

## ANTIPASTI

<b>Focaccia</b> 🍞	16
Freshly Baked Every Day, Peppercorn & Herb Oil, 8 Year Aged Balsamic	
<b>Publico Mixed Greens Salad</b> 🥗	18
Mixed Organic Greens, Goat's Cheese Spread, Sliced Avocado, Cucumber, Cherry Tomatoes, Roasted Red Peppers, Radish, Orange Segments, White Balsamic & Tarragon Vinaigrette	
<b>Classic Caesar Salad</b> 🥗	19
Baby Gem Lettuce, Double Smoked Bacon, Croutons, Parmigiano, Anchovy Caesar Dressing	
<b>Caprese Salad</b> 🍅	21
Sicilian Cuore Di Bue & Datterino Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto, Aged Balsamic Caviar	
<b>Enhance Your Salad:</b>	
Chicken Breast	12
Seared Black Cod	18
<b>Tartare Di Gambero Rosso</b> 🍤	32
Marinated Sicilian Red Prawns, Avocado Mousse, Whipped Burrata Pesto, Pickled Shallots	
<b>Eggplant Parmigiana</b> 🍆	18
Layered & Fried Eggplant, House Made Tomato Sauce, Mozzarella, Parmigiano, Basil	
<b>Fried Calamari</b> 🍤	24
Local Squid, Citrus & Caper Aioli	
<b>Octopus</b> 🐙	34
Sous Vide & Charred Octopus, Spicy Salami, Warm Fingerling Potato & Sundried Tomato Salad, Grainy Dijon Emulsion, Balsamic Glaze	
<b>Truffle Fries</b> 🍟	18
Truffle Aioli Dip, Parmigiano	
<b>Tagliere</b> 🍖	44
Chef's Choice of 4 Artisanal Cured Meats, Salted Mixed Nuts, Selection of Condiments, Lavash	

## HAND MADE PASTA

Gluten-free pasta available on request.

<b>Penne Pomodoro</b> 🍝	28
San Marzano, Cherry Tomatoes, Stracciatella, Basil Oil	
<b>Spaghetti Carbonara</b> 🍝	28
Guanciale, Pecorino, Egg Yolk, Black Pepper	
<b>Gnocchi</b> 🍝	28
Herb Pesto, Pinenut Crumble, Parmigiano	
<b>Rigatoni Cacio E Pepe</b> 🍝	36
Pecorino, Fresh Shaved Black Truffle, Black Pepper	
<b>Linguine Vongole</b> 🍝	32
Manila Clams, Cherry Tomatoes, White Wine, Garlic, Chilli	
<b>Seafood Calamarata</b> 🍝	42
Sous Vide Lobster Tail, Prawns, Mussels, Baby Squid, Cherry Tomatoes, Extra Virgin Olive Oil, Soft Herbs	
<b>Crab Ravioli</b> 🍝	38
House-made, King Crab & Mascarpone Filling, Saffron & Sage Butter, Parmesan Crumb	
<b>Orecchiette Pork Ragu</b> 🍝	32
Chorizo, Nduja, Mascarpone, Pecorino	
<b>Handcut Pappardelle Beef Ragu</b> 🍝	36
Slow Cooked Beef Ragu, San Marzano, Parmigiano	
<b>Beef Lasagna</b> 🍝	38
Beef Ragu Alla Bolognese, Bechamel, Mozzarella, Aged Parmigiano	
<b>Truffle &amp; Mushroom Risotto</b> 🍝	42
Fresh Italian Black Truffles, Porcini, Chanterelles, Parmigiano	

## BRUNCH SPECIALS

Available 12pm - 4pm

<b>Sfogliatelle</b> 🍝	24
Layered Savoury Pastry, Italian Sausage, Friarielli & Ricotta, Truffle Sabayon, Arugula Salad	
<b>Frittata</b> 🍳	22
Sliced Potatoes, Double Smoked Bacon & Spicy Salami, Baby Kale, Goat's Cheese	
<b>Uova All' Inferno</b> 🍳	22
Tomato Sugo, Baked Eggs, Pesto, Toasted Sourdough	
<b>Avocado Toast</b> 🍳	26
Smashed Citrus Avocado, Datterino Cherry Tomatoes, Smoked Burrata, 2 Poached Eggs on Toasted Sourdough	
<b>Publico Benedict</b> 🍳	1pc 16 2pc 28
Aged Parma Ham, Tomato Jam, Burrata, Hollandaise Sauce & Fresh Italian Black Truffles on a Toasted English Muffin, Arugula Citrus Salad	
<b>Breakfast Calzone</b> 🍝	28
Chorizo, Baby Kale, Scrambled Eggs, Gouda	

## WOODFIRED PIZZA

Hand-stretched, 48-hour fermented pizza dough

<b>ROSSA</b>		<b>BIANCA</b>	
San Marzano tomato base		White base	
<b>Margherita</b> 🍝	28	<b>Quattro Formaggi</b> 🍝	28
Buffalo Mozzarella, Basil, Extra Virgin Olive Oil		Provolone, Gorgonzola, Fior Di Latte, Taleggio	
<b>Vegana</b> 🍝	28	<b>Tartufata</b> 🍝	36
Grilled Zucchini, Red Peppers, Asparagus, Red Onions		Smoked Scarmoza, Buffalo Mozzarella, Porcini Mushroom, Black Truffle	
<b>Burrata</b> 🍝	36	<b>Guanciale</b> 🍝	32
Burrata, Cherry Tomatoes, Arugula, Olive Oil		Pumpkin Cream, Goat's Cheese, Friarielli, Pumpkin Seeds	
<b>Prosciutto</b> 🍝	34	<b>Nduja</b> 🍝	34
Prosciutto Di Parma, Mozzarella, Arugula, Shaved Parmigiano		Roasted Ground Pork, Fior Di Latte, Olives, Red Onions, Basil Pesto, Peppers	
<b>Diavola</b> 🍝	30		
Fior Di Latte, Spicy Soppresata			
<b>Capricciosa</b> 🍝	32		
Fior Di Latte, Prosciutto Cotto, Artichokes, Black Olives, Mushrooms			
<b>Carne</b> 🍝	36		
Fior Di Latte, Bacon, Salami, Guanciale, Pork Sausage			

## BURRATA BAR

<b>Burrata Bruschetta</b> 🍝	22
Burrata Pugliese, Marinated Heirloom Tomatoes, Bruschetta, Fresh Basil, 8-Year Aged Balsamic Glaze	
<b>Smoked Burrata &amp; Aged Parma Ham</b> 🍝	26
Smoked Burrata, Nduja Sausage, Aged Parma Ham, Tomato Jam, Focaccia	
<b>300g Burrata To Share</b> 🍝	49
Heirloom Tomatoes, Olives, Red Peppers, Basil	

## DOLCE

<b>Publico Tiramisu</b> 🍰	18	<b>Olive Oil Citrus Cake</b> 🍰	16
Espresso, Coffee Liqueur, Mascarpone, Savoirdi Biscuits		Whipped Mascarpone Cream, Prosecco Macerated Strawberries, Frangelico Salted Caramel	
<b>Cannoli</b> 🍰	16	<b>Gelato</b> 🍰	16
Sheep's Milk Ricotta, Pistachio Nougatine		2 Scoops of Fresh Gelato. Choice of Vanilla, Rocher Chocolate, Pistachio or Lemon Sorbet	
<b>Balsamic Caramel Pannacotta</b> 🍰	18	<b>Formaggio</b> 🍰	42
8-Year Aged Balsamic, Vanilla Biscotti, Strawberry Fluid Gel		Chef's Selection, 3 types of Italian Imported Cheeses, Mixed Nuts, Selection of Condiments, Flax Cracker	
<b>Flourless Chocolate Cake</b> 🍰	16		
72% Dark Chocolate, Raspberry Gel, Vanilla Gelato			

## FREE-FLOW RITUALS

**Saturday, Sunday & Public Holidays**  
12.30pm - 3.30pm

A selection of Prosecco, Rosé, Red Wine, White Wine and Beer 85

### ADD-ONS

+ Veuve Clicquot Yellow Label Brut Champagne 35

## BEERS

### TAP

**Peroni Nastro Azzurro, Pale Lager** 18  
450ml, 5.1%, Italy

**Menebrea, Premium Lager** 18  
450ml, 4.8%, Italy

**Lion Brewery, Cold Smoke Stout** 18  
450ml, 4.5%, Singapore

**Lion Brewery, The Boss, Mosaic IPA** 20  
450ml, 5.9%, Singapore

### BOTTLE

**Peroni Nastro Azzurro, Pale Lager** 15  
330ml, 5.1%, Italy

**Menebrea, Premium Amber, 'Ambrata'** 18  
330ml, 5%, Italy

## CLASSIC COCKTAILS

**Negroni** 23  
Gin, Cinzano Vermouth Rosso, Campari

**Espresso Martini** 25  
Vodka, Coffee Liqueur, Freshly Brewed Espresso

**Clover Club** 23  
Gin, Raspberry, Lemon, Egg White

**Mojito** 22  
Rum, Mint, Lime, Soda

**Hendrick's Gin & Tonic** 20  
Hendrick's Gin, Mediterranean Tonic, Japanese Cucumber

## SIGNATURE COCKTAILS

### GLASS/CARAFE

**Riviera Sangria** 24 / 90  
Valpolicella Red Wine, Cognac, Orange Juice, Berries, Grenadine

**Clarified Mango Milk Punch** 23  
Gin, Aperol, Vermouth Bianco, Mango, Lemon, Whey

**Pink as Hell** 23  
London Dry Gin, Blueberry Jam, Lime, Basil

**Pink & T** 24  
Gin, Lillet Rosé, Tonic Water

**Publico Garden Sling** 25  
Gin, Orange Liqueur, Vermouth Bianco, Maraschino, Green Apple, Ginger Ale, Bitter

**Bee's Flora** 25  
Jasmine infused Vodka, Elderflower Liqueur, Vermouth Bianco, Honey, Basil, Prosecco

**Dolce Caffetino** 25  
Vodka, Freshly Brewed Espresso, Coffee Liqueur, Amaro, Mascarpone Espuma

**Canale** 25  
Coconut infused Rum, Hazelnut Liqueur, Dark Rum, Orange Liqueur, Pineapple Puree, Lime

**Ciao Monte** 25  
Vodka, Amaro, Dry Vermouth, Absinthe, Ginger Beer, Lime, Mint, Blackberries

**Citrus Spice** 25  
Ginger & Cinnamon infused Scotch Whisky, Triple Sec, Apricot Brandy

**Mayan Temple** 25  
Tequila Blanco, Mezcal, Fernet, Caramelised Pineapple Syrup, Pineapple Juice, Lemon

**Little Trace Italy** 28  
Rye Whisky, Bourbon, Artichoke Liqueur, Rosso Vermouth, Bitter

## SPRITZ BAR

### SIGNATURE

**Limoncello Spritz** 22 / 82  
Limoncello, Lemon, Prosecco, Soda

**Sabbia Rosa** 22 / 82  
Tequila Blanco, Grapefruit, Agave Syrup, Prosecco

**Thyme for Hugo** 25 / 91  
Thyme infused Vodka, Elderflower, Prosecco, Soda

### CLASSIC

**Aperol Spritz** 22 / 82  
Aperol, Prosecco, Soda

**Campari Spritz** 22 / 82  
Campari, Prosecco, Soda

**Negroni Sbagliato** 22 / 82  
Campari, Cinzano Rosso Vermouth, Prosecco, Soda

## WINES BY THE GLASS

### SPARKLING

Prosecco, Astoria NV, Veneto, Italy 18  
Champagne Brut, Veuve Clicquot NV, France 26

### WHITE WINES

Sauvignon Blanc, Saint Clair '22, Marlborough, New Zealand 19  
Pinot Grigio, Astoria Alisia '22, Veneto, Italy 21

### ROSÉ WINES

Les Sardines '22, Languedoc-Roussillon, France 18  
AIX '22, Côtes d'Aix-en-Provence, France 21

### RED WINES

Valpolicella, Brigaldara '21, Veneto, Italy 19  
Chianti Superiore, Castello del Trebbio '21, Tuscany, Italy 21

A full wine list is available, containing a larger selection of wines by the glass and bottle. Please approach our staff for more information.

## HOUSE GIN FUSIONS

Our bar team has infused gin with specialty herbs & fruit to bring out the classic botanicals. Served like a G&T, in a burgundy glass, with ice rock & garnish.

**Rosemary Gin** 21  
**Lemongrass Gin** 21  
**Ginger Gin** 21  
**Grapefruit Gin** 21  
**Kaffir Lime Gin** 21  
**Pomegranate Gin** 21

Choice of mixer: tonic, soda or both (sonic)

## NON-ALCOHOLIC COCKTAILS

**Calamansi Cooler**  15  
Calamansi Cordial, Apple Juice, Ginger Beer

**Impeachment**  15  
Peach & Mint Puree, Fresh Orange, Elderflower, Soda

**Passiflora**  15  
Ginger Ale, Raspberries, Passionfruit, Fresh Lemon, Soda

**Butterfly Lemonade**  12  
Butterfly Pea Flower, Thyme Lemon Shrubs, Fresh Lemon, Soda

## SOFT DRINKS, JUICES, SMOOTHIES

**Coca Cola | Coca Cola No Sugar | Sprite** 6

**Iced Lemon Tea** 9  
Earl Grey Tea, Lemon Juice, Honey

**Chilled Juices** 6  
Orange  | Pineapple 

**Freshly Squeezed Juices** 10  
Green Apple  | Watermelon 

**Sparkling Fruit Drinks** 7  
Aranciata | Limonata

**Sodas & Tonics** 6  
Mediterranean Tonic | Soda | Ginger Beer | Ginger Ale

**Red Riding Hood Smoothie**  15  
Raspberries, Strawberries, Banana, Green Apple


**Tootsie Slide Smoothie**  15  
Pink Dragonfruit, Mango, Fresh Blueberries

**Still / Sparkling Mineral Water** 11  
750ml

## COFFEE

**Espresso | Macchiato** 5.5

**Double Espresso | Americano** 6.5

**Piccolo Latte**  6.5

**Cappuccino**  7

**Flat White**  7

**Latte**  7

**Mocha**  7

**Hot Chocolate**  7

**Steamed Milk**  5

**Babyccino**  3

## TEA

**Morning English, Earl Grey Neroli, Shiso Mint, Uji Sencha** 7

**Rose of Ariana, Jasmine Silk Pearls** 8

**Egyptian Chamomile** 9

## PUBLICO TO-GO

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Nutri-Grade is based on default preparation (before addition of ice)

Prices are subject to 10% service charge and prevailing government tax.