

MEATS & CHEESE

Prosciutto di Parma aged 24 months, burrata cheese, rosemary pizza bianca	18
Grilled sourdough filone, whipped ricotta, heirloom tomatoes, Mullet bottarga	14

TO START

Yellowfin tuna tartare, crushed avocado, meyer lemon buttermilk broth, crispy jalapeno	20
Chilled tomato and watermelon gazpacho, cucumber, basil, feta cheese	13
Peach salad, stracciatella, zucchini, basil, arugula, hazelnut	17
Tuscan kale salad, brussels sprouts, pistachio vinaigrette, pecorino toscano	16
Charred spanish octopus, almond ajo blanco, sweet peppers, grape vinaigrette	19
Fried calamari, shrimp, seasonal vegetable, lemon aioli	19
Croquettes, carnaroli risotto, fior di latte mozzarella, tomato & basil	12

PASTA & GRAINS

Spinach pappardelle, veal and pork ragù bianco, grana padano DOP	21
Tonnarelli cacio e pepe, pecorino Romano, cracked black pepper	18
Ravioli burrata, cherry tomatoes, eggplant confit, basil, aged ricotta	20
Creste di gallo, mushroom ragù, fava beans, chives, brigante sardo DOP	20
Squid ink paccheri, fresh blue crab meat, wild shrimp, tomato sugo, chili, rustic breadcrumb	25
gluten free pasta available	

SANDWICHES & MAINS

Aurora burger, short rib, fontina, charred onions, fries add bacon 2 add avocado 2	19
Brioche panino, goat cheese scrambled eggs, house smoked salmon, avocado, greens	17
Amish chicken "al mattone", leg & thigh, crispy potatoes, broccoli rabe	22
Daily selection of sustainable fish, market seasonal vegetables	mp

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