

SET LUNCH

2 COURSE: FROM \$20
3 COURSE: FROM \$25

SALAD

Publico Caesar

romaine lettuce, shaved parmesan, crisp bacon, croutons, housemade caesar dressing (P) (VM)

Arugula & Parmesan

arugula, vine-ripened tomatoes, shaved parmesan, aged balsamic vinegar (V,D,GF) (VVM)

Kale & Fregola

fregola sarda, kale, black olives, cannellini beans, cauliflower (VV)

Mediterraneo Salad

pearl barley, crispy prosciutto, kale, cherry tomatoes, kalamata olives, pomegranate, basil, lemon vinaigrette (P,VVM)

Plant Protein Paradise Salad

quinoa, marinated chickpeas, roasted bell peppers, romaine lettuce, parmesan dressing (D, GF, V)

PASTA & PIZZA

Rustic Spaghetti

cherry tomatoes, smoked olives, tomato passata, parmesan (D,E,V) (VVM)

Rigatoni Amatriciana

tomato passata, pork guanciale, white wine, parmesan (A,D,P)

Maccheroncini Carbonara

free-range egg yolk, pork guanciale, parmesan (P,D,E)

Conchiglie Bolognese + 5

traditional slow-cooked beef, red wine bolognese ragù (A,B,D,E)

Linguine Vongole + 5

clams cooked in garlic, leek, white wine, lemon (A,E,S)

Margherita Pizza

mozzarella, ligurian basil, extra virgin olive oil (D,V)

Diavola Pizza

mozzarella, spicy salami, chilli oil (D,P)

Tartufata Pizza

mozzarella, black truffle, porcini mushrooms, smoked scamorza, truffle oil (D,V)

Carne Pizza + 3

mozzarella, pancetta, salami, bacon, pork sausage, bresaola, arugula, shaved parmesan, chilli oil (B,D,P)

Capricciosa Pizza + 3

mozzarella, shaved ham, pork sausage, artichokes, black olives, mushrooms (D,P)

Burrata Pizza + 5

fresh burrata, cherry tomatoes, sun-dried tomatoes, ligurian basil (D,V)

DESSERT

Italian Gelato

handmade gelato with fresh italian ingredients, ask about our current flavours

Sicilian Cannoli

housemade pastry, filled with ricotta, orange zest, pistachio, a labour of love by Chef Davide (D, E, N)

Publico Tiramisu + 3

espresso, mascarpone, pure cocoa, savoiardi biscuits (A, D, E)

Nutella Pizza + 5

woodfired pizza base, lashings of Nutella, sprinkled with pistachio nuts (D, N)

Weekday Lunch

MONDAY - FRIDAY | 12PM - 3PM

ALA CARTE

BURRATA & RAW BAR

Burrata

datterino tomatoes - aged balsamic (D,GF,V)	30
prosciutto - extra virgin olive oil (D,GF,P)	35
shaved black truffle - wild honey (D,GF,V)	33

Tuna Crudo

lemon marinated tuna, puttanesca sauce, shredded fior di latte mozzarella (S,D,GF)	30
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Truffle Angus Beef Carpaccio

thinly sliced cured angus beef carpaccio, marinated porcini mushrooms, truffle mascarpone, arugula, shaved parmesan (B,D,GF)	35
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ADD-ON SIDES

Truffle Fries + 10

parmesan, truffle oil (D,V) (VVM)

Charred Broccolini + 10

toasted herb breadcrumbs, chilli (VV) (GFM)

Sautéed Kale + 10

chopped kale, red onion, semi-dried tomatoes, pine nuts (VVM)

Cauliflower Gratin + 10

cauliflower "steak", bechamel, dijon mustard, grated mozzarella (V)

PUBLICO

PRANZO PARADISO

P: Pork B: Beef D: Dairy V: Vegetarian VV: Vegan GF: Gluten Free VM: Vegetarian Modifiable VVM: Vegan Modifiable
Prices are subject to 10% service charge and prevailing government tax

CHAMPAGNE & BUBBLES

Billecart-Salmon Brut Reserve, Champagne, France	30/145
Astoria Lounge, Prosecco, Italy	18/88
Bottega Prosecco Rosé, Italy	19/100

WHITE

Paolo e Noemia d'Amico, Noe de Calanchi Orvieto, Italy	16/70
Saint Clair, Sauvignon Blanc, Marlborough, New Zealand	18/85
Le Monde, Pinot Grigio, Friuli, Italy	20/95
Esser Vineyards, Chardonnay, California, USA	22/105

ROSÉ

AIX Rosé, Cotes de Provence, France	20/95
Le Sardines Rosé, Pay d'OC Languedoc, France	17/80
I Quercioli, Lambrusco Sweet Rosé, Italy	17/90

RED

Brigaldara, Valpolicella DOC, Italy	18/80
Poggio Scalette, Chianti Classico DOCG, Italy	20/95
Chateau des Tourelles, Lalande de Pomerol AOC, France	22/105
Argiano, Brunello di Montalcino DOCG, Italy	35/165

COFFEE

Espresso	5
Double Espresso	6.5
Macchiato	5
Cappuccino	6
Flat White	6
Americano	5.5
Piccolo Latte	5.5
Latte	6
Mocha	7
Hot Chocolate	6
Babyccino	2
Steamed Milk	4

add-ons: extra shot of coffee +1.5, milk (soy, almond) +1
vanilla syrup +1, hazelnut syrup +1, caramel syrup +1

BEER & CIDER

TAP

Publico Toasted Orange Riverfront Ale ale, 450ml, 5%, singapore	15
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Peroni Nastro Azzurro pale lager, 450ml, 5.1%, italy	17
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Menabrea lager, 450ml, 4.8%, italy	17
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Menabrea non filtrata bionda, 450ml, 5.2%, italy	19
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BOTTLE

Peroni Nastro Azzurro pale lager, 330ml, 5.1%, italy	14
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Birra Moretti pale lager, 330ml 4.6%, italy	15
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Menabrea "Ambrata" premium amber, 330ml 5%, italy	17
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Trouble Brewing road hog ipa, 330ml, 4.8%, singapore	17
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Trouble Brewing pips out apple cider, 330ml, 4%, singapore	17
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JUICES & SOFT DRINKS

Sparkling Fruit Drinks aranciata limonata pompelmo chinotto	6
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Still Mineral Water 750ml	10
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Sparkling Mineral Water 750ml	10
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Sodas & Tonics tonic mediterranean tonic soda ginger beer ginger ale	6
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Coca Cola Coca Cola No Sugar Sprite	6
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TEA

Morning English	7
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Earl Grey Neroli	7
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Shiso Mint	7
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Rose of Ariana	8
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Egyptian Chamomile	7
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Jasmine Silk Pearls	8
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Uji Sencha	7
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PUBLICO
PRANZO PARADISO