

Pranzo Paradiso

MONDAY - FRIDAY, 12PM - 3PM
2-COURSE \$35 | 3-COURSE \$42

PRIMI

Classic Caesar Salad

Romaine Lettuce, Butter Croutons, Anchovies, Crispy Prosciutto, Parmigiano, Caesar Dressing

Publico Antipasti Plate

Mortadella, Soppresata, Aged Parmigiano, Roasted Marinated Vegetables, Marinated Olives, Toasted Sourdough

Eggplant Parmigiana

Breaded & Fried Eggplant, House Made Tomato Sauce, Mozzarella, Parmigiano, Basil

Beef Meatballs Al Forno

Nonna's Meatballs Al Forno, San Marzano Tomato Sugo, Parmigiano, Grilled Sourdough

Publico Woodfired Mediterranean Octopus +8

Woodfired Mediterranean Octopus, Confit Garlic Cream, Fried Chickpea, Crispy Prosciutto, Baby Potato, Charred Kale, Pistachio Crumb, Lemon Vinaigrette

SECONDI

Penne Pomodoro

San Marzano Tomato Sugo, Cherry Tomatoes, Stracciatella, Basil Oil

Spaghetti Chitarra Carbonara

Made in the traditional Roman way

Guanciale, Pecorino, Egg Yolk, Black Pepper

Linguine Vongole

Clams, Cherry Tomatoes, White Wine, Garlic Chilli, Parsley, Lemon Oil

Handcut Pappardelle Beef Ragu

Slow Cooked Beef Ragu, San Marzano Tomato, Parmigiano

Chicken Parmigiana +8

Breaded Chicken Breast, San Marzano Tomato Sauce, Melted Mozzarella, Fries

250g Angus Beef Sirloin +14

Served with Rocket Salad and Red Wine Jus

DOLCE

Italian Gelato

2 Scoops of Fresh Italian Gelato served with condiments

Ask about our current flavours

COFFEE & TEA

Add-on \$4 for choice of coffee or tea

Espresso

Macchiato

Americano

Cappuccino  

Latte  

Flat White  

Morning English

Earl Grey Neroli

Shiso Mint

Rose of Ariana

Egyptian Chamomile

Jasmine Silk Pearls

Uji Sencha



Nutri-Grade is based on default preparation



Dairy



Pork



Eggs



Alcohol



Vegetarian



Nuts



Seafood

Offer is not applicable on Public Holidays. Prices are subject to 10% service charge and prevailing government tax.

Brunch Alla Moda

SATURDAY, SUNDAY & PUBLIC HOLIDAYS, 12PM - 3PM

BRUNCH SPECIALS

- Whipped Avocado & Egg On Toast**  24
Whipped Avocado, Hard-Boiled Egg, Crumbled Feta, Zaatar, Roasted Cherry Tomato, Sourdough
- Egg White Omelette**  22
Diced Tomato, Spring Onion, Spinach, Mozzarella
- Beef Meatball & Baked Egg Shashuka**  24
Spicy Tomato Sugo, Beef Meatballs, Roasted Red Peppers, Baked Eggs, Pesto, Sourdough
- Eggs Florentine**  22
Poached Eggs, Sauteed Spinach, Hollandaise Sauce, Sourdough
- Roasted Vegetable Frittata**  20
Egg, Roasted Eggplant, Roasted Red Pepper, Grilled Zucchini, Parmigiano, Fresh Herbs, Tomato & Basil Salsa
- Truffle Scrambled Eggs**  25
Scrambled Egg, Fresh Shaved Black Truffle, Sourdough

ADD-ON

- Bacon** 6
- Parma Ham** 6
- Smoked Salmon** 6
- Roasted Mushroom** 4
- Roasted Cherry Tomato** 4

FREE-FLOW RITUALS

Saturday, Sunday & PH | 12.30pm - 3.30pm 85

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

ADD-ONS

- + Veuve Clicquot Yellow Label Brut Champagne 30
- + Bollinger Champagne Special Cuvee Brut 45



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Pork



Eggs



Alcohol



Vegetarian



Nuts



Seafood

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