

Antipasto

| APPETIZERS

WARM BREAD BASKET AVAILABLE +4

FRITTO MISTO | 22

crispy fried calamari, shrimp, zucchini,
cherry peppers, ammoglio

SAUSAGE & PEPPERS | 21

italian sausage, hungarian hot peppers,
fresno pepper, tomato, potato, rosemary
DFA, GFA

SUPPLÌ CLASSICO | 21

roman rice croquettes filled
with saffron risotto & melted
mozzarella

BURRATA AL PESTO | 22

D.O.P. burrata, cherry tomatoes,
crostini, salsa verde, fresh basil
GFA

CARPACCIO PIEMONTESE | 23

thinly sliced raw filet mignon, arugula,
sliced trumpet mushrooms, shaved
parmigiano reggiano, truffle mostarda

GRILLED OCTOPUS | 28

ceci bean purée, balsamic reduction
DFA, GFA

SHRIMP DIAVOLA | 24

sautéed jumbo tiger shrimp, spicy
diavola sauce, crostini

MELANZANE PARMIGIANA | 22

crisp eggplant, havarti & parmigiano
cheese, tomato basil sauce

MEATBALL SICILIANO | 23

house-made prime beef and veal
meatball, tomato basil sauce, mornay

Insalate

| SALAD

ZUPPA DEL GIORNO | 15

house-made daily soup featuring
fresh, seasonal ingredients

CAESAR | 20

traditional caesar salad
optional tableside preparation:
2 guest minimum \ charged per guest
GFA

AURORA | 19

baby romaine, ceci beans, salami,
mozzarella, roasted peppers,
marinated olives, red onion, chef's
signature vinaigrette
DFA

RUSTICA | 20

tri-color beets, watercress, baby gem
lettuce, bulgarian feta, persian cucumbers,
lemon, heirloom tomatoes, vinaigrette
DFA, GFA

Pizza

| PIE

GLUTEN-FREE AVAILABLE +2
FINISHED WITH PARMIGIANO-REGGIANO & E.V.O.O.

MARGHERITA | 22

san marzano tomato, fresh
mozzarella, fresh basil, E.V.O.O.

TARTUFO | 25

wild mushrooms, mozzarella,
white truffle oil

SPICY PEPPERONI | 25

mozzarella cheese, E.V.O.O.

PRIMAVERA | 25

caramelized onion, spinach,
roasted garlic, mozzarella cheese

Macaroni

| PASTA

FRESHLY MADE IN-HOUSE | GLUTEN-FREE AVAILABLE +4

TRUFFLE RISOTTO | 31

wild mushrooms, shallots,
parmigiano reggiano, truffle oil
GFA

STROZZAPRETI NORCINA | 33

italian fennel sausage, palomino sauce,
parmigiano reggiano, white truffle oil

PASTA CARBONE | 32

mezzo rigatoni,
spicy vodka sauce

TAGLIATELLE BOLOGNESE | 32

house-made veal & beef
bolognese sauce

FRUITTI DI MARE | 39

linguine tossed with shrimp,
mussels, baby clams,
calamari, fresh herbs, chili
peppers, E.V.O.O., toasted
bread crumbs
DFA

CACIO E PEPE | 39

pecorino romano, black pepper

RIGATONI AL BOSCO | 39

filet mignon tips, wild mushrooms,
ricotta salata, creamy truffle
demi-glace

FETTUCCINE ALFREDO | 34

cream, butter, parmigiano
reggiano, roasted garlic,
mascarpone

DFA: Dairy-free available | GFA: Gluten-free available | 🌿: Halal Certified Food
DOP: Certified authentic ingredients (e.g., burrata) | PEI: Premium Prince Edward Island mussels | EVOO: Cold-pressed extra virgin olive oil
Aurora Italiana uses only authentic olive oil and no seed oils. Ask your server about menu items that are cooked to order or raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Menu items may
come into contact with food allergens. Please inform your server about any possible food allergies.

Mare

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SEA

SALMONE SCAMPI | 39

pan seared faroe island
salmon fillet, scampi sauce,
cherry tomatoes
GFA, DFA

WHITEFISH SICILIANO | 37

oven baked lake superior whitefish
fillet, lightly breaded,
ammoglio, E.V.O.O.
GFA, DFA

FILETTO DI BRANZINO | 39

sauteed mediterranean sea
bass, grilled tuscan vegetables,
lemon, E.V.O.O.

ORATA AL FORNO

oven roasted mediterranean sea bream with olive
oil, lemon, and fresh herbs. GFA, DFA

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Bisteca

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STEAK

USDA PRIME CUTS BUTCHERED IN-HOUSE | SERVED A LA CARTE

All steaks served sizzling with Detroit's original zip sauce



FILET MIGNON | 56

8 oz



NEW YORK STRIP | 58

14 oz



RIBEYE | 68

16oz

Carne

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MEAT



POLLO LIMONE | 36

sautéed organic chicken, lemon,
capers, artichoke, white wine
GFA



POLLO PAILLARD | 35

grilled thinly pounded organic
chicken, arugula salad,
shaved parmigiano reggiano
GFA, DFA



POLLO PARMINGIANA | 36

pan-fried and baked breaded organic
chicken, havarti cheese, palomino
sauce

POLLO SICILIANO | 34

pan-seared, breaded chicken
topped with creamy zip sauce

POLLO MARSALA | 35

chicken breast sautéed with wild
mushrooms in a savory marsala
wine sauce

VEAL LIMONE | 39

sautéed veal scallopini, lemon,
butter, white wine

COSTINE DI MANZO

slow braised beef short rib, au jus &
wild mushroom risotto, baby carrots

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Contorni

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SIDES

BRUSSELS SPROUTS | 15

butter, garlic
GFA

BROCCOLINI | 16

garlic, calabrian pepper, lemon
E.V.O.O. GFA, DFA

PATATE FRITTE | 15

truffle parmesan fries
GFA, DFA

CORN DOLCE | 14

sweet corn, sautéed butter,
parmigiano
GFA, DFA

TRUFFLE SMASHED POTATOES | 15

baby yukon potatoes, truffle oil,
freshly grated parmesan, maldon salt

CAROTE CAMELLATE | 14

pan-glazed baby carrots,
brown sugar, butter, grand
marnier liqueur
GFA