

# AURAS

R E S T A U R A N T



## COCKTAILS

*Negroni - Gin, red vermouth, campari	12
Margarita   Spicy Margarita - Tequila, triple sec, lime juice	12
*Gin Basil - Gin, basil, lemon juice, sugar syrup	12
*Espresso Martini - Vodka, coffee liqueur, espresso	12
Paloma - Tequila, pink-grapefruit soda, lime	12
Aperol Spritz   Hugo Spritz   Limoncello Spritz   Applecello Spritz	12
Cosmopolitan - Vodka, cranberry juice, triple sec, lime	12
Long Island Ice Tea - Vodka, gin, white rum, tequila, triple sec, lemon juice, coca-cola	14
Mezcalita - Mezcal, hibiscus flowers, orange, lemon	14
Mezcal Margarita - Mezcal, lime juice	14
Mezcal Negroni - Mezcal, red vermouth, campari	14
Martini Ten Dry - Tanqueray Ten, dry vermouth, olive	14
Gin Mare Tonic   Tanqueray Ten Tonic   Hendrick's Tonic	14
Belvedere Vodka Tonic   Grey Goose Tonic   Beluga Tonic	14
*1942 Margarita - Don Julio 1942, lime juice	45

## ZERO ALCOHOL COCKTAILS

Casanova - Tanqueray Gin zero alcohol, pink-grapefruit soda, lime	12
*Aperol Spritz Zero - Rocca dei Forti sparkling wine alcohol free, crodino bitter, soda	12
Rose Martini - Martini zero alcohol, rose water	12
Gin Basil Zero - Tanqueray Gin zero alcohol, basil, lemon juice, sugar syrup	12

\*Our recommendation



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## APPETIZERS

<b>Zucchini flowers filled with ricotta cheese and fried</b> (1, 7)	V	12
<b>Sea food fresella</b> (1, 2, 12, 14) typical local dried bread covered with sea-food in a delicious tomato sauce		18
<b>Sea-food caponatina</b> (1, 2, 9, 12, 14) Clams, mussels, pieces of octopus, onion, beans, fresh tomatoes and cubes of fried bread		22
<b>Eggplant veggie-balls with a heart of smoked mozzarella</b> (1, 3, 7) fried and served on a bed of straciatina cheese	V	15
<b>White fish tartare with raspberry, drops of orange and lemon</b> (4)		23
<b>Tuna Tartare</b> (4, 12) served with fennel, our unique Nitrodi Spring herbs oil and red onions cooked in wine		23
<b>Fish Carpaccio served with local figs</b> (4)		22
<b>Beetroot "tagliata"</b> with grilled spring onion, Jerusalem artichokes and caramelized onion	V	18
<b>Vegan carrot tartare</b> (6, 8, 15) blended with a special sauce, mixed with capers, dates, caramelized onions, garlic sauce	V	17
<b>Sauté clams and mussels</b> (12, 14)		19
<b>Ischia-style marinated anchovies</b> (4)		14
<b>Oysters</b> (14)		8 al pezzo



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## PASTA MAINS

Home-made Fuchsia Ravioli filled with a cream of big peppers and ricotta cheese <sup>(1, 7)</sup> Ravioli of beetroot, sauté in the pan with a special pipernia herb "and sage" butter	✓	22
Home-made Vegan Emerald Tagliatelle <sup>(1)</sup> with sweet green peppers, yellow tomatoes and zucchini flowers	✓	22
Risotto eggplant and tomato mousse, with buffalo cream and basil drops <sup>(7)</sup>	✓	20
Ziti pasta with our famous unconventional octopus genovese <sup>(1, 9, 14)</sup> pieces of octopus cooked long time with white, gold and Tropea onions, Ischia red wine, and one carrot		24
Home-made tagliatelle with langoustine, yellow tomatoes and zucchini flowers <sup>(1, 2, 3, 4)</sup>		26
Home made tagliatelle with Ischia anchovies, pine nuts, dry tomatoes and zest of lemon <sup>(1,2, 3, 4,8)</sup>		24
Spaghetti with clams <sup>(1, 14)</sup> add friarielli + 2		23
Linguine pasta with lobster and datterini tomatoes <sup>(1, 2)</sup>		

180 / kg

Price by the weight of the lobster



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## MAINS

<b>Fish Wellington</b> (1, 2, 4, 15)		<b>38</b>
White fish fillet wrapped in layers of finely chooped mushrooms, baked inside a puff pastry shell and served with a special crustaceans sauce		
<b>Braised octopus tentacles on a cream of potatoes aromatized with lemons</b> (14)		<b>22</b>
<b>Fried little calamari, filled with mussels and potatoes</b> (1, 8, 12)		<b>22</b>
Served on a cream of beans, walnuts and bread		
<b>Tuna steak tagliata in a hazelnut and sesame crust</b> (4, 5, 11)		<b>29</b>
<b>Beef steak tagliata served with rucola, parmesan shelves and tomatoes</b> (7)		<b>30</b>
<b>Low fat pork cheek, cooked with Ischia red wine and served with our local friggitelli</b> (9, 12)		<b>28</b>
<b>Vegan-Wellington</b> (1, 12, 15)	✓	<b>28</b>
Hearts of artichoke, wrapped in a layer of finely chopped mushrooms, baked inside a puff pastry shell and served with a special Port wine and pear sauce		

## SIDES

<b>French Fries</b> (1)	✓	<b>7</b>
<b>Eggplant Parmigiana</b> (1, 7)	✓	<b>12</b>
<b>Salad with local tomatoes</b>	✓	<b>7</b>
<b>Side dish of the day</b>	✓	<b>7</b>
<b>Grilled vegetables</b>	✓	<b>8</b>



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## DRINKS

Water 0.75	3.50
San Pellegrino	4
Coca Cola / Sprite / Crodino / Tassoni	4
Fresh squeezed orange juice / lemonade	5
Peroni beer / Ichnusa unfiltered beer	6
Flea artisanal beer	8
Limoncello / Rucolino / Applecello	4

## LIQUEUR

Amaro del Capo / Montenegro / Ramazzotti / Unicum	4
Amaro Jefferson	6
Grappa bianca	4
Grappa Barrique	5
Grappa Of Amarone Barrique	8
Presidente Rum 23 years	9
Zacapa Edicion Negra	12
Tequila Silver Patron	9
Don Julio 1942 Tequila shot	38
Caol Ila 12 years Islay single malt scotch	7
Nikka Coffey Grain single malt whisky Japan	9
GlenDronach 12 years single malt scotch	10



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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. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts
9. Celery and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupin and products thereof
14. Molluscs and products thereof
15. Mustard

The products that can cause allergies and intolerances are associated with the relative numbers for each individual dish.

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

COPERTO - 4  
Italian per-person sitting fee

