

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

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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)