

# Bontà di Natale

## A FESTIVE SOIRÉE

15 Nov - 29 Dec 2024

**\$108 per pax**

Available for 8 pax and above

### Antipasti

#### Marinated Olives 🌿

#### Bruschetta Burrata 🍷🌿🌿

Burrata Pugliese, Marinated Tomatoes, Fresh Basil, Balsamic Glaze

#### Octopus Insalata 🐙

Sous Vide & Charred Octopus, Spicy Salami, Warm Fingerling Potato & Sundried Tomato Salad, Grainy Dijon Emulsion, Balsamic Glaze

#### Tagliere 🍷🌿🐙

Chef's Choice of 4 Artisanal Cured Meats, Salted Mixed Nuts, Selection of Condiments, Lavash

### Salad

#### Publico Mixed Greens Salad 🍷🌿

Mixed Organic Greens, Goat's Cheese Spread, Sliced Avocado, Cucumber, Cherry Tomatoes, Roasted Red Peppers, Radish, Orange Segments, White Balsamic & Tarragon Vinaigrette

### Secondo

#### Porchetta 🍷🐙

Citrus Asparagus, Roasted Potatoes, Chimichurri

### Pasta

#### Penne Pomodoro 🍷🌿🌿

San Marzano, Cherry Tomatoes, Stracciatella

#### Beef Lasagna 🍷🌿

Beef Ragu Alla Bolognese, Bechamel, Mozzarella, Aged Parmigiano

#### Confit Duck Tortelli 🍷🌿🥚

Winter Mushrooms

### Pizza

#### Guanciaie 🍷🌿🐙

Pumpkin Cream, Goat's Cheese, Friarielli, Pumpkin Seeds

#### Tartufata 🍷🌿🐙

Smoked Scarmoza, Buffalo Mozzarella, Porcini Mushroom, Black Truffle

### Dolce

#### Fruit Cake 🍷🍷🌿

Zabaglione

#### Cannoli 🍷🌿🐙

Sheep's Milk Ricotta, Pistachio Nougatine

## Festive Cocktails

Available from 12pm till close

#### Pink Squirrel

Homemade Limoncello, Aperol, Lillet Rose, Greek Yoghurt, Finest Call Strawberry Puree

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#### Black Forest Negroni

Campari, Tanqueray Gin, Luxury Marashino Cherry Liqueur, Cinzano Vermouth, Peychaud's Bitters, Cherry

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Enjoy the Bontà di Natale with your loved ones this Christmas. Scan to learn more.



## PUBLICO

Prices subject to 10% service charge and prevailing government taxes.