

LUNCH

TO START

Beets & fennel salad, goat cheese, grapefruit, hazelnuts	15
Tuscan kale, roasted squash, green apples, seeds-tahini dressing, aged ricotta add grilled chicken \$6 add grilled shrimp \$9	14
Octopus, charred, hazelnut romesco, crispy potatoes, sweet heirloom peppers	17
Pizzetta, ricotta & buffalo mozzarella, hen of the wood mushrooms, arugula, spicy coppa	15
Fried calamari, shrimp, seasonal vegetables, preserved tuna capers aioli	18
Prosciutto di Parma, 24 months cured, cow milk burrata, tomato fett'unta	18
Croquettes, porcini mushrooms risotto, mozzarella & crushed truffle	10

PASTA & GRAINS

Mafaldine, spicy broccoli rabe pesto, pine nuts, burrata cheese	18
Pappardelle bolognese, pork and veal sugo, parmesan cheese	18
Paccheri, tomato, eggplant, buffalo mozzarella, basil	18
Bigoli cacio e pepe, pecorino Romano, cracked black pepper	17
Squid ink spaghetti, clams, shrimp, cherry tomatoes, calabrian peppers gluten free pasta available	22

MAINS

Fish of the day, ask for daily preparation	MP
Aurora Burger, Creekstone Farms black angus beef, fontina, charred red onions, hand cut fries	17

DESSERT

Tiramisu, ladyfinger cookies, mascarpone cream, coffee, dark chocolate	9
Affogato, mascarpone gelato, hazelnut praline, espresso, cocoa powder	9
Flowerless chocolate cake, salted caramel gelato, butter scotch	9

20% gratuity will be applied to parties of 6 or more

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**please inform your server of any allergies or dietary restrictions you may have*