

APPETIZER

- Roasted tomato and basil soup - feta - crispy chickpeas - Aleppo pepper 12
- Fried calamari - spicy tomato sauce - Thai chili sauce - fresh lemon 15
- Prince Edward Island mussels - fava beans - red curry cream - cilantro 14
- Spanish octopus - nduja sausage - heirloom beans - marinated tomato - coriander seed 17
- Yellow fin tuna crudo - diced avocado and cucumber - tamari and ginger vinaigrette - radish 17
- Veal meatballs - spicy tomato sauce - herb ricotta cheese 15
- Burrata cheese - plum tomato confit - smoked prosciutto - torn basil - grilled crostino 16
- Beef tenderloin carpaccio - shaved Grana Padano - truffle vinaigrette - arugula 16
- Olive oil roasted cauliflower steak - golden raisins - capers - roasted garlic - pignoli nuts 14
- Mixed baby salad - balsamic vinaigrette - shaved Grana Padano 12
- Little gem and kale Caesar salad - focaccia croutons - parmesan crisp 12
- Crispy gnocchi salad - red grapes - goat cheese - trevisano ans frisee 14
- Chopped Greek salad - feta cheese - red wine vinegar - fresh oregano 13
- Shaved Brussels sprouts - pears - Manchego - pecans - maple and mustard vinaigrette 15
- Gold and red beets - goat cheese - Marcona almond - pickled onion - cabernet vinegar 13
- 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
- Ricotta 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 and spinach ravioli - wild mushrooms - Marsala wine - parmesan crisp 24
- Linguine with Manila clams - garlic - white wine - EVOO - pepperoncino - parsley 25
- Spicy spaghetti - white shrimp - cherry tomato - arugula Calabrian chili crumbs 29

- Chicken Milanese - baby arugula and tomato salad - fresh mozzarella - lemon olive oil 24
- Organic chicken "Scarpariello"- hot cherry peppers - sausage - rosemary - lemon juice 26
- Wood roasted Amish chicken - roasted cauliflower and Brussels sprouts - chicken gravy 27
- Grilled branzino - roasted Brussels sprouts - 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 - spicy citrus vinaigrette - grilled oyster mushroom 33
- Wild parmesan crusted halibut - chopped tomatoes - chives - white wine butter sauce 36
- Niman Ranch chuck burger - cheddar - lettuce - tomato - red onion - peppadew mayo 20
- Certified Angus Beef strip steak - mushroom - sherry vinegar - "Cacio e Pepe" fries 38
- Entrée size salads: Caesar / Mixed / Chopped / Brussels sprouts

with chicken 23 with salmon 32 with shrimp 29

SIDES

- French Fries 6 / Sautéed Spinach 7 / Roasted Brussels Sprouts 8 / Broccoli rabe 8
- Roasted Cauliflower 7 / Marinated Gold Beets 5 / Tuscan Kale 7

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