - heirloom beans - marinated tomato - coriander seed 17
Yellow fin tuna crudo - avocado and cucumber - tamari and ginger vinaigrette - radish 17
Veal meatballs - spicy tomato sauce - herb ricotta cheese 15
Beef tenderloin carpaccio - shaved Grana Padano - truffle vinaigrette - arugula 16
Gold and red beets - goat cheese - Marcona almond - pickled onion - cabernet vinegar 13
Olive oil roasted cauliflower steak - golden raisins - capers - roasted garlic - pignoli nuts 14
Burrata cheese - plum tomato confit - smoked prosciutto - torn basil - grilled crostino 16
Mixed baby salad - balsamic vinaigrette - shaved Grana Padano 12
Little gem and kale Caesar salad - focaccia croutons - parmesan crisp 12
Chopped Greek salad - feta cheese - red wine vinegar - fresh oregano 13
Crispy gnocchi salad - red grapes - goat cheese - trevisano and frisee 14
Shaved Brussels sprouts - pears - Manchego - pecans - maple and mustard vinaigrette 15
Eggplant parmesan - oven baked eggplant - fresh mozzarella 15

PIZZA

Pizza with tomato sauce - shredded or fresh mozzarella - basil 17
Pizza with sliced tomatoes - fresh mozzarella - San Danielle prosciutto - baby arugula 21
Pizza with four cheese - mozzarella - fontina - parmesan - herb ricotta 18
Pizza with Italian sausage - tomato sauce - sweet onions - hot cherry peppers 18
Pizza with gorgonzola cheese - smoked prosciutto - sliced pears - arugula 19

Aurora Signature Hummus Available for takeaway

8oz \$6

ENTRÉE

Hand-made potato gnocchi - tomato basil sauce - parmesan cheese 17
Cavatelli - broccoli rabe pesto - dried cherry tomato - pignoli nuts 21
House made spinach tortelloni - gorgonzola cream - radicchio - roasted walnuts 24
Garganelle - Italian sausage - baby peas - shallots - tomato cream 21
Occhio di Lupo "Bolognese"- mushrooms - herb ricotta cheese 24
American Wagyu beef ravioli - wild mushrooms - Marsala wine - parmesan crisp 25
Linguine with Manila clams - garlic - white wine - EVOO - parsley 26
Spicy spaghetti - white shrimp - cherry tomato - arugula Calabrian chili crumbs 29

Chicken Milanese - baby arugula and tomato salad - fresh mozzarella - lemon olive oil 25
Organic chicken "Scarpariello"- hot cherry peppers - sausage - rosemary - lemon juice 27
Wood roasted Amish chicken - roasted cauliflower and Brussels sprouts - chicken gravy 27
Rohan duck breast - grilled caulini - poached kumquat - orange agrodolce 30
Grilled branzino - roasted Brussels sprout - tahini - preserved lemon - pistachio dukkah 29
Icelandic cod - Vialone Nano risotto - smoked chorizo - shellfish and saffron consommé 29
Hidden fjord salmon - braised Tuscan kale - porcini mushroom - white verjus 32
Yellow fin tuna - baby bok choy - citrus and tamari vinaigrette - grilled oyster mushroom 33
Wild parmesan crusted halibut - chopped tomatoes - chives - white wine butter sauce 36
Niman Ranch chuck burger - cheddar - lettuce - tomato - sweet onion - peppadew mayo 20
Cider vinegar braised beef short rib - soft polenta with herbs and parmesan 34
Certified Angus Beef strip steak - mushroom and sherry vinegar demi - "Cacio Pepe" fries 38
Entrée salads: Caesar / Mixed / Chopped / Shaved Brussels Sprouts
with chicken 23 with salmon 32 with shrimp 29

SIDES

French Fries 6 / Sautéed Spinach 7 / Mashed Potatoes 6 / Wood Roasted Brussels Sprouts 8
Roasted Cauliflower 7 / Marinated Gold Beets 5 / Tuscan Kale 7 / Broccoli Rabe 8

If you have a food allergy, please speak to the owner, manager, chef, or your server.