

Antipasto | APPETIZERS

FOCCACIA | 8

rosemary, sea salt and EVOO house-made bread served with stracciatella cheese

FRITTO MISTO | 22

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

SHRIMP DIAVOLA | 24

sautéed jumbo tiger shrimp, spicy diavola sauce, crostini, fried leeks

COZZE E VONGOLE | 28

fresh mussels and baby clams served in a white wine garlic sauce, grilled crostini

BURRATA AL PESTO | 22

D.O.P. burrata, cherry tomatoes, crostini, salsa verde, toasted european pine nuts
GFA

ARANCINI | 21

handmade rice balls filled with saffron risotto & melted mozzarella

FORMAGGI E SALUMI | 26

a traditional Italian meat and cheese board. Serves 2

MEATBALL SICILIANO | 23

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

GRILLED OCTOPUS | 28

ceci bean purée, balsamic reduction
DFA, GFA

AMALFI PLATTER | 69

daily market catch of chilled fresh shrimp, oysters, seafood ceviche, blue crab salad

Insalate | SALAD

CAESAR | 20

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

RUSTICA | 20

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

CAPRESE | 22

d.o.p buffalo mozzarella, heirloom tomato fresh basil, evoo

FARRO E QUINOA | 22

kale, cucumber, pickled red onion, goat cheese, candied walnuts, dried cherries, maple mustard vinaigrette

Pizza | PIE

FINISHED WITH PARMIGIANO-REGGIANO & EVOO | GLUTEN-FREE AVAILABLE +2

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

RISOTTO DEL GIORNO | MP

chef's daily feature

TAGLIATELLE BOLOGNESE | 32

house-made veal & beef bolognese sauce

RIGATONI AL BOSCO | 39

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

PASTA CARBONE | 32

mezzo rigatoni, spicy vodka sauce

FETTUCINE ALFREDO | 34

cream, butter, parmigiano reggiano, roasted garlic, mascarpone

LINGUINE ALLE VONGOLE | 32

baby clams, garlic, olive oil, calabrian chile, red sauce available upon request

GNOCCHI SORRENTINA | 33

tomato, basil, stracciatella

RADIATORI | 34

al pesto, baby shrimp, pistachio

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 | SEA

ORA KING SALMON | 44

tri-colored cauliflower,
powdered orange zest,
crispy onions

FILETTO DI BRANZINO | 42

lightly breaded & sautéed
mediterranean sea
bass, grilled tuscan vegetables,
lemon, evoo, GFA

CEDAR PLANK WHITEFISH | 34

lake superior white fish, sauteed
spinach, lemon oil

PESCE FRESCO

daily market catch, prepared with the chef's seasonal inspiration.
please ask your server for today's selection.

Bisteca | STEAK

USDA PRIME CUTS BUTCHERED IN-HOUSE | SERVED A LA CARTE
ALL STEAKS ARE SERVED SIZZLING WITH DETROIT'S ORIGINAL ZIP SAUCE
ADD 12 OZ LOBSTER TAIL TO ANY STEAK | \$55

FILET MIGNON | 56

8 oz

NEW YORK STRIP | 58

14 oz

RIBEYE | 68

16 oz

Carne | MEAT

LAMB CHOPS

colorado lollipop chops,
grilled to perfection

choice of

3PC | 75 • 4PC | 89

POLLO LIMONE | 36

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

POLLO PARMINGIANA | 36

pan-fried, breaded organic
chicken, topped with havarti
cheese, palomino sauce

POLLO PAILLARD | 35

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

VEAL LIMONE | 39

sauteed veal scallopini
lemon, butter, white wine

Contorni | SIDES

BRUSSELS SPROUTS | 15

butter, garlic
GFA

BROCCOLINI | 16

garlic, calabrian pepper, lemon,
evoo GFA, DFA

PATATE FRITTE | 15

fries, truffle, parmigiano reggiano
GFA, DFA

CORN DOLCE | 14

sweet corn, sautéed butter,
parmigiano reggiano
GFA, DFA

TRUFFLE SMASHED POTATOES | 15

baby yukon potatoes, truffle oil,
freshly grated parmigiano reggiano,
maldon salt

SAUTEED SPINACH | 14

fresh lemon, garlic,
olive oil

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