



Aurora Wishes You A Very Happy Easter!!



Appetizers

24-Month Prosciutto 19
creamy burrata, filone bread with tomato

Fava Beans & Artichokes 16
ricotta, mint, lemon oil, pecorino

Tuscan Kale Salad 12
Brussels sprouts, pistachios, Piave Vecchio

Flash-Fried Squash Blossoms 15
mozzarella, anchovies, coralline chicory

Poached Maine Lobster 24
Kumato tomato, avocado, watercress, sugar snap peas

Brunch

Nutella French Toast 13
Vermont maple syrup, candied walnuts,
Honeycrisp apple, Greek yogurt

Frittata 15
open-face Italian omelette, asparagus,
mozzarella, mix greens

Eggs Granchio 22
poached eggs, Colossal crab meat, crushed
avocado
multigrain, Hollandaise sauce, roasted potatoes

Parma Eggs Benedict 19
poached eggs, prosciutto crudo, ricotta, crushed
black truffle
English muffin, Hollandaise sauce, roasted
potatoes

Duck Confit 15
potato & kale hash, poached egg

Soft Polenta 14
parmesan white grit, crushed truffle,
fontina cheese, poached egg
*add bacon \$2 *add sausage \$4 *add mushrooms \$2

Pastas

Tagliatelle 25
Alaskan king crab meat, Meyer lemon

Burrata Ravioli 22
foraged mushrooms, fava beans, crushed
truffle

Rigatoni 20
cured *guanciale*, wild ramps, pecorino
*add poached egg \$2

Entrées

Fish Of The Day M.P
Daily preparation

Whole Roasted Vermont Lamb 30
artichokes, potatoes, olive-min *gremolata*

Grass-Fed NY Strip 32
sunchokes, broccoli rabe, thyme jus

Sides

Thick Cut Applewood Smoked Bacon 5

House Made Heritage Pork Sausage 6

Rosemary Roasted Potatoes 5

Yoghurt & Granola 8

Menu Items Are Subject To Change