

ANTIPASTI

Publico Salad seasonal greens, gorgonzola dolce, cinnamon pears, candied orange, roasted hazelnuts, prosciutto, balsamic pearls (D,P,N,GF).....	19
Arugula & Parmesan Salad datterino tomatoes, shaved parmesan, balsamic dressing (V,D,GF)(VVM)	14
Buffalo Mozzarella fresh buffalo mozzarella, datterino tomatoes, ligurian basil pesto (D,V,N,GF).....	30
Angus Beef Carpaccio thinly sliced cured angus beef carpaccio, marinated porcini mushrooms, truffle mascarpone, arugula, shaved parmesan (B,D,GF)	28
*add-on freshly shaved truffle +8	
Grilled Octopus tender spanish octopus, andalusian gazpacho, potato, artichoke, chilli (S).....	38
Cocktail di Olive marinated mixed olives, sundried tomatoes (VV,GF)	10
Spicy Tomato Bruschetta sourdough bruschetta, baked cherry tomatoes, garlic confit, chilli (V)(GFM).....	15
Burrata Bruschetta sourdough bruschetta, burrata from puglia, roasted roma tomatoes (D,V)(GFM)	20
Calamari & Cauliflower Fritti lemon & caper aioli (S,D)	22
Eggplant Parmigiana mozzarella, tomato passata, shaved parmesan (D,V).....	17
Meatballs al Forno oven-baked pork or beef meatballs, sourdough "crostino" (B,D,P).....	19
Soup del Giorno chef's soup of the day (D,V,GF).....	15

CHARCUTERIE, CHEESE & BURRATA

Prosciutto e Melone thinly sliced prosciutto, rock melon (P,GF)	19
Charcuterie thinly sliced prosciutto, bresaola, salami, pickled vegetables (B,P)	30/44
Cheese Board pecorino toscano DOP, parmigiano reggiano DOP, taleggio DOP, gorgonzola DOP, fig jam (D,N,V)	30/44
Burrata & Cherry Tomato creamy burrata, datterino tomatoes and arugula (D,GF,V).....	32/48
*add-on prosciutto +12	
*add-on freshly shaved black truffle +8	

MAINS

add-on freshly shaved black truffle +8	
Bistecca Ribeye jospier grilled australian angus beef ribeye, salsa verde, roasted garlic (B,D,GF).....	52
Black Truffle Chicken grilled chicken breast, truffle potato puree, oyster mushroom, freshly grated black truffle (D,GF)	35
Lamb Chops australian lamb cutlets, mixed berry jus, grilled fennel (GF).....	48
Barramundi oven baked barramundi fillet, red wine glaze, artichoke mousse, white beans, "borettane" onion (S,A,GF)	38
Iberico Pork jospier grilled iberico pork secreto, balsamic glazed purple cabbage, scallion, pickled mustard seeds (P,GF)	44
18 Hour Beef Short Ribs australian boneless slow-cooked short ribs, creamy polenta, roasted baby carrots (B,D,GF).....	40



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PUBLICO

R I S T O R A N T E

PASTA

gluten free options available, choice of penne or spaghetti.

Publico Lobster Spaghetti half boston lobster, cherry tomatoes, garlic, white wine, spaghetti (A,S)(GFM)	46
Burrata Paccheri smoked burrata, olives, datterino tomato & basil sauce, paccheri pasta (D,V)(VVM)(GFM).....	28
Truffle Cacio e Pepe creamy pecorino romano, crushed black pepper, freshly grated black truffle, house made thick spaghetti (V,E,D)(GFM)	32
Crab "Mamma Rosa" Rigatoni crab ragu, tomato and mascarpone "alla mamma rosa", house made rigatoni pasta (A,D,S)(GFM).....	36
Vodka Tortelli house made tortelli pasta filled with roasted eggplant, tomato vodka sauce (V,E,D,A).....	28
Lamb Ragù Mafalde braised lamb shank ragu, datterino tomatoes, roasted chilli, parmesan, mafalde pasta (D)(GFM)	34
Clam & Bottarga Linguine clams "mugnaia" white wine & lemon, grated bottarga, linguine (A,S)	32
Orecchiette Bolognese beef ragu "alla bolognese", parmesan, orecchiette pasta (D,B)(GFM).....	30
Maccheroncini Amatriciana pork guanciale, roasted onion, tomato passata, parmesan, house made maccheroncini pasta (D,P)(GFM)	27
Foie Gras & Porcini Risotto carnaroli rice, taleggio cheese, porcini mushrooms, foie gras escalope (D,GF)(VM).....	36

WOODFIRED PIZZA

TRADITIONAL

housemade tomato sauce base

Margherita mozzarella, ligurian basil, extra virgin olive oil (D,V)	25
Burrata fresh burrata, cherry tomatoes, arugula, olive oil (D,V).....	32
Prosciutto thinly sliced prosciutto, arugula, mozzarella, shaved parmesan (D,P)	32
Diavola spicy salami, mozzarella, chilli oil (D,P)	28
Capricciosa shaved ham, pork sausage, artichokes, black olives, mushrooms, mozzarella (D,P)	29
Chorizo fresh burrata, thinly sliced chorizo, smoked olives, sun-dried tomatoes, oregano (D,P)	31
Carne pancetta, salami, bacon, pork sausage, bresaola, arugula, mozzarella, shaved parmesan, chilli oil (B,D,P)	29

BIANCO

white pizza base

Gamberi sauteed prawn, green asparagus, garlic confit, semi dried cherry tomatoes, mozzarella (D,S)	29
Tartufata black truffle, porcini mushrooms, smoked scamorza, mozzarella, truffle oil (D,V).....	30
Quattro Formaggi four cheeses: provolone, gorgonzola, parmigiano, mozzarella, drizzled with aged balsamic vinegar (D,V)	27
Garlic Pizza Bread garlic butter, parmesan (V,D)	15

VEGAN

Sicilia dried tomato and olive chilli tapenade, mushrooms, capsicum, cherry tomato, pumpkin & sunflower seeds (VV).....	25
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Al Metro

1 metre thin crust pizza cut to share. choose any 3 pizzas to create your table showpiece. 95

SIDES

French Fries (VV,GF)	12
Truffle Fries parmesan, truffle oil (D,V)(VVM).....	16
Charred Broccolini toasted herb breadcrumbs, chilli (VV)(GFM)	16
Cauliflower Gratin cauliflower "steak", dijon mustard bechamel (D,V).....	12
Caponata "Sicilian Braised Eggplant" capsicum, zucchini, onion, garlic (GF,N,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 19

Crimson Fire

london dry gin, avero amaro, red wine, grapefruit shrub, cardamom plum puree 23

Citrus Spice

infused ginger cinnamon scotch whisky, dry curacao, apricot brandy, yuzu..... 25

La Piccola Lavanda

lavender infused gin, egg white, lime 21

Mayan Temple

tequila blanco, mezcal blanco, fernet branca, white wine, lemon, caramelised pineapple 25

Playa Sirena

white rum, chartreuse, blue curacao, orange, honey tumeric reduction 23

Pink as Hell

london dry gin, blueberry jam, lime, fresh basil 22

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 20/75

Chamomile Sour

bourbon whisky, chamomile infusion, aromatic bitter, egg white 24

Italian Mule

aperol, campari, aromatic bitters, ginger beer, lime 21

Publico Sling

gin, dry curacao, rosso vermouth, rosemary infusion, orange, lemon 24

Smoked Olive Negroni

campari, london dry gin, rosso vermouth, smoked olive infusion 24

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 19

Lemongrass Gin & Tonic 19

Ginger Gin & Tonic 19

Grapefruit Gin & Tonic 19

Kaffir Lime Gin & Tonic 19

Pomegranate Gin & Tonic 19

SPRITZ

SIGNATURE

Luna Rossa

aperol, raspberry, prosecco, soda 21/79

Milano Fizz

campari, lemon thyme shrubs, prosecco, soda 19/71

Thyme for Hugo

thyme infused vodka, elderflower, prosecco, soda 23/87

CLASSIC

Aperol Spritz

aperol, prosecco, soda 20/75

Campari Spritz

campari, prosecco, soda 20/75

Negroni Sbagliato

campari, rosso vermouth, prosecco, soda... 20/75

Chandon Spritz

chandon, orange, thyme 21/90

CHAMPAGNE & BUBBLES

Billecart-Salmon Brut Reserve, Champagne

pinot meunier, pinot noir, chardonnay 32/155

Veuve Clicquot Yellow Label Brut, Champagne

pinot meunier, pinot noir, chardonnay 26/125

Veuve Clicquot Rosé, Champagne

pinot meunier, pinot noir, chardonnay 30/145

Astoria Lounge, Prosecco

glera 17/82

Astoria Rosé Prosecco

glera 19/93

Medici Ermete, Lambrusco Reggiano Secco "Concerto"

lambrusco 115

Ruinart, Champagne Blanc de Blanc Brut

chardonnay 349

Billecart-Salmon, Champagne Brut Rosé

pinot meunier, pinot noir, chardonnay 199

Dom Pérignon, Champagne Brut Vintage

pinot noir, chardonnay 499

Krug Grande, Champagne Cuvee Brut

pinot meunier, pinot noir, chardonnay 699

LARGE FORMATS - DOUBLE THE FUN

Zardetto, Prosecco 1.5L

glera 170

Billecart-Salmon, Champagne Brut Reserve 1.5L

pinot meunier, pinot noir, chardonnay 335

Billecart-Salmon, Champagne Brut Rosé 1.5L

pinot meunier, pinot noir, chardonnay 475

AIX, Rosé 1.5L

granache 180

AIX, Rosé 3L

granache 349

Fattoria le Pupille, Poggio Argentato Bianco 1.5L

sauvignon blanc 210

Tenuta Argentiera, Poggio ai Ginepri Bolgheri 1.5L

cabernet sauvignon 260

Giacomo Montresor, Amarone delle Valpolicella Classico 1.5L

corvina, rondinella, molinara 315

Renato Ratti, Barolo Marcesasco 1.5L

nebbiolo 399

Mastrojanni, Brunello di Montalcino 1.5L

sangiovese 420

FREE-FLOW RITUALS

Friday, Saturday, Sunday & PH

12.30pm - 3.30pm

a selection of prosecco, rosé, red wines, white wines and beers 85

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 17/210

Widges London Dry Gin

70cl, 41.5%, england 17/210

Plantation 3 Star Bianco Rum

70cl, 41.2%, jamaica 17/210

Los Arcos Tequila Blanco

70cl, 40%, mexico 18/225

Mackintosh Blended Malt Whisky

70cl, 41%, scotland 19/240

BEER & CIDER

TAP

Publico Toasted Orange Riverfront Ale

450ml, 5%, singapore 16

Peroni Nastro Azzurro, Pale Lager

450ml, 5.1%, italy 18

Menabrea, Premium Lager

450ml, 4.8%, italy 18

BOTTLE

Peroni Nastro Azzurro, Pale Lager

330ml, 5.1%, italy 15

Menabrea Premium Amber, "Ambrata"

330ml, 5%, italy 18

Trouble Brewing, Road Hog IPA

330ml, 4.8%, singapore 18

Trouble Brewing, Pips Out Apple Cider

330ml, 4%, singapore 18

SMOOTHIES, JUICES & SOFT DRINKS

Tootsie Slide Smoothie

pink dragonfruit, mango, fresh blueberries 13

Banana Republik Smoothie

banana, pineapple, almond milk, honey, cinnamon dust 13

Red Riding Hood Smoothie

raspberries, strawberries, banana, green apple.... 13

Green Lantern Mocktail

green apple, lime, honey, ginger beer 13

Impeachment Mocktail

peach & mint puree, fresh orange, elderflower, soda 13

Passiflora Mocktail

ginger ale, raspberries, passionfruit, fresh lemon, soda 13

Iced Lemon Tea

earl grey tea, lemon juice, honey..... 9

Butterfly Lemonade

butterfly pea flower, thyme lemon shrubs, fresh lemon, soda 11

Fruit Juice

orange | pineapple | green apple 9

Sparkling Fruit Drinks

aranciata | limonata | chinotto | pompelmo 7

Sodas & Tonics

mediterranean tonic | soda | ginger beer | ginger ale 6

Coca Cola | Coca Cola No Sugar | Sprite 6

Still Mineral Water

750ml 11

Sparkling Mineral Water

750ml 11

PARTY OF FIVE!

round of 5 shots to get the party started

Caffè Tequila

tequila, coffee liquor, espresso 70

Saluto Italiano

fernet, gin, rosso vermouth 70

Patron Silver Tequila 110

Sambuca 65

Limoncello 55



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