

APPETIZER

- Roasted tomato and basil soup - feta - crispy chick peas - Aleppo pepper 10
- Fresh pea and watercress soup - peekytoe crab meat - lemon crème fraiche 12
- Veal meatballs - spicy tomato sauce - herb ricotta cheese 15
- Beef tenderloin carpaccio - shaved Grana Padano - truffle vinaigrette - arugula 16
- Prince Edward Island mussels - fava beans - red curry cream - cilantro 14
- Fried calamari - spicy tomato sauce - Thai chili sauce - fresh lemon 15
- Yellow fin tuna crudo - avocado and cucumber - tamari and ginger vinaigrette - radish 17
- Gold and red beets - goat cheese - Marcona almond - pickled ramp - cabernet vinegar 14
- Burrata cheese - pickled apricot - smoked prosciutto - baby arugula - Saba 16
- Crispy stuffed artichoke bottoms - goat cheese - preserved lemon and hazelnut aioli 14
- Little gem lettuce and sugar snap peas - Caesar dressing - croutons - parmesan crisp 13
- Mixed baby salad - balsamic vinaigrette - shaved Grana Padano 13
- Spring lettuces and vegetables - avocado - charred ramp ranch dressing 14
- Chopped Greek salad - feta cheese - red wine vinegar - fresh oregano 14
- Eggplant parmesan - oven baked eggplant - fresh mozzarella 15

P I Z Z A

- Pizza with tomato sauce - shredded or fresh mozzarella - basil 17
- Pizza with sliced tomatoes - fresh mozzarella - San Danielle prosciutto - baby arugula 21
- Pizza with diced artichokes - spinach - dried cherry tomato - mozzarella - goat cheese 19
- Pizza with Italian sausage - tomato sauce - sweet onions - hot cherry peppers 18

Aurora Signature Hummus Available for takeaway

8oz \$6

ENTRÉE

- Hand-made potato gnocchi - tomato basil sauce - parmesan cheese 17
- Garganelle - Italian sausage - baby peas - shallots - tomato cream 21
- Morel mushroom tortelloni - morel mushroom cream - leeks and ramp bits 25
- Occhio di Lupo "Bolognese" - mushrooms - herb ricotta cheese 24
- House made pea ravioli - crispy prosciutto - pink peppercorn - ricotta salata 23
- American Wagyu beef ravioli - wild mushrooms - Marsala wine - parmesan crisp 25
- Linguine with Manila clams - garlic - white wine - EVOO - parsley 26
- Spicy shrimp spaghetti - roasted cherry tomato - baby arugula - shrimp butter 28
- Chicken Milanese - baby arugula and tomato salad - fresh mozzarella - lemon olive oil 25
- Free range chicken "Scarpariello" - hot cherry peppers - sausage - rosemary - lemon juice 27
- Wood roasted natural chicken - roasted cauliflower and asparagus - chicken gravy 28
- Grilled branzino - cauliflower tabouli - pine nuts - apricots - lemon herb vinaigrette 28
- Black sea bass - caulini - charred vegetable relish - 50 year sherry vinegar 31
- Hidden fjord salmon - marinated beets - grilled asparagus - ramp gremolata 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 21
- Certified Angus Beef strip steak - mushroom and sherry vinegar demi - "Cacio Pepe" fries 38
- Entrée salads: Caesar / Mixed / Chopped / Spring Lettuces
with chicken 23 with salmon 32 with shrimp 29

S I D E S

- French Fries 6 / Sautéed Spinach 8 / Marinated Artichokes 8 / Grilled Asparagus 10
- Roasted Cauliflower 8 / Marinated Red and Gold Beets 6 / Cauliflower Tabouli 7

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