

# 2-COURSE LUNCH | \$33++

Available Mon-Fri, 12pm - 3pm. Not applicable during PH or Blackout Days.

# PUBLICICO

## ANTIPASTI

Choice of:

### Meatballs Al Forno (D,E,G,P)

Pork & Fennel Meatballs, San Marzano Tomato Sugo, Parmigiano

### Eggplant Parmigiana (D,V)

Layered & Fried Eggplant, House-made Tomato Sauce, Mozzarella, Parmigiano, Basil

### Classic Caesar Salad (D,E,G,P,SF)

Romaine Lettuce, Double Smoked Bacon, Focaccia Croutons, Parmigiano, Anchovy Caesar Dressing

### Fried Calamari (E,G,SF)

Spice Marinated Crispy Tempura Fried Calamari, Zucchini, Citrus & Caper Aioli

## HOUSE-MADE SPECIALS

Wood-fired Pizzas and Handmade Pastas

Choice of:

### Handcut Pappardelle Beef Ragù (A,D,E,G)

Slow-cooked Beef Ragù, San Marzano Tomato, Parmigiano

### Conchiglie Alla Vodka (A,D,G,V)

Conchiglie Pasta, Vodka, San Marzano Tomato Sugo, Cherry Tomatoes, Mushroom

### Diavola (D,G,P)

Fior di Latte, Spicy Soppresata

### Margherita (D,G,V)

Buffalo Mozzarella, Ligurian Basil, Extra Virgin Olive Oil

### Vegana (G,VG)

Cherry Tomato, Red Peppers, Asparagus, Red Onions

**Add on:** Mozzarella (D) +\$6

## ADD-ONS TO COMPLETE YOUR MEAL

### DOLCE

9

#### Affogato Tart (A,D,E,G,N,V)

Espresso Ganache, Vanilla Tart Shell, Cornflake Crumble, Kahlua Reduction, Vanilla Gelato

#### Publico Tiramisu (A,D,E,G,N)

Espresso, Coffee Liqueur, Mascarpone, Savoirdi Biscuits

#### Gelato (D,G,N)

2 Scoops of Fresh Gelato. Choice of Vanilla, Bacio, Pistachio or Lemon Sorbet

## BEVERAGE

### Botanical Blends

4.50/glass

Calamansi Ging'eer 

PassionAle 

Butterfly Lemonade 

### Coffee/Tea

6.00/glass

### The Bar Selection

9.50/glass

Prosecco/House Wines

D - Dairy VG - Vegan G - Gluten E - Eggs P - Pork A - Alcohol V - Vegetarian N - Nuts SF - Seafood

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



Nutri-Grade is based on default preparation (before addition of ice)

## ANTIPASTI

### Olives (V, VG)

Mix of Castelvetro & Bella di Cerignola, Citrus, Fennel, Olive Oil

### Truffle Fries (D,E,G,V)

Truffle Aioli Dip, Parmigiano

### Fried Calamari (E,G,SF)

Spice Marinated Crispy Tempura Fried Calamari, Zucchini, Citrus & Caper Aioli

### Publico Kale Salad (D,N,V)

Kale, Fennel, Orange Segment, Almond, Raisin, Shaved Parmigiano, Cucumber, Red Radish, Cherry Tomato, Crema di Yogurt Balsamico

### Classic Caesar Salad (D,E,G,P,SF)

Romaine Lettuce, Double Smoked Bacon, Focaccia Croutons, Parmigiano, Anchovy Caesar Dressing

### Enhance Your Salad:

Grilled Chicken Breast 14 Pan-Seared Barramundi (SF) 16

10	<b>Eggplant Parmigiana (D,V)</b>	13
	Layered & Fried Eggplant, House-made Tomato Sauce, Mozzarella, Parmigiano, Basil	
17	<b>Meatballs Al Forno (D,E,G,P)</b>	17
	Pork & Fennel Meatballs, San Marzano Tomato Sugo, Parmigiano	
19	<b>Formaggio (D,G,N,V)</b>	30
	Chef's Choice of 3 types of Italian Imported Cheeses, Mixed Nuts, Selection of Condiments, Lavash	
15	<b>Tagliere (D,E,G,N,P)</b>	40
	Chef's Choice of Artisanal Cured Meats, Salted Mixed Nuts, Selection of Condiments, Lavash	
13	<b>Add On:</b>	
	100g Burratina (D) 16	125g Smoked Burratina (D) 25
		Focaccia Slices (G) 9

## BURRATA BAR

Traditionally made Burrata, sourced directly from a sustainable dairy farm in Puglia.

<b>Pugliese Burrata (A,D,G,V)</b>	25
Marinated Cherry Tomato, Fresh Basil, 8-Year-Aged Balsamic, Focaccia	
<b>Burratina and Figs (A,D,V)</b>	26
Fresh Figs, Arugula, Compote, Extra Virgin Olive Oil, Balsamic	
<b>Smoked Burratina (D,G,N,V)</b>	28
Smoked Burrata, Arugula, Pesto, Sun Dried Tomato, Focaccia	
<b>300g Burrata To Share (A,D,V)</b>	52
Cherry Tomatoes, Olives, Extra Virgin Olive Oil & Balsamic Crema	

## WOOD-FIRED 10" PIZZA

Using a premium quality ground, sustainable wheat germ 0 flour by Molino Casillo, our house-made dough is hand stretched & fermented for 48-hours to curate the perfect 10" pizza. **Contains gluten.**

<b>ROSSO</b> <i>Tomato base</i>		<b>BIANCO</b> <i>White base</i>	
<b>Margherita (D,V)</b>	25	<b>Quattro Formaggi (D,V)</b>	25
Buffalo Mozzarella, Ligurian Basil, Extra Virgin Olive Oil		Provolone, Gorgonzola, Mozzarella, Taleggio	
<b>Vegana (V,VG)</b>	24	<b>Tartufata (D,V)</b>	36
Cherry Tomato, Red Peppers, Asparagus, Red Onions		Smoked Scamorza, Mozzarella, Porcini Mushroom, Black Truffle	
<b>Add on:</b> Mozzarella (D) 8		<b>Capricciosa (D,P)</b>	32
<b>Burrata (D,V)</b>	30	Mortadella Ham, Mushrooms, Artichokes, Black Olives, Mozzarella, Cream Cheese	
Burrata, Cherry Tomatoes, Arugula, Olive Oil		<b>Nerano (D,V)</b>	28
<b>Prosciutto (D,P)</b>	32	Roasted & Grilled Zucchini, Provolone, Fior di Latte, Sliced Green Olives	
18-Month-Aged Prosciutto, Mozzarella, Arugula, Shaved Parmigiano			
<b>Diavola (D,P)</b>	32		
Fior di Latte, Spicy Soppressata			
<b>Carne (D,P)</b>	34		
Fior di Latte, Bacon, Salami, Guanciale, Pork Sausage			

## HANDHELDS

All handhelds are served with a choice of Fries or Green Salad. Available from 12pm - 4.30pm.

<b>Meatball Sub (D,E,G,P)</b>	25
Pork Meatballs, Pomodoro Sauce, Fior di Latte, Parmigiano	
<b>Piadina (D,G,V)</b>	20
Burrata, Fennel & Arugula Slaw, Tomatoes, Buffalo Mozzarella, Basil & Balsamic Reduction	
<b>Grilled Chicken Sandwich (D,G)</b>	26
Blackened Grilled Chicken Breast, Gouda, Mayonnaise, Lettuce, Tomato, Sourdough	
<b>Beef Burger (D,G)</b>	26
150g Premium Beef Patty, Gouda, Mayonnaise, Lettuce, Tomato, Sesame Brioche Bun	

## DOLCE

All our desserts are proudly made in-house using premium, fresh ingredients.

<b>Citrus Panna Cotta (D,E,G,N)</b>	14
Citrus Infused Cooked Cream, Orange Segments, Chocolate Soil	
<b>Affogato Tart (A,D,E,G,N,V)</b>	15
Espresso Ganache, Vanilla Tart Shell, Cornflake Crumble, Kahlua Reduction, Vanilla Gelato	
<b>Publico Tiramisu (A,D,E,G,N)</b>	16
Espresso, Coffee Liqueur, Mascarpone, Savoiardi Biscuits	
<b>Flourless Chocolate Cake (D,E,N,V)</b>	15
72% Dark Chocolate, Raspberry Gel, Vanilla Gelato	
<b>Gelato (D,G,N)</b>	13
2 Scoops of Fresh Gelato. Choice of Vanilla, Bacio, Pistachio or Lemon Sorbet	

## HANDMADE PASTA

Made in-house using 100% organic 00' flour & coarse semolina. **Contains gluten.**

<b>Rigatoni Arrabbiata (D,V)</b>	24	<b>Tagliolini Cacio e Pepe (D,E,V)</b>	28
San Marzano Tomato Sugo, Cherry Tomatoes, Basil		Pecorino, Fresh Shaved Black Truffle, Black Pepper	
<b>Spaghetti Carbonara (D,E,P)</b>	26	<b>Handcut Pappardelle Beef Ragù (A,D,E)</b>	28
Guanciale, Pecorino, Egg Yolk, Black Pepper		Slow-cooked Beef Ragù, San Marzano Tomato, Parmigiano	
<b>Maritati Genovese Pesto (D,N,V)</b>	28	<b>Beef Lasagna (D)</b>	32
Maritati Pasta, Home-made Genovese Pesto, Pinenut Crumble, Parmigiano		Beef Ragù alla Bolognese, Béchamel, Mozzarella, Aged Parmigiano	
<b>Porcini Penne Alfredo (D,E)</b>	26	<b>Truffle Mushroom Risotto (D,G,V)</b>	30
Medley Mushroom, Hand-made Penne, Parmigiano, Blackened Chicken Breast		Medley Mushroom, Truffle Salsa, Shaved Black Truffle	
<b>Conchiglie Alla Vodka (A,D,V)</b>	30		
Conchiglie Pasta, Vodka, San Marzano Tomato Sugo, Cherry Tomatoes, Mushroom			

## SPARKLING WINES

	GLASS/BOTTLE
<b>Bauget-Jouette – Champagne Brut “Carte Blanche”, France</b> Pinot Noir / Chardonnay / Meunier <i>Citrus · Brioche · Creamy</i>	25/120
<b>Astoria – Prosecco DOC, Valdobbiadene, Italy</b> Glera <i>Dry · Crisp · Light</i>	20/80

## ROSÉ

	GLASS/BOTTLE
<b>Les Sardines – Rosé IGP, Pays d’Oc, France</b> Grenache / Cinsault <i>Redberry · Light · Easy</i>	18/85
<b>Maison Saint Aix – AIX Rosé AOC, Coteaux d’Aix-en-Provence, France</b> Grenache / Syrah / Cinsault <i>Peach · Citrus · Crisp</i>	22/105

## WHITE

	GLASS/BOTTLE
<b>Astoria – Alisia, delle Venezie, Italy</b> Pinot Grigio <i>Pear · Citrus · Clean</i>	18/85
<b>Saint Clair – Vicar’s Choice, Marlborough, New Zealand</b> Sauvignon Blanc <i>Passionfruit · Citrus · Zesty</i>	18/85
<b>Trapiche – Mendoza, Argentina</b> Chardonnay <i>Apple · Vanilla · Round</i>	18/85

## RED

	GLASS/BOTTLE
<b>Saint Clair – Vicar’s Choice, Marlborough, New Zealand</b> Pinot Noir <i>Cherry · Soft · Silky</i>	19/90
<b>Castello del Trebbio – Chianti Superiore, Tuscany, Italy</b> Sangiovese <i>Cherry · Earth · Structured</i>	19/90
<b>Astoria – ICONA, Veneto, Italy</b> Cabernet Sauvignon <i>Blackcurrant · Oak · Full</i>	19/90

## SPRITZ BAR

<b>Casa Amaro Spritz</b> <i>Bitter-sweet · Balanced · Effervescent</i> House Blend of Amaro & Vermouth, Prosecco, Soda	19
<b>Limoncello Spritz</b> <i>Zesty · Fresh · Uplifting</i> Limoncello, Prosecco, Soda	22
<b>Thyme for Hugo</b> <i>Herbal · Floral · Light</i> Thyme-infused Vodka, Elderflower, Prosecco, Soda	25
<b>Aperol Spritz</b> <i>Bright · Bitter-sweet · Refreshing</i> Aperol, Prosecco, Soda	22
<b>Negroni Sbagliato</b> <i>Bubbly · Bitter · Elegant</i> Campari, Rosso Vermouth, Prosecco, Soda	22

## BEERS

TAP	
<b>Peroni Nastro Azzurro, Pale Lager</b> 450ml, 5.1%, Italy	18
<b>Menabrea, Premium Lager</b> 450ml, 4.8%, Italy	18
<b>Lion Brewery, Cold Smoke Stout</b> 450ml, 5%, Singapore	18
<b>Lion Brewery, The Boss, Mosaic IPA</b> 450ml, 5.9%, Singapore	20

### BOTTLE

<b>Peroni Nastro Azzurro, Pale Lager</b> 330ml, 5.1%, Italy	15
<b>Menabrea, Premium Amber, ‘Ambrata’</b> 330ml, 5%, Italy	16

## HOUSE CONCOCTIONS

*Our bar team has infused Bombay Sapphire with specialty herbs & fruit to bring out the classic botanicals. Served like a G&T, in a burgundy glass, with ice rock & garnish.*

<b>Lemongrass Gin</b>	22
<b>Kaffir Lime Gin</b>	22
<b>Pomegranate Gin</b>	22

## FOREVER FAVOURITES









<b>Whiskey Highball</b>	18
<b>Gin &amp; Tonic</b>	18
<b>Cuba Libre</b>	18
<b>Screwdriver</b>	18

## FROZEN DRINKS

<b>Frozen Margarita</b>	22
<b>Daily Frozen Creation</b> <i>Ask our team – always fresh, always exciting</i>	24

## NOLO BEV

*Refreshing, alcohol-free creations bursting with flavour.*

<b>Calamansi Ging’eer</b>  <i>Zesty · Bright</i> Calamansi Cordial, Apple Juice, Ginger Beer	16
<b>PassionAle</b>  <i>Tropical · Tart</i> Raspberries, Passionfruit, Fresh Lemon, Ginger Ale	16
<b>Butterfly Lemonade</b>  <i>Floral · Citrus</i> Butterfly Pea Flower, Thyme Lemon Shrubs, Fresh Lemon, Soda	16
<b>Peroni Nastro Azzurro 0.0%, 330ml</b> <i>Light · Crisp</i> Non-alcoholic Italian Lager	12
<b>Vitamin Boost</b>  <i>Beetroot, Celery, Green Apple, Honey</i>	18
<b>Cooler Mood</b>  <i>Watermelon, Cucumber, Mint</i>	18
<b>Ginger Spark</b>  <i>Green Apple, Carrot, Ginger</i>	18
<b>Fresh Juices</b> <i>Watermelon   Green Apple</i>	12
<b>Vanilla Milkshake</b> 	15
<b>Oreo Milkshake</b> 	16

## FREE-FLOW WEEKENDS

<b>Available Saturdays, Sundays &amp; Public Holidays (Excluding Blackout Dates) 12.30 pm - 3.00 pm</b>	98++
<i>Free-flow Bloody Mary, Casa Amaro Spritz, Frozen Margarita, Flavoured G&amp;T, Whiskey Highball, Cuba Libre, Prosecco, House Wines, Beer Bottle</i>	
<b>Add On: Brut Champagne</b>	48++




## SUPERSOCIAL WEDNESDAYS: LADIES’ NIGHT

**Excluding Public Holidays & Blackout Dates 7.00pm - 9.00pm | Exclusive offers:**








<b>FOR THE LADIES</b>	48++
<b>FOR THE GENTS</b>	58++

*Free-flow Cosmopolitan, Pornstar Martini, Lychee Martini, Casa Amaro Spritz, Whiskey Highball, Cuba Libre, Flavoured G&T, Frozen Drink of the Day, Prosecco, House Wines, Beer Bottle*

## SOFT DRINKS & JUICES

<b>Sparkling Fruit Drinks</b> <i>Aranciata   Limonata</i>	10
<b>Home-made Iced Lemon Tea</b>  <i>Earl Grey Tea, Lemon Juice, Honey</i>	9
<b>Coca Cola   Coca Cola No Sugar   Sprite</b>	7
<b>Chilled Juices</b> <i>Orange</i>    <i>Pineapple</i> 	8
<b>Sodas &amp; Tonics</b> <i>Mediterranean Tonic   Soda   Ginger Beer   Ginger Ale</i>	7
<b>Acqua Panna Still Mineral Water</b> 750ml	11
<b>S. Pellegrino Sparkling Mineral Water</b> 750ml	11
<b>Free-Flow of Purezza Still Filtered Water</b> <i>per person</i>	2

## COFFEE

<b>Espresso   Macchiato</b>	6.5
<b>Double Espresso   Americano</b>	7.5
<b>Piccolo Latte</b> 	7.5
<b>Cappuccino</b> 	8.5
<b>Flat White</b> 	8.5
<b>Latte</b> 	8.5
<b>Mocha</b> 	8.5
<b>Hot Chocolate</b> 	7
<b>Steamed Milk</b> 	5

## TEA

<b>Morning English, Earl Grey Neroli, Shiso Mint, Uji Sencha</b>	8
<b>Rose of Ariana, Jasmine Silk Pearls</b>	9
<b>Egyptian Chamomile</b>	10



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