

2 COURSE: FROM \$20

3 COURSE: FROM \$25

STARTER

Publico Salad

seasonal greens, gorgonzola dolce, candied orange, roasted hazelnuts, parma ham, balsamic pearls (D,P,N)

Arugula & Parmesan Salad

italian datterino tomato, shaved parmesan, balsamic vinegar dressing (V,D,GF)(VVM)

Mozzarella Caprese Salad

slices of buffalo mozzarella, cherry tomatoes, ligurian basil pesto (D,V,N,GF)

Chicken Caesar Salad

romaine lettuce, shaved parmesan, croutons, grilled chicken, housemade caesar dressing (D,S)

Soup del Giorno

chef's soup of the day (D,V,GF)

PASTA & PIZZA

Spaghetti Pomodoro & Olives

cherry tomatoes, castelvetrano olives, tomato passata, parmesan (D,V)(VVM)(GFM)

Linguine Vongole + 5

clams cooked in garlic, cherry tomato, white wine, lemon (A,S)

Orecchiette Bolognese + 5

beef ragu "alla bolognese", parmesan, orecchiette pasta (D,B)(GFM)

Rigatoni Amatriciana

pork guanciale, roasted onion, tomato passata, parmesan, rigatoni pasta (D,P)(GFM)

Maccheroncini Carbonara

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

Margherita Pizza

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

Diavola Pizza

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

Tartufata Pizza

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

Carne Pizza + 3

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

Capricciosa Pizza + 3

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

Burrata Pizza + 5

tomato base, fresh burrata, cherry tomatoes, arugula, olive oil (D,V)

Prosciutto Pizza + 5

tomato base, mozzarella, thinly sliced prosciutto, arugula, shaved parmesan (D,P)

DESSERT

Italian Gelato Scoop

handmade gelato with fresh italian ingredients, ask about our current flavours (D,N)

Sicilian Cannoli

housemade pastry, filled with ricotta, orange zest, pistachio (D,E,N)

Publico Tiramisu + 3

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

Nutella Pizza + 5

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

PRANZO PARADISO

LUNCH AT PUBLICO

MONDAY - THURSDAY | 12PM - 3PM

BURRATA & RAW BAR

prices relate to 150gm or 300gm burrata

Cherry Tomato 30/46

italian datterino tomatoes (D,GF,V)

Prosciutto 33/48

20 months-aged parma ham (D,GF,P)

Black Truffle 35/52

wild honey, shaved black truffle (D,GF,V)

Tuna Crudo 30

marinated raw tuna, tartare of fresh tomato, olives, capers, fresh orange, shallots (S,D,GF)

Angus Beef Carpaccio 26

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

*add freshly shaved truffle +8

ADD-ON SIDES

Cocktail di Olives + 10

marinated mixed olives, sundried tomatoes (VV,GF)

Spicy Tomato Bruschetta + 14

sourdough bruschetta, baked cherry tomatoes, garlic confit, chilli (V)(GFM)

Burrata Bruschetta + 19

sourdough bruschetta, burrata from puglia, roasted roma tomatoes (D,V)(GFM)

Prosciutto e Melone + 18

thinly sliced prosciutto, rock melon (P,GF)

French Fries + 10

(VV,GF)

Truffle Fries + 12

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 (N)(VVM)

Cauliflower Gratin + 10

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

Meatballs al Forno + 18

oven-baked pork or beef meatballs, sourdough "crostino" (B,D,P)

PUBLICO

P: Pork B: Beef D: Dairy V: Vegetarian VV: Vegan GF: Gluten Free N: Nuts

VM: Vegetarian Modifiable VVM: Vegan Modifiable

GFM: Gluten-Free Modifiable +2

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

CHAMPAGNE & BUBBLES

Billecart-Salmon Brut Reserve, Champagne, France	30/145
Ferrari, Brut Blanc de Blanc, Trento DOC, Italy	22/115
Astoria Lounge, Prosecco, Italy	18/88
Bottega Prosecco Rosé, Italy	19/100

WHITE

Velenosi, Pecorino Biologico Offida DOCG - Italy	16/70
Brigaldara, Soave Classico, Italy	17/75
Saint Clair, Sauvignon Blanc, Marlborough, New Zealand	18/85
Le Monde, Pinot Grigio, Friuli, Italy	20/95
Il Borro, Le Lamelle Chardonnay Toscana IGT - Tuscany, Italy	22/105

ROSÉ

AIX Rosé, Cotes de Provence, France	20/95
Le Sardines Rosé, Pay d'OC Languedoc, France	17/80
Il Borro, Rose' del Borro Toscana IGT - Tuscany, Italy	21/100

RED

Brigaldara, Valpolicella DOC, Italy	18/80
Velenosi, Montepulciano d'Abruzzo DOC, Italy	19/88
Poggio Scalette, Chianti Classico DOCG, Italy	20/95
Chateau des Tourelles, Lalande de Pomerol AOC, France	22/105
Il Borro, Pian di Nova Rosso Toscana IGT - Tuscany, Italy	25/120

COFFEE

Espresso	5
Double Espresso	6.5
Macchiato	5
Cappuccino	6/7
Flat White	6
Americano	5.5
Piccolo Latte	5.5
Latte	6/7
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
Peroni Nastro Azzurro pale lager, 450ml, 5.1%, italy	17
Menabrea premium lager, 450ml, 4.8%, italy	17
Menabrea non filtrata bionda, 450ml, 5.2%, italy	19

BOTTLE

Peroni Nastro Azzurro pale lager, 330ml, 5.1%, italy	14
Menabrea "Ambrata", premium amber, 330ml, 5%, italy	17
Trouble Brewing road hog ipa, 330ml, 4.8%, singapore	17
Trouble Brewing pips out apple cider, 330ml, 4%, singapore	17

JUICES & SOFT DRINKS

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	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

TEA

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

PUBLICO

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