

SALAD & RAW BAR

Publico Salad seasonal greens, gorgonzola dolce, candied orange, roasted hazelnuts, parma ham, balsamic pearls (D,P,N,GF)	18
Arugula & Parmesan Salad italian datterino tomatoes, shaved parmesan, balsamic vinegar dressing (V,D,GF)(VVM).....	12
Buffalo Mozzarella 200gm of entwined artisan buffalo mozzarella, cherry tomatoes, ligurian basil pesto (D,V,N,GF)	32
Tuna Crudo marinated raw tuna, tartare of fresh tomato, olives & capers, orange, shallots (S,GF)	30
Angus Beef Carpaccio thinly sliced cured angus beef carpaccio, marinated porcini mushrooms, truffle mascarpone, arugula, shaved parmesan (B,D,GF)	26
*add freshly shaved truffle +8	

ANTIPASTI & ZUPPA

Cocktail di Olive marinated mixed olives, sundried tomatoes (VV,GF)	10
Spicy Tomato Bruschetta sourdough bruschetta, baked cherry tomatoes, garlic confit, chilli (V)(GFM).....	14
Burrata Bruschetta sourdough bruschetta, burrata from puglia, roasted roma tomatoes (D,V)(GFM)	19
Calamari & Cauliflower Fritti lemon & caper aioli (S,D)	20
Grilled Octopus tender spanish octopus, andalusian gazpacho, potato, artichoke, chilli (S).....	22
Eggplant Parmigiana mozzarella, tomato passata, shaved parmesan (D,V).....	16
Meatballs al Forno oven-baked pork or beef meatballs, sourdough "crostino" (B,D,P)	18
Soup del Giorno chef's soup of the day (D,V,GF)	13

CHARCUTERIE & CHEESE

Prosciutto e Melone thinly sliced prosciutto, rock melon (P,GF)	18
Charcuterie thinly sliced prosciutto, bresaola, salami, pickled vegetables (B,P)	28/42
Cheese Board pecorino toscano DOP, parmigiano reggiano DOP, taleggio DOP, gorgonzola DOP, fig jam (D,N,V)	28/42

BURRATA SELECTION

prices relate to 150gm or 300gm burrata

Cherry Tomato , italian datterino tomatoes (D,GF,V)	30/46
Prosciutto , 20 months-aged parma ham (D,GF,P)	33/48
Black Truffle , wild honey, shaved black truffle (D,GF,V)	35/52

MAINS

add-on freshly shaved black truffle +8

Red Mullet seared red mullet fillet, orange beetroot salad, saffron cauliflower puree, squid ink (S,D,GF)	38
Bistecca Ribeye jospier grilled australian angus beef ribeye, mesclun, roasted garlic (B,D,GF)	45
Black Truffle Chicken grilled boneless chicken breast, truffle potato puree, oyster mushroom, freshly grated black truffle (D,GF)	34
Lamb Chops australian lamb cutlets, mixed berry jus, grilled fennel (GF)	42
Barramundi oven baked barramundi fillet, red wine glaze, artichoke mousse, white beans, "borettane" onion (S,A,GF)	36
Iberico Pork jospier grilled iberico pork secreto, balsamic glazed purple cabbage, scallion, pickled mustard seeds (P,GF)	42
18 Hour Beef Short Ribs australian boneless slow-cooked short ribs, creamy polenta, roasted baby carrots (B,D,GF).....	38



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PUBLICO

R I S T O R A N T E

PASTA

gluten free options available. add-on freshly shaved black truffle +8

Publico Lobster Spaghetti half boston lobster, cherry tomatoes, garlic, white wine, spaghetti (A,S)(GFM)	44
Burrata Paccheri smoked burrata, olives, datterino tomato & basil sauce, paccheri pasta (D,V)(VVM)(GFM)	27
Truffle Cacio e Pepe creamy pecorino romano, crushed black pepper, freshly grated black truffle, house made thick spaghetti (V,E,D)(GFM)	30
Crab "Mamma Rosa" Rigatoni crab ragu, tomato and ricotta "alla mamma rosa", house made rigatoni pasta (A,D,S)(GFM)	34
Vodka Tortelli house made tortelli pasta filled with slow roasted eggplant, tomato vodka sauce, shaved scamorza (V,E,D,A)	27
Lamb Ragù Mafalde braised lamb shank ragù, datterino tomatoes, roasted chilli, parmesan, mafalde pasta (D)(GFM)	32
Clam & Bottarga Linguine clams "mugnaia" white wine & lemon, grated bottarga, linguine (A,S)	30
Orecchiette Bolognese beef ragù "alla bolognese", parmesan, orecchiette pasta (D,B)(GFM)	29
Maccheroncini Amatriciana pork guanciale, roasted onion, tomato passata, parmesan, house made maccheroncini pasta (D,P)(GFM)	26
Foie Gras & Porcini Risotto carnaroli rice, taleggio cheese, porcini mushrooms, foie gras escalope (D,GF)(VM)	35

WOODFIRED PIZZA

TRADITIONAL

housemade tomato sauce base

Margherita mozzarella, ligurian basil, extra virgin olive oil (D,V)	23
Burrata fresh burrata, cherry tomatoes, arugula, olive oil (D,V)	30
Prosciutto thinly sliced prosciutto, arugula, mozzarella, shaved parmesan (D,P)	30
Diavola spicy salami, mozzarella, chilli oil (D,P)	26
Capricciosa shaved ham, pork sausage, artichokes, black olives, mushrooms, mozzarella (D,P)	28
Chorizo fresh burrata, thinly sliced chorizo, smoked olives, sun-dried tomatoes, oregano (D,P)	30
Carne pancetta, salami, bacon, pork sausage, bresaola, arugula, mozzarella, shaved parmesan, chilli oil (B,D,P)	28

BIANCA

white pizza base

Gamberi sauteed prawn, green asparagus, garlic confit, semi dried cherry tomatoes, mozzarella (D,S)	28
Tartufata black truffle, porcini mushrooms, smoked scamorza, mozzarella, truffle oil (D,V)	28
Quattro Formaggi four cheeses: provolone, gorgonzola, parmigiano, mozzarella, drizzled with aged balsamic vinegar (D,V)	26
Garlic Pizza Bread garlic butter, parmesan (V,D)	14
Sicilia dried tomato and olive chilli tapenade, mushrooms, capsicum, cherry tomato, pumpkin & sunflower seeds (VV)	25
White Pizza Bread oregano, sea salt (VV)	10

Al Metro

1 metre thin crust pizza cut to share. choose any 3 pizzas to create your table showpiece.

90

SIDES

French Fries (VV,GF)	12
Truffle Fries parmesan, truffle oil (D,V)(VVM)	15
Charred Broccolini toasted herb breadcrumbs, chilli (VV)(GFM)	14
Roasted Potatoes (VV)	10
Caponata "Sicilian Braised Eggplant" capsicum, zucchini, onion, garlic (GF,N,V)	8
Sautéed Kale chopped kale, red onion, semi-dried tomatoes, pine nuts (N)(VVM)	12
Cauliflower Gratin cauliflower "steak", dijon mustard bechamel (D,V)	10

P: Pork B: Beef E: Eggs N: Nuts S: Seafood A: Alcohol D: Dairy V: Vegetarian VV: Vegan

GF: Gluten-Free VVM: Vegan Modifiable GFM: Gluten-Free Modifiable +2 Prices are subject to 10% service charge and prevailing government tax.

COCKTAILS

SIGNATURE

Caffe Italia

avero amaro, amaretto, freshly brewed espresso, espuma vanilla almond milk 18

Crimson Fire

london dry gin, avero amaro, red wine, grapefruit shrub, cardamom plum puree 22

Citrus Spice

infused ginger cinnamon scotch whisky, dry curacao, apricot brandy, yuzu..... 22

La Piccola Lavanda

lavender infused gin, egg white, lime 20

Mayan Temple

tequila blanco, mezcal blanco, fernet branca, white wine, lemon, caramelised pineapple 22

Playa Sirena

white rum, chartreuse, blue curacao, orange, honey tumeric reduction 22

Pink as Hell

london dry gin, blueberry jam, lime, fresh basil 20

Riviera G&T

brasslion singapore dry gin, campari, mediterranean tonic, pink peppercorn 25

CLASSIC WITH A TWIST

Sangiovese Sangria

sangiovese red wine, cognac, orange juice, pomegranate 18/65

Chamomile Sour

bourbon whisky, chamomile infusion, aromatic bitter, egg white 23

Italian Mule

aperol, campari, aromatic bitters, ginger beer, lime 20

Publico Sling

gin, dry curacao, rosso vermouth, rosemary infusion, orange, lemon 23

Smoked Olive Negroni

campari, london dry gin, rosso vermouth, smoked olive infusion 23

GIN FUSIONS

our bar team has infused gin with speciality herbs & fruit to bring out the classic botanicals. served like a g&t, in a burgundy glass, with ice rock & garnish.

Rosemary Gin & Tonic 18

Lemongrass Gin & Tonic 18

Ginger Gin & Tonic 18

Grapefruit Gin & Tonic 18

Kaffir Lime Gin & Tonic 18

Pomegranate Gin & Tonic 18

SPRITZ

SIGNATURE

Luna Rossa

aperol, raspberry, prosecco, soda 20

Milano Fizz

campari, lemon thyme shrubs, prosecco, soda 18/65

Thyme for Hugo

thyme infused vodka, elderflower, prosecco, soda 22

CLASSIC

Aperol Spritz

aperol, prosecco, soda 18/65

Campari Spritz

campari, prosecco, soda 18/65

Cynar Spritz

cynar amaro, prosecco, soda 17/65

Negroni Sbagliato

campari, rosso vermouth, prosecco, soda ... 18/65

Chandon Spritz

chandon, orange, thyme 20/90

CHAMPAGNE & BUBBLES

Billecart-Salmon Brut Reserve, Champagne

pinot meunier, pinot noir, chardonnay 30/145

Veuve Clicquot Yellow Label Brut, Champagne

pinot meunier, pinot noir, chardonnay 24/115

Veuve Clicquot Rosé, Champagne

pinot meunier, pinot noir, chardonnay 28/135

Astoria Lounge, Prosecco

glera 16/78

Astoria Rosé Prosecco

glera 18/88

Medici Ermete, Lambrusco Reggiano Secco "Concerto"

lambrusco 110

Ruinart, Champagne Blanc de Blanc Brut

chardonnay 330

Billecart-Salmon, Champagne Brut Rosé

pinot meunier, pinot noir, chardonnay 190

Dom Pérignon, Champagne Brut Vintage

pinot noir, chardonnay 480

Krug Grande, Champagne Cuvee Brut

pinot meunier, pinot noir, chardonnay 660

LARGE FORMATS - DOUBLE THE FUN

Zardetto, Prosecco 1.5L

glera 160

Billecart-Salmon, Champagne Brut Reserve 1.5L

pinot meunier, pinot noir, chardonnay 320

Billecart-Salmon, Champagne Brut Rosé 1.5L

pinot meunier, pinot noir, chardonnay 450

AIX, Rosé 1.5L

granache 170

AIX, Rosé 3L

granache 330

Fattoria le Pupille, Poggio Argentato Bianco 1.5L

sauvignon blanc 200

Tenuta Argentiera, Poggio ai Ginepri Bolgheri 1.5L

cabernet sauvignon 250

Giacomo Montresor, Amarone delle Valpolicella Classico 1.5L

corvina, rondinella, molinara 300

Renato Ratti, Barolo Marcesasco 1.5L

nebbiolo 380

Mastrojanni, Brunello di Montalcino 1.5L

sangiovese 400

FREE-FLOW RITUALS

Friday, Saturday, Sunday & PH

12.30pm - 3.30pm

a selection of prosecco, rosé, red wines, white wines and beers 80

ADD-ONS

+ Chandon Spritz 15

+ Veuve Clicquot Yellow Label Brut Champagne 30

+ Billecart-Salmon Brut Reserve, Champagne 45

SPIRITS

Tried & True Vodka

70cl, 44%, france 16/200

Widges London Dry Gin

70cl, 41.5%, england 16/200

Plantation 3 Star Bianco Rum

70cl, 41.2%, jamaica 16/200

Los Arcos Tequila Blanco

70cl, 40%, mexico 17/210

Mackintosh Blended Malt Whisky

70cl, 41%, scotland 18/225

BEER & CIDER

TAP

Publico Toasted Orange Riverfront Ale

450ml, 5%, singapore 15

Peroni Nastro Azzurro, Pale Lager

450ml, 5.1%, italy 17

Menabrea, Premium Lager

450ml, 4.8%, italy 17

BOTTLE

Peroni Nastro Azzurro, Pale Lager

330ml, 5.1%, italy 14

Menabrea Premium Amber, "Ambrata"

330ml, 5%, italy 17

Trouble Brewing, Road Hog IPA

330ml, 4.8%, singapore 17

Trouble Brewing, Pips Out Apple Cider

330ml, 4%, singapore 17

SMOOTHIES, JUICES & SOFT DRINKS

Tootsie Slide Smoothie

pink dragonfruit, mango, fresh blueberries 12

Banana Republik Smoothie

banana, pineapple, almond milk, honey, cinnamon dust 12

Red Riding Hood Smoothie

raspberries, strawberries, banana, green apple.... 12

Green Lantern Mocktail

green apple, lime, honey, ginger beer 12

Impeachment Mocktail

peach & mint puree, fresh orange, elderflower, soda 12

Passiflora Mocktail

ginger ale, raspberries, passionfruit, fresh lemon, soda 12

Iced Lemon Tea

earl grey tea, lemon juice, honey..... 8

Butterfly Lemonade

butterfly pea flower, thyme lemon shrubs, fresh lemon, soda 10

Fruit Juice

orange | pineapple | green apple 8

Sparkling Fruit Drinks

aranciata | limonata | chinotto | pompelmo 6

Sodas & Tonics

mediterranean tonic | soda | ginger beer | ginger ale 6

Coca Cola | Coca Cola No Sugar | Sprite 6

Still Mineral Water

750ml 10

Sparkling Mineral Water

750ml 10

PARTY OF FIVE!

round of 5 shots to get the party started

Caffè Tequila

tequila, coffee liquor, espresso 65

Saluto Italiano

fernet, gin, rosso vermouth 65

Patron Silver Tequila 100

Sambuca 60

Limoncello 50



Partnering with ecoSPIRITS™, bottles used at Publico Ristorante are sanitised and reused so as to eliminate packaging waste. This provides a transformative carbon footprint reduction, and a tree is planted for each 'eco tote'.

Cocktails and spirit pours with the save an average of 30g of emissions per beverage.



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

PUBLICO
RISTORANTE