

The page is decorated with various botanical and insect illustrations. In the top left, there are green leaves and a pink rose. In the top center, a yellow butterfly is positioned above the restaurant's name. In the top right, there are blue cornflowers. On the left side, there are clusters of small blue flowers. On the right side, there are pink roses and more small blue flowers. At the bottom left, there are two more yellow butterflies. At the bottom right, there are more pink roses and small blue flowers.

AURAS RESTAURANT

Menú degustazione Vegetariano 26 Luglio

Benvenuto

Tartarina con carote affumicate, fiore di capperi e salsa barbecue.

Antipasto

Fiore di zucca in pastella ripieno di ricotta di bufala, servito con humus di ceci aromatizzato ai pomodorini secchi.

Antipasto

Catalana vegetariana con verdure marinate e fresche, bocconcini di bufala di Costanzo e olio al basilico.

Primo

Risotto con crema di fiori di zucca e datterino giallo, gocce di stracciata di bufala e tartufo nero estivo.

Secondo

Melanzana in barca di Sant'Anna, ripiena di capperi, olive, pecorino romano, pomodorini e mozzarella affumicata.
Servita con chips di topinambur.

Frutta

Frutta fresca di stagione con anguria di Sant'Anna.

Dessert

Cornucopia ripiena di chantilly al limone, servita con fragoline di bosco.

Auras Restaurant
Lungomare Aragonese 26, Ischia
3476809473

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AURAS RESTAURANT

Vegetarian tasting Menù - 26th of July

Welcome

Smoked carrots vegetarian tartare, with caper blossom
and the Chef sauce

Appetizer

Zucchini flower tempura, stuffed with buffalo ricotta and served on a
sun-dried tomato hummus.

Appetizer

Vegetarian Catalana with marinated and fresh crunchy vegetables,
Costanzo buffalo mozzarella bites and basil oil.

First Main Course

Risotto with zucchini flower and yellow datterini tomato velvety,
drops of stracciata cheese, and summer black truffle

Second Main Course

Sant'Anna-style stuffed eggplant boat. Filled with capers, olives,
Pecorino Romano, cherry tomatoes, and smoked mozzarella. Served
with crispy sunchoke chips.

Fruit

Fresh fruit and the traditional watermelon.

Dessert

Cornucopia filled with lemon Chantilly cream,
served with wild strawberries.

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