



aurora

Soho

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

ANTIPASTI

Soup of the day	8
<i>(ask your server for daily preparation)</i>	
la Burrata & Prosciutto	16
<i>Creamy pulled cow's milk cheese, 18 months prosciutto di Parma & pan con tomate</i>	
il Fritto Misto	15
<i>Flash fried calamari, shrimp & seasonal vegetable with parmesan-anchovy mayonnaise</i>	
il Polipo	15
<i>Grilled Mediterranean octopus with balsamic cipollini, hazelnut Romesco, fingerling potato salad</i>	
Insalata di Granchio	16
<i>Blue crab & wild shrimp salad with crushed avocado cucumber & apple water</i>	
il Vitello Tonnato	15
<i>Slow roasted veal loin with preserved tuna Ajoli & capers, Maldon salt</i>	

INSALATE

l'Insalata di Campo con Pollo	16
<i>Organic baby green, & shaved fall vegetable salad with grilled chicken breast, avocado, parmesan & lemon oil vinaigrette</i>	
le Carote	12
<i>Satur farm roasted heirloom rainbow carrots with homemade Labaneh, hazelnut vinaigrette, Mache salad & Aneto</i>	
il Cavolo Nero	13
<i>Shaved Tuscan kale & Brussels sprout salad with pistachio, Pecorino Romano & Tahini dressing</i>	

PRIMI

All our Fresh pasta are made on site with Italian semolina flour

- le Mafaldine**.....20
Spinach flavored home made pasta with braised veal ossobuco, gremolata & Grana Padano
- gli Gnocchetti Sardi**.....22
Saffron flavored pasta with Meyer lemon, fresh Blue crab meat, Calabrian chili, basil
- i Paccheri**18
Artisanal fresh pasta with tomatoes, eggplants, basil & buffalo mozzarella, pine nut & arugula pesto
- i Rigatoni al Ragú**.....18
Home made egg pasta with traditional pork, veal & beef ragú, Grana Padano

SECONDI

- Fish of the Day** MP
Ask your server for daily preparation
- la Tagliata di Manzo**..... 22
Grilled grass fed skirt steak with pickled & roasted mushrooms, fingerling potatoes, Tuscan kale & parmesan
- Spalla di Maiale Iberico**.....24
Grilled Iberian pork shoulder tagliata, Trevisano radicchio, N.Y. apple, parsley & fresh oregano salmoriglio
- l'Hamburger**..... 15
8 oz. house-made Black Angus, tomato, lettuce, red onions & hand-cut fries, for fontina cheese, bacon, avocado, mushrooms add \$2 each

PANINI

- Prosciutto di Parma & mozzarella, arugula 12*
Smoked salmon, avocado & goat cheese 12
Grilled chicken breast, bacon & tomato 12

MENU DEL GIORNO

PRIX FIXE \$25

ANTIPASTI

CHOICE OF
Soup of the Day

(ask your server for daily preparation)

il Fritto Misto

*Flash fried calamari, shrimp & seasonal vegetable
parmesan-anchovy mayonnaise*

il Cavolo Nero

*Shaved Tuscan kale & Brussels sprout salad with
pistachio, Pecorino Romano, Tahini dressing*

le Carote

*Satur farm roasted heirloom rainbow carrots with
homemade Labaneh, hazelnut vinaigrette,
Mache salad & Aneto*

Choice of

le Mafaldine

*Spinach flavored home made
pasta with braised veal ossobuco
parmesan cheese*

i Paccheri

*Artisanal durum wheat pasta
with heirloom tomatoes,
eggplants, buffalo mozzarella*

i Rigatoni al Ragú

*Home made egg pasta with
traditional pork, veal & pork
ragú, parmesan cheese*

Choice of

l'Affogato

*Cocoa & hazelnut praline
Mascarpone gelato
drowned in a shot of espresso*

la Pannacotta

*Yogurt pannacotta with
caramelized rhubarb, Vincotto*

il Tiramisu

*Traditional Mascarpone &
espresso layer cake*