

AURAS

RESTAURANT



COCKTAILS

Auras Negroni - Campari, Punt E mes, mezcal, Cynar, angostura	15
Negroni - Gin, red vermouth, campari	12
Gin Basil - Gin, basil, lemon juice	12
Fitzgerald - Gin, lemon juice and angostura	12
Aperol Spritz Hugo Spritz Limoncello Spritz	12
Applecello Spritz - Applecello, prosecco, soda, pink pepper	14
Peperoni darling - Vodka, lime, orange and cranberry juice, fresh bell peppers	12
Espresso Martini - Vodka, coffee liqueur, espresso	12
Cosmopolitan - Vodka, cranberry juice, triple sec, lime	12
Gennaro in Paris - Cognac, limoncello, prosecco, lemon juice	14
Paloma - Tequila, pink-grapefruit soda, lime, rosemary	12
Margarita Spicy Margarita - Tequila, triple sec, lime juice	12
Patron Reposado Margarita	15
Mezcalita - Mezcal, organic hibiscus flowers, orange and lemon juice	14
Mezcal Margarita - Mezcal, lime juice, agave syrup	14
Whisky Sour - Whisky, lemon juice and sugar syrup	14
Martini Ten Dry - Tanqueray Ten, dry vermouth, olive	14
Iovem Mule - Iovem, ginger beer, fresh lime and ginger	14
Belvedere Mentuccia - Belvedere vodka, lime juice, fresh mint leaves	14
1942 Don Julio sour - Don Julio 1942 tequila reposado, lemon juice	45
Clase Azul Royal Margarita - Clase Azul Reposado, Grand Marnier Centenaire, lime	60

ZERO ALCOHOL COCKTAILS

Casanova - Tanqueray Gin zero alcohol, pink grapefruit soda, lime	12
Aperol Spritz zero - Prosecco alcohol free, crodino bitter, soda, orange	14
Gin Basil zero - Tanqueray zero alcohol, fresh basil, lemon	12



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STARTERS

Two style of marinated local fish ^(4, 12) <i>under balanced salt and herbs, to the three vinegar and pickled onions</i>		24
Sea-food Caponatina ^(1, 2, 12, 14) <i>rich mix of clams, mussels, octopus, onions, tomatoes, beans & croutons</i>		26
Octopus tentacles on a spicy strawberry & tomato gazpacho ^(1, 6, 7, 9, 10, 14) <i>served with drops of buffalo cheese, tomatoe bread crumble and crispy rucola</i>		24
Tempura of local fish fillet & prawns, potato chips and its sauces ^(1, 2, 4)		30
Tuna tartare with red fruits of the day and drops of orange & lemon ⁽⁴⁾		24
Eggplant veggie-balls with smoked mozzarella and tomatoes ^(1, 3, 7) <i>served on a stracciata cheese bed with basil drops</i>	V	16
Zucchini flowers and crispy zucchini sticks tempura ^(1, 7) <i>flowers filled with ricotta cheese and basil</i>	V	16
Ischia-style escarole roll served on hummus aromatized with sun-dried tomatoes ^(1, 8) <i>filled with raisins, pine-nuts, olives, capers and bread</i>	VEGAN	18

CRUDO SELECTION

Raw sea-food platter from our sea ^(2, 4, 14) <i>one oyster, one red prawn, one mantis shrimp, one langoustine, red snapper sashimi and tuna tartare</i>		55
Siberian caviar Royal Baerii ⁽⁴⁾ - 20g tin <i>served with pan brioche and butter</i>		80
Oscietra caviar ⁽⁴⁾ - 20g tin <i>served with pan brioche and butter</i>		90
Oyster ⁽¹⁴⁾	per piece	8
Red Prawn ⁽²⁾	per piece	10
Langoustine ⁽²⁾	per piece	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, 9, 14)		32
Home-made sea-food ravioli, filled with white fish, local prawns and vegetables ^(1, 2, 3, 4, 7, 9, 14)		35
<i>enriched with a touch of mascarpone cheese, served with clams, mussels and tomatoes</i>		
Ziti pasta with our famous unconventional octopus genovese ^(1, 9, 12, 14)		28
<i>pieces of octopus cooked long time with white, gold and Tropea onions, Ischia red wine and one carrot</i>		
Linguine pasta with clams, friggiteli and pine nuts ^(1, 8, 14)		26
Home-made gnocchi with lobster ^(1, 2, 3)		48
<i>gnocchi of potatoes with half-lobster, basil and tomatoes</i>		
Home-made fuchsia ravioli, filled with roasted bell peppers and ricotta ^(1, 7)	V	26
<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	25
<i>served with olive crumble and drops of our almond cheese</i>		

Spiny lobster ⁽²⁾ per kg 200



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MAINS

Our famous Fish Wellington ^(1, 4, 7, 9, 10)	40
<i>white fish fillet wrapped in layers of finely chopped mushrooms, baked inside a puff pastry shell and served with its demi-glace</i>	
White fish fillet gratinated with tomatoes, oregano and bread crumble ^(1, 4, 9, 10)	34
<i>served with its demi-glace and a potato flan</i>	
Grilled squid with a slice of melted "Colonnata" pork belly and parsley ⁽¹⁴⁾	26
<i>served with vegetable ratatouille</i>	
Grilled lobster seasoned with Nitrodi herbs ⁽²⁾	90
<i>served with vegetable ratatouille and marinated beetroot</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 potato flan</i>	
Low-fat pork cheek, cooked with Ischia red wine and Tropea red onions ^(9, 12)	30
<i>served with our friarielli</i>	
Beef steak served with sweet green peppers	35

SIDES

Home-made potato chips	VEGAN	9
Eggplant parmigiana ^(1, 7)	V	15
<i>thin sliced layers of fried eggplant baked with parmesan, mozzarella and tomato sauce</i>		
Rainbow salad of mixed summer leaves ^(8, 10)	VEGAN	12
<i>with tomatoes, fennel, carrot, marinated beetroot, roasted pumpkin seeds served with a citrusy vinaigrette</i>		
Salad made with our tomatoes, garlic, oregano, basil and extra virgin olive oil	VEGAN	12
Grilled vegetables	VEGAN	9



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LIQUEUR & SPIRITS



Limoncello and other amari from the Island	5
Amaro del Capo / Montenegro / Ramazzotti / Unicum	5
Amaro Jefferson	6
Gerone Brandy d'Ischia delle Distillerie Aragonesi	9
Grappa bianca Berta/ Grappa barricata Berta	9
RUM - 50ml	
Meyers Jamaica rum	7
El dorado 15 years	10
Zacapa ed. Negra	14
J. Bally 7 ans rhum agricole	14
TEQUILA - 50ml	
Don Julio Blanco	10
Don Julio Reposado	12
Don Julio 1942	38
Patron Silver	10
Patron Reposado	12
Clase Azul Reposado	42
WHISKY - 50ml	
Black Label	7
Caol Ila 12 years scotch whisky	9
Aberfeldy 12 years single malt scotch	8
Glendronach 12 years	12
Rittenhouse Rye whisky Woodford reserve burbon whiskey	9
Elijah Craig small batch premium Kentucky straight burbon	10



COPERTO (SEATING FEE) - 4,5

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SOFT DRINKS

Water 75cl	4
San Pellegrino	4,5
Coca-Cola	5
Auras lemonade: ginger, mint, cucumber and Ischia lemons	8
Peroni beer	6
Flea artisanal IPA beer	8

ALLERGENS

- 1 Cereals containing gluten - 2 Crustaceans and products thereof - 3 Eggs and products thereof
4 Fish and products thereof - 5 Peanuts 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.

