

AURAS

RESTAURANT



COCKTAILS

*Negroni - <i>Gin, red vermouth, campari</i>	12
*Gin Basil - <i>Gin, basil, lemon juice, sugar syrup</i>	12
Aperol Spritz Hugo Spritz Limoncello Spritz Applecello Spritz	12
*Peperoni darling - <i>Vodka, lime, orange and cranberry juice, fresh bell peppers</i>	12
Espresso Martini - <i>Vodka, coffee liqueur, espresso</i>	12
Cosmopolitan - <i>Vodka, cranberry juice, triple sec, lime</i>	12
Dai-Aron - <i>Dark rhum, cocoa liqueur, lemon juice, cocoa bitter</i>	12
*Gennaro in Paris - <i>Cognac, limoncello, triple sec, lemon juice</i>	14
Paloma - <i>Tequila, pink-grapefruit soda, lime, rosemary</i>	12
Margarita Spicy Margarita - <i>Tequila, triple sec, lime juice</i>	12
Mezcalita San Mike - <i>Mezcal, organic hibiscus flowers, orange and lemon juice</i>	14
Mezcal Margarita - <i>Mezcal, lime juice, agave syrup</i>	14
Mezcal Negroni - <i>Mezcal, red vermouth, campari</i>	14
Martini Ten Dry - <i>Tanqueray Ten, dry vermouth, olive</i>	14
*Iovem Mule - <i>Iovem, ginger beer, fresh lime and ginger</i>	14
*Belvedere Mentuccia - <i>Belvedere vodka, lime juice, fresh mint leaves, sugar syrup</i>	14
*1942 Don Julio Margarita	45
Clase Azul sour - <i>Clase Azul reposado, lime juice, sugar syrup & vegan egg white</i>	49

ZERO ALCOHOL COCKTAILS

Casanova - <i>Tanqueray Gin zero alcohol, pink grapefruit soda, lime</i>	12
*Aperol Spritz zero - <i>Prosecco alcohol free, crodino bitter, soda, arancia</i>	12
Rose Spritz - <i>Alcohol free prosecco, crodino bitter, soda, orange</i>	12
Gin Basil zero - <i>Tanqueray zero alcohol, fresh basil, lemon, sugar syrup</i>	12

**Our recommendation*



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STARTERS

Raw sea-food platter from our sea ^(2, 4, 14)		55
<i>one oyster, one red prawn, one mantis shrimp, one langoustine, rock fish sashimi and tuna tartare</i>		
Tuna tartare with red fruits of the day and drops of orange & lemon ⁽⁴⁾		24
Two style of marinated local fish ^(4, 12)		24
<i>under balanced salt and herbs; to the three vinegar and pickled onions</i>		
Sea-food Caponatina ^(1, 2, 12, 14)		24
<i>rich mix of clams, mussels, octopus, onions, tomatoes, beans & croutons</i>		
Octopus tentacles on a spicy strawberry & tomato gazpacho ^(1, 7, 9, 10, 14)		22
<i>served with drops of buffalo cheese and bread crumble</i>		
Tempura of local fish fillet & prawns, potato chips and aromatized mayo ^(1, 2, 4)		30
Zucchini flowers tempura & crispy zucchini box ^(1, 7)	V	16
<i>filled with ricotta cheese and basil</i>		
Eggplant veggie-balls with smoked mozzarella and tomatoes ^(1, 3, 7)	V	16
<i>served on a stracciata cheese bed with basil drops</i>		
Ischia-style escarole roll served on hummus aromatized with sun-dried tomatoes ^(1, 8)	VEGAN	18
<i>filled with raisins, pine-nuts, olives, capers and bread</i>		
Vegan carrot tartare ^(6, 10)	VEGAN	18
<i>blended with a special sauce and served with capers, caramelized onion and garlic drops</i>		

Oyster ⁽¹⁴⁾	<i>per piece</i>	8
Red Prawn ⁽²⁾	<i>per piece</i>	10
Langoustine ⁽²⁾	<i>per piece</i>	14



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R E S T A U R A N T



PASTA MAINS

Risotto with Ischia lemons, little local shellfish & coffee powder ^(2, 7, 14)		32
<i>price per serving, minimum order 2 servings</i>		
Ziti pasta with our famous unconventional octopus genovese ^(1, 9, 12, 14)		26
<i>pieces of octopus cooked long time with white, gold and Tropea onions, Ischia red wine and one carrot</i>		
Home made tagliatelle with cubes of local fish, friarielli and yellow tomatoes ^(1, 3, 4)		26
<i>with aromatized crumble and perfume of lemon</i>		
Linguine pasta with clams, friggiteli and pine nuts ^(1, 8, 14)		25
Lobster and tomatoes linguine pasta ^(1, 2)		20
<i>check with us the weight of the available lobster</i>	<i>per 100 g</i>	
Home-made fuchsia ravioli, filled with a cream of roasted bell peppers and ricotta ^(1, 7)	V	25
<i>ravioli of beetroot, sauté in the pan with butter and sage</i>		
Home made emerald tagliatelle with salicornia, yellow tomato and zucchini flowers ^(1, 8)	VEGAN	26
<i>served with olive crumble and drops of our almond cheese</i>		



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MAINS

Our famous Fish Wellington ^(1, 4, 7, 10)		38
<i>white fish fillet wrapped in layers of finely chopped mushrooms, baked inside a puff pastry shell and served with its demi-glace</i>		
Grilled squid with a slice of melted "Colonnata" pork belly and parsley ⁽¹⁴⁾		25
<i>served with vegetable ratatouille</i>		
Tuna steak served with friarielli and lemon sauce ⁽⁴⁾		30
Grilled lobster seasoned with Nitrodi herbs ⁽²⁾	<i>per 100 g</i>	16
<i>check with us the weight of the available lobster</i>		
Slow-cooked rabbit roll, stuffed with smoked mozzarella, friarielli and its livers ⁽⁷⁾		35
<i>de-boned rabbit served with the traditional Ischia rabbit sauce and potatoes</i>		
Low-fat pork cheek, cooked with Ischia red wine and Tropea red onions ^(9, 12)		30
<i>served with our friggiteli</i>		
Beef steak served with rucola, fresh tomatoes and parmesan shelves ⁽⁷⁾		34
Vegan-Wellington ^(1, 10, 12)	VEGAN	30
<i>Heart of artichoke seasoned Ischia style, wrapped in layers of finely chopped mushrooms, baked inside a puff pastry shell and served with a special Port wine and pear sauce</i>		

SIDES

French fries	VEGAN	8
Eggplant parmigiana ^(1, 7)	V	15
<i>thin sliced layers of fried eggplant baked with parmesan, mozzarella and tomato sauce</i>		
Green Salad with the chef's vinaigrette ⁽¹⁰⁾	VEGAN	8
Salad made with our tomatoes, garlic, oregano, basil and extra virgin olive oil	VEGAN	12
Side of the day	VEGAN	8



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R E S T A U R A N T



SOFT DRINKS

Water 75cl	4
San Pellegrino	4,5
Coca-cola	5
Auras Lemonade	8
Peroni beer	6
Flea artisanal IPA beer	8
Distillerie Aragonesi's Limoncello and other amari from the Island	5

LIQUEUR

Amaro del Capo / Montenegro / Ramazzotti / Unicum	5
Amaro Jefferson	6
White grappa Berta	9
Barrique grappa Berta	9
Distillerie Aragonesi's "Gerone" Brandy of Ischia	9
Presidente Rum 23 years	9
Zacapa Edicion Negra	12
Tequila Patron Silver/Reposado	9
Don Julio 1942 Tequila shot	38
Clase Azul Reposado shot	42
Clase Azul Reposado 70cl	870
Caol Ila 12 years Islay single malt scotch	7
Nikka Coffey Grain single malt whisky Japan	9
Glendronach 12 years single malt scotch	10

COPERTO (SITTING FEE) - 4,5



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ALLERGENS

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Fish and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts and products thereof
9. Celery and products thereof
10. Mustard
11. Sesame seeds and products thereof
12. Sulfur dioxide and sulphites
13. Lupins and products thereof
14. Molluscs and products thereof

Products that can cause allergies and intolerances are associated with the relevant numbers in correspondence with each individual dish.

In case of allergies or intolerances you can contact our staff who will be happy to help you.

