

Antipasto | APPETIZERS

FORMAGGI E SALUMI | 26

a traditional italian meat and cheese board - serves two

SHRIMP DIAVOLA | 25

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

GRILLED OCTOPUS | 28

ceci bean purée, balsamic reduction
DFA, GFA

SAUSAGE & PEPPERS | 26

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

ARANCINI | 20

handmade rice balls filled with saffron risotto & melted mozzarella

FRITTO MISTO | 22

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

MEATBALL SICILIANO | 23

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

FOCCACIA | 8

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

BRUSCHETTA | 14

grilled bread, tomato, basil, evoo

Insalate | SALAD

CAESAR | 20

traditional caesar salad

optional tableside preparation:
2 guest minimum | charged per guest
GFA

RUSTICA | 19

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

AURORA ANTIPASTO | 19

baby gem lettuce, red onion, olives, soppressata & sport peppers, shredded mozzarella & parmigiano-reggiano, dijon 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 | 28

wild mushrooms, mozzarella, white truffle oil

SPICY PEPPERONI | 24

mozzarella cheese, E.V.O.O.

PRIMAVERA | 23

caramelized onion, spinach, roasted garlic, mozzarella cheese

Macaroni | PASTA

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

RISOTTO DEL GIORNO | 33

chef's daily feature

FRUTTI DI MARE | 36

squid ink pasta, shrimp, mussels, clams, calamari, marinara, cherry tomatoes, crushed chili pepper, garlic, white wine

RADIATORI GENOVESE | 28

pesto, oven-roasted tomatoes, toasted pinenuts

PASTA CARBONE | 32

mezzo rigatoni, spicy vodka sauce

GNOCCHI SORRENTINA | 31

tomato, basil, buffalo mozzarella

LINGUINE ALLE VONGOLE | 32

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

TAGLIATELLE BOLOGNESE | 32

house-made veal & beef bolognese sauce

FETTUCINE ALFREDO | 32

cream, butter, parmigiano reggiano, roasted garlic, mascarpone

RIGATONI AL BOSCO | 39

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

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 | 46

pan-seared salmon & jumbo shrimp finished in a delicate creamy scaloppine sauce. served with broccolini.

BRANZINO SARDO | 45

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

CEDAR PLANK WHITEFISH | 36

lake superior white fish, sauteed spinach, lemon oil

LOBSTER SICILIANO | 58

lightly breaded, pan-seared lobster tail, delicately crisped and finished with a bright lemon beurre blanc. Served alongside tender broccolini

Bistecca | STEAK

USDA PRIME CUTS BUTCHERED IN-HOUSE | SERVED A LA CARTE
ALL STEAKS ARE SERVED SIZZLING WITH DETROIT'S ORIGINAL ZIP SAUCE

Aurora Style

ROASTED SWEET PEPPERS, PARMIGIANO REGGIANO | +\$7
10 OZ LOBSTER TAIL | +\$45

FILET MIGNON | 56

8 oz

NEW YORK STRIP | 58

14 oz

RIBEYE | 68

16 oz

Carne | MEAT

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

sautéed veal scallopini
lemon, butter, white wine

LAMB CHOPS

colorado lollipop chops,
grilled to perfection

choice of

3PC | 75 • 4PC | 89

Contorni | SIDES

CRISPY BRUSSELS SPROUTS | 15

calabrian pepper vinaigrette
parmesan reggiano
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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