

AURAS

R E S T A U R A N T



COCKTAILS

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|--|----|
| Negroni - <i>Gin, red vermouth, campari</i> | 12 |
| Gin Basil - <i>Gin, basil, lemon juice, sugar syrup</i> | 12 |
| Applecello Spritz Aperol Spritz Hugo Spritz Limoncello 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 |
| Fitzgerald - <i>Gin, lemon juice and angostura</i> | 12 |
| Gennaro in Paris - <i>Cognac, limoncello, prosecco, 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 |
| Whiskey Sour - <i>Whiskey, lemon juice and sugar syrup</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

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



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STARTERS

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|---|-------|-----------|
| 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> | | 25 |
| 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> | | 22 |
| 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 |

Raw sea-food platter from our sea ^(2, 4, 14) **55**
one oyster, one red prawn, one mantis shrimp, one langoustine, red snapper sashimi and tuna tartare

Oyster ⁽¹⁴⁾ *per piece* **8**

Red Prawn ⁽²⁾ *per piece* **10**

Langoustine ⁽²⁾ *per piece* **14**



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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) <i>enriched with a touch of mascarpone cheese, served with clams, mussels and tomatoes</i> | | 34 |
| Ziti pasta with our famous unconventional octopus genovese ^(1, 9, 12, 14) <i>pieces of octopus cooked long time with white, gold and Tropea onions, Ischia red wine and one carrot</i> | | 25 |
| Linguine pasta with clams, friggittelli and pine nuts ^(1, 8, 14) | | 25 |
| Home-made gnocchi with lobster ^(1, 2, 3) <i>gnocchi of potatoes with half-lobster, basil and tomatoes</i> | | 48 |
| Home-made fuchsia ravioli, filled with roasted bell peppers and ricotta ^(1, 7) <i>ravioli of beetroot, sauté in the pan with butter and sage</i> | V | 25 |
| Home-made emerald tagliatelle with salicornia, yellow tomato and zucchini flowers ^(1, 8) <i>served with olive crumble and drops of our almond cheese</i> | VEGAN | 24 |

Spiny lobster ⁽²⁾ per kg 200



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MAINS

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|--|-----------|
| Our famous Fish Wellington ^(1, 4, 7, 9, 10) <i>white fish fillet wrapped in layers of finely chopped mushrooms, baked inside a puff pastry shell and served with its demi-glace</i> | 40 |
| White fish fillet gratinated with tomatoes, oregano and bread crumble ^(1, 4, 9, 10) <i>served with its demi-glace and a potato flan</i> | 30 |
| Grilled squid with a slice of melted "Colonnata" pork belly and parsley ⁽¹⁴⁾ <i>served with vegetable ratatouille</i> | 25 |
| Grilled lobster seasoned with Nitrodi herbs ⁽²⁾ <i>served with vegetable ratatouille and marinated beetroot</i> | 90 |
| Slow-cooked rabbit roll, stuffed with smoked mozzarella, friarielli and its livers ⁽⁷⁾ <i>de-boned rabbit served with the traditional Ischia rabbit sauce and potato flan</i> | 35 |
| Low-fat pork cheek, cooked with Ischia red wine and Tropea red onions ^(9, 12) <i>served with our friarielli</i> | 28 |
| Beef steak served with sweet green peppers | 34 |

SIDES

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



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SOFT DRINKS

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| 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 |

LIQUEUR & SPIRITS

| | |
|--|-----|
| Distillerie Aragonesi's Limoncello and other amari from the Island | 5 |
| Amaro del Capo / Montenegro / Ramazzotti / Unicum | 5 |
| Amaro Jefferson | 6 |
| White grappa Berta/ Barrique grappa Berta | 9 |
| Grappa Solstizio Mazzella Ischia | 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 |
| Glendronach 12 years single malt scotch | 10 |

COPERTO (SEATING 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. 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.

