

The page is decorated with various botanical and insect illustrations. In the top left, there are green leaves and a pink peony. In the top center, a yellow butterfly with black markings is shown. 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 peonies and more small blue flowers. At the bottom left, there are two more yellow butterflies. At the bottom right, there are more pink peonies and small blue flowers.

AURAS RESTAURANT

Menú degustazione

Benvenuto

Canapé con burro nobile ed acciughina del Cantabrico.

Antipasto

Ceviche di dentice al frutto della passione piccante.

Antipasto

Catalana d'astice dello Chef Feliciello.

Primo

Mezzo paccheri di Gragnano al ragù di cernia e rana pescatrice, con datterini dell'orto del Comandante e crumble alle erbe.

Secondo

Trancetto di pezzogna in guazzetto d'ispirazione Nerano, con spolverata di capperi e olive. Servito con verdure di stagione.

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

Menú degustazione 26 Luglio

Welcome

Canapé with premium local butter and Cantabrian anchovy.

Appetizer

Local red snapper ceviche with spicy passion fruit.

Appetizer

Lobster Catalana, Chef Feliciello's style.

First course

Gragnano paccheri pasta with grouper and monkfish ragù, enriched with little tomatoes from the Captain's garden and herb crumble.

Second course

Red sea-bream fillet in Nerano inspired sauce, dusted with capers and olives. Served with seasonal vegetables.

Fruit

Fresh fruit of the day and the traditional Sant'Anna watermelon.

Dessert

Crunchy cornucopia filled with a lemon chantilly and served with wild strawberries.

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