



CIAO

Come for the food, stay for the good times.
At Publico, generous plates and la dolce vita
are always meant to be shared.



TAVOLO PUBBLICO

Publico's signature sharing plates, crafted for 2-3 guests.

Antipasto Publico (D, G, N, P)	68
<i>300g Burrata, Assorted Cold Cuts and Cheeses, Olives</i>	
Risotto ai Porcini (D, V)	58
<i>Acquerello Risotto, Porcini Mushrooms, Truffle Cream, Parmesan Cheese</i>	
Linguine Astice e Limone (A, D, G, SF)	88
<i>Linguine, Whole Lobster, Lobster Sauce, Lemon Butter</i>	
Bistecca di Manzo (A, G)	158
<i>1kg Grilled Beef Angus OP Rib</i>	
Orata alla Griglia (SF)	108
<i>1kg Grilled Mediterranean Sea Bream</i>	

CONTORNI 16

Warm Roasted Mustard Potatoes (D)

Saffron Mashed Potatoes (D)

Pan-Seared Broccolini

Grilled Asparagus

Fries (G)

Truffle Fries (D, E, G)

ANTIPASTI

Light appetisers, rich flavours.

Fritto Misto (D, E, G, SF)	32
<i>Mixed Fried Seafood</i>	
Parmigiana di Melanzane (D, G, V)	22
<i>Eggplant Parmigiana</i>	
Tartara di Tonno (D, G, SF)	32
<i>Bluefin Tuna, Chives, Avocado Mousse, Mango Dressing, Pumpkin Seeds, Bread Croutons, Salmon Roe</i>	
Polpettone (D, G, P)	25
<i>Stuffed Meatball with Mortadella Ham, Mozzarella Cheese, Tomato Sauce</i>	
Burratina (D, P)	28
<i>Apulian Burrata Cheese, Olives, Parma Ham, Figs, Cherry Tomatoes, Rucola Salad</i>	

INSALATE

Crisp Italian salads, composed and balanced.

Di Cesare (D, E, G, P, SF)	22
<i>Romaine Lettuce, Double-Smoked Bacon, Focaccia Croutons, Parmigiano, Chicken, Anchovies, Caesar Dressing</i>	
Estiva (D, N, V)	22
<i>Buffalo Cheese, Baby Spinach, Romaine Salad, Olives, Avocado, Yellow Cherry Tomatoes, Watermelon</i>	

PIZZICHERIA

A curated selection of Italian cold cuts and artisanal cheeses.

Assortimento di Salumi (G, N, P)	38
<i>Assorted Italian Fine Cold Cuts</i>	
Assortimento di Formaggi (D, V)	34
<i>Assorted Fine Italian Cheeses</i>	

A: Alcohol D: Dairy E: Eggs G: Gluten N: Nuts P: Pork V: Vegetarian VG: Vegan SF: Seafood
Prices are subject to 10% service charge and prevailing government taxes.

LE PIZZE

Using premium, sustainably produced wheat germ type 0 flour from Molino Casillo, our house-made dough is hand-stretched and fermented for 48 hours to create the perfect 10-inch wood-fired pizza.

Margherita (D, G, V)	28
<i>Tomatoes, Fior di Latte, Cheese, Basil</i>	
Vegana (G, V, VG)	27
<i>Tomato Sauce, Red Onion, Garlic Cream, Olives, Chilli, Crusco Pepper, Oregano</i>	
Parma & Burrata (D, G, P)	39
<i>125g Burrata Cheese, Tomato Sauce, Parma Ham, Cherry Tomatoes</i>	
Formaggi & Miele (D, G, N, V)	28
<i>Fior di Latte, Smoked Scamorza, Gorgonzola, Parmesan Cheese, Honey, Thyme, Walnut Crumble</i>	
Tartufo (D, G, V)	32
<i>Mascarpone Cheese, Truffle Paste, Mushrooms, Fior di Latte</i>	
Bufala & Salame (D, G, P)	32
<i>Tomato Sauce, Fior di Latte, Buffalo Cheese, Spicy Soppressata, Chilli</i>	
Carne (D, G, P)	35
<i>Fior di Latte, Bacon, Salami, Guanciale, Pork Sausage</i>	
Mortadella & Carciofi (D, G, P)	29
<i>Fior di Latte, Mortadella Ham, Scamorza, Roasted Artichokes, Pecorino Cheese, Olives</i>	

PASTA

Our pastas are house-made using 100% organic 00 flour and coarse semolina.

Spaghetti alla Carbonara (D, E, G, P)	29
<i>Spaghetti, Egg Yolk, Pecorino Cheese, Guanciale</i>	
Linguine ai Frutti di Mare (D, G, SF)	32
<i>Linguine, Tomato Sauce, Fish Stock, Olives, Anchovies, Clams, Squid, Prawns</i>	
Fusilloni al Pesto (D, G, N, V)	27
<i>Fusilloni, House-Made Genovese Pesto, Pine Nut Crumble, Parmigiano</i>	
Tubettini Vongole, Gamberi & Zafferano (D, G, SF)	38
<i>Tubettini, Clams, Prawns, Saffron Sauce</i>	
Caserecce 'Nduja, Salsiccia & Stracciatella (D, G, P)	32
<i>Caserecce, Minced Pork Ragù, Calabrian 'Nduja, Stracciatella Cheese</i>	
Tagliatelle allo Stracotto (A, D, E, G, P)	35
<i>House-Made Tagliatelle, Slow-Cooked Pork Cheek Ragù, Pecorino Cheese</i>	
Ravioli Astice & Limone (D, G, SF)	42
<i>House-Made Ravioli Stuffed with Lobster, Cherry Tomatoes, Lemon Butter</i>	

SECONDI

Bold, hearty, and comforting mains inspired by regional Italian flavours.

Polpo Arrosto (D, SF)	42
<i>Grilled Octopus, Fava Bean Purée, Chilli Sauce, Salsa Verde</i>	
Filetto di Agnello (D)	45
<i>Grilled Lamb Tenderloin, Plum Sauce, Grilled Asparagus, Roasted Cauliflower Purée</i>	
Pollo Limone e Rosmarino (D, N)	35
<i>Roasted Chicken Marinated with Lemon and Rosemary, Honey-Glazed Carrots, Baby Spinach Salad, Mustard Dressing, Parmesan Cheese, Walnut</i>	
Branzino alla Mediterranean (A, G, SF)	38
<i>Grilled Sea Bass Fillet, Olives, Cherry Tomatoes, Potatoes</i>	
Guancia di Maiale al Primitivo (A, D)	39
<i>Slow-Cooked Iberico Pork Cheek, Primitivo Wine Sauce, Saffron Mashed Potatoes</i>	
Tagliata di Manzo (A, G)	58
<i>250g Wanderer Free-Range Barley-Fed Beef, Served with Beef Jus</i>	

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DOLCI

Indulgent house-made desserts made with premium, fresh ingredients.

Publico Tiramisu (A, D, E, G, N)	19
<i>Espresso, Coffee Liqueur, Mascarpone, Savoiardi Biscuits</i>	
Cannoli Siciliani (D, E, G, N, V)	16
<i>Sicilian Cannoli Shell, Goat Ricotta Cheese</i>	
Torta Formaggio & Nutella (D, E, G, N, V)	16
<i>Baked Nutella Cheesecake</i>	
Panna Cotta Fragola & Limone (D, E, G, N)	16
<i>Citrus-Infused Cooked Cream, Strawberry Compote</i>	
Tagliere di Dolci	48
<i>Choice of Three Desserts, Excluding Gelati.</i>	
Gelati (D, G, N)	16
<i>Two Scoops of Fresh Gelato.</i>	
<i>Choice of Vanilla, Chocolate, Pistachio, or Lemon Sorbet.</i>	

SIGNATURE COCKTAILS

Bella Terra Fizzo	22
<i>Bacardi Rum, Apple, Lychee, Lime, Passionfruit, Raspberry, Cranberry</i>	
Alors on Danse	23
<i>Patrón Reposado, Mezcal, Triple Sec, Chilli Agave, Passionfruit, Orange</i>	
Eyes for Olivia	24
<i>Aperol Cold-infused Milky Oolong Tea, French Rose, Mango Milk Punch, Lime, Peychaud's Bitters</i>	
Garden Elixir	24
<i>Bombay Gin, Elderflower, Rosemary, Lemon, Japanese Cucumber, Saline, Foamee</i>	
Diamond in the Rough	24
<i>Wild Turkey Bourbon & Rye, Disaronno Amaretto, Agave, Aged Balsamic with Dark Chocolate, Raspberry, Saline, Foamee</i>	

SPARKLING WINES

Glass/Bottle

Baquet-Jouette – Champagne Brut “Carte Blanche”, France 25/120
Pinot Noir / Chardonnay / Meunier
Citrus · Brioche · Creamy

Astoria – Prosecco DOC, Valdobbiadene, Italy 20/80
Glera
Dry · Crisp · Light

ROSÉ

Glass/Bottle

Les Sardines – Rosé IGP, Pays d’Oc, France 18/85
Grenache / Cinsault
Redberry · Light · Easy

Maison Saint Aix – AIX Rosé AOC, Coteaux d’Aix-en-Provence, France 22/105
Grenache / Syrah / Cinsault
Peach · Citrus · Crisp

WHITE

Glass/Bottle

Astoria – Alisia, delle Venezie, Italy 18/85
Pinot Grigio
Pear · Citrus · Clean

Saint Clair – Vicar’s Choice, Marlborough, New Zealand 18/85
Sauvignon Blanc
Passionfruit · Citrus · Zesty

Trapiche – Mendoza, Argentina 18/85
Chardonnay
Apple · Vanilla · Round

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RED

Glass/Bottle

Saint Clair - Vicar's Choice, Marlborough, New Zealand	19/90
<i>Pinot Noir</i>	
Cherry · Soft · Silky	
.....	
Castello del Trebbio - Chianti Superiore, Tuscany, Italy	19/90
<i>Sauvignon Blanc</i>	
Passionfruit · Citrus · Zesty	
.....	
Trapiche - Mendoza, Argentina	19/90
<i>Chardonnay</i>	
Apple · Vanilla · Round	

BEERS

TAP

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

BOTTLE

Peroni Nastro Azzurro, Pale Lager	15
330ml, 5.1%, Italy	
Menabrea, Premium Amber, 'Ambrata'	16
330ml, 5%, Italy	

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NON-ALCOHOLIC BEVERAGES

Refreshing, alcohol-free creations bursting with flavour.

Calamansi Ging'eer 	16
Zesty · Bright <i>Calamansi Cordial, Apple Juice, Ginger Beer</i>	
PassionAle 	16
Tropical · Tart <i>Raspberries, Passionfruit, Fresh Lemon, Ginger Ale</i>	
Butterfly Lemonade 	16
Floral · Citrus <i>Butterfly Pea Flower, Thyme Lemon Shrub, Fresh Lemon, Soda</i>	
Vitamin Boost 	18
<i>Beetroot, Celery, Green Apple, Honey</i>	
Cooler Mood 	18
<i>Watermelon, Cucumber, Mint</i>	
Ginger Spark 	18
<i>Green Apple, Carrot, Ginger</i>	
Peroni Nastro Azzurro 0.0%, 330ml	12
Light · Crisp <i>Non-alcoholic Italian Lager</i>	
Acqua Panna Still Mineral Water	11
750ml	
S. Pellegrino Sparkling Mineral Water	11
750ml	
Free-Flow of Purezza Still Filtered Water	2
per person	



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SOFT DRINKS & JUICES

Sparkling Fruit Drinks	10
<i>Aranciata Limonata</i>	
Home-made Iced Lemon Tea 	9
<i>Earl Grey Tea, Lemon Juice, Honey</i>	
Coca Cola Coca Cola No Sugar Sprite	7
Chilled Juices	8
<i>Orange</i>  <i>Pineapple</i> 	
Fresh Juices	12
<i>Watermelon Green Apple</i>	
Sodas & Tonics	7
<i>Mediterranean Tonic Soda Ginger Beer Ginger Ale</i>	



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COFFEE

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

TEA

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



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