

# AURA Restaurant & Bar

## SMALL PLATES

AURA CRISPY MOZARELLA \$14

Robust Red Sauce / Crispy Soppresata

FENNEL PORK MEATBALLS \$13

Zesty Tomato / Herbed Ricotta

HERBED POLENTA CAKES \$13

Corn Salsa / Bacon Lardons

COD SAFFRON CROQUETTES \$13

Garlic Aioli

GAMBAS AL AJILLO \$14

Citrus Garlic Reduction

WILD MUSHROOM ARANCINI \$13

Truffle Parmesan Fondue

SAUTÉED MUSSELS \$18

White Wine Garlic Or Zesty Tomato Sauce

GRILLED OCTOPUS \$22

Pee-Wee Potatoes / Roasted Peppers / Fennel / Orange / Herb Vinaigrette

GRILLED CHORIZO \$15

Red Peppers / Onions / Fennel / Balsamic Reduction

MARE FRITTO \$19

Calamari / Oysters / Shrimp / Black Squid Ink & Saffron Aioli / Tomato / Onion Relish

CROSTINI TRIO \$14

Zucchini & Eggplant Caponata / Ricotta Berry Jam / Prosciutto & Roasted Tomato Aioli

## TO SHARE

ASSORTED BREAD BASKET \$7

Focaccia / French Baguette / Pita

AURA SPREADS \$19

Lemon Herb Hummus / Olive Tapenade & Eggplant Tomato Feta

CHEESE AND CHARCUTERIE \$28

Assorted Cheese And Cured Meats / Fruit Jam / Pickled Vegetables / Crostini

## BURGER

AURA BURGER \$24

Brisket, Short Rib & Beef Blend / Smoked Provolone / Onion Jam / Garlic Aioli / Lettuce & Tomatoes / Fries

**MENU CURATED BY: EXECUTIVE CHEF YAMEL CEBALLOS CUELLO**

**Please inform your server of any food allergies | credit card payments incur a 3% charge**

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## SALADS

SEARED TUNA NICOISE \$22

Potatoes / Green Beans / Tomatoes / Quail Egg / Kalamata Olives / Green Goddess Vinaigrette

AURA SALAD \$16

Grilled Romaine / Tomatoes / Cucumber / Olives / Red Onions / Feta / White Anchovies / Red Wine Vinaigrette

BURRATA & PROSCIUTTO \$18

Tomatoes / Grilled Squash / Blackberries / Arugula Pesto / Sherry Vinaigrette

## PASTA

LAMB PUTTANESCA PAPPARDELLE \$28

Eggplant / Olives / Mushrooms / Herb Tomato Ragù

LINGUINE AND CLAMS \$30

Slow Roasted Tomatoes / Parmesan Garlic Arugula Crème

GNOCCHI & CRAB \$29

Asparagus / Summer Squash / Sun-Dried Tomato Cream Sauce

BOLOGNESE RIGATONI MEZZE \$28

Classic Italian Bolognese / Burrata

SEAFOOD RISOTTO \$30

Shrimp / Calamari / Mussels / Chorizo / Saffron

## ENTREES

PAN-SEARED BONELESS HALF CHICKEN \$28

Israeli Vegetable Couscous / Chardonnay Au Jus

HERITAGE PORK CHOP \$36

Garlic Lemon Mash / Grilled Vegetable / Pepper Onion Sofrito / Chimichurri

HANGER STEAK \$42

Creamy Basil Risotto / Grilled Asparagus / Frizzy Onions / Port Wine Reduction

VEAL CHOP MILANESE \$39

Arugula / Grilled Summer Vegetables / Sumac Vinaigrette

GRILLED BRANZINO & SAFFRON \$34

Potato Corn Hash / Chorizo / Saffron Broth

PAN-SEARED SALMON \$28

Herb Polenta / Grilled Asparagus / Cucumber Tomato Relish

## SIDES

CREAMY RISOTTO \$9 | ISRAELI COUSCOUS \$9 | SEASONAL VEGGIES \$9 | CREAMY MASHED POTATOES \$9

SAUTEED ITALIAN LONG HOT \$12 | MEDITERRANEAN FRIES WITH FETA & HERBS \$12 | FRENCH FRIES \$9

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