

ANTIPASTI

Zuppa Del Giorno

Soup of the Day

Marinated Olives

Mammoth Olives, Kalamata Olives, Green Olives, Sundried Tomatoes, Lemon Zest, Mint & Chilli Oil

Publico Salad

Chopped Romaine Lettuce, Chickpea, Japanese Cucumber, Tomatoes, Black Olive, Roasted Red Pepper, Jalapeno, Dukkah, Chilli Oil, Tahini Yoghurt Dressing

Classic Caesar Salad

Romaine Lettuce, Butter Croutons, Anchovies, Crispy Prosciutto, Parmigiano, Caesar Dressing
*Add-on Chicken +5

Marinated Cherry Tomato & Burrata Bruschetta

Pugliese Burrata, Marinated Cherry Tomatoes, Fresh Basil, Pickled Red Onions, Lemon Zest, Garlic, Aged Balsamic

Garlic Pizza Bread

Garlic Butter, Parmigiano, Italian Parsley

Fried Buffalo Mozzarella

Breaded Buffalo Mozzarella, Spicy Arrabiatta Sauce, Parmigiano, Parsley

Eggplant Parmigiana

Breaded & Fried Eggplant, House Made Tomato Sauce, Mozzarella, Parmigiano, Basil

Fried Calamari & Cauliflower

Fried Tempura Calamari & Cauliflower, Lemon and Caper Aioli

Beef Meatballs Al Forno

Nonna's Meatballs Al Forno, San Marzano Tomato Sugo, Parmigiano, Grilled Sourdough

Publico Woodfired Mediterranean Octopus

Woodfired Mediterranean Octopus, Confit Garlic Cream, Fried Chickpea, Crispy Prosciutto, Baby Potato, Charred Kale, Pistachio Crumb, Lemon Vinaigrette

300gm Burrata Artigiana To Share

Pugliese Burrata, Marinated Cherry Tomatoes, Roasted Red Peppers, Marinated Olives, Extra Virgin Olive Oil, Aged Balsamic
*Add-on Parma Ham +10

WOODFIRED PIZZA

Hand stretched; Made in-house daily, 24-hour fermented pizza dough

TRADITIONAL

House made San Marzano tomato sauce base

Margherita

Buffalo Mozzarella, Ligurian Basil, Extra Virgin Olive Oil

Prosciutto

Prosciutto Di Parma, Buffalo Mozzarella, Arugula, Shaved Parmigiano

Diavola

Buffalo Mozzarella, Spicy Soppresata, Chilli Oil, Chilli Flakes

Burrata

Burrata, Cherry Tomatoes, Arugula, Olive Oil

Capricciosa

Buffalo Mozzarella, Shaved Ham, Artichokes, Black Olives, Mushroom

Carne

Fior Di Latte, Bacon, Salami, Guanciale, Pork Sausage

Ortolana

Basil Pesto, Fior Di Latte, Roasted Eggplant, Roasted Red Peppers, Grilled Zucchini

BIANCO

White base

Gamberi

Buffalo Mozzarella, Marinated Tiger Prawns, Asparagus, Confit Garlic, Semi-dried Tomatoes

Tartufata

Smoked Scarmoza, Buffalo Mozzarella, Porcini Mushroom, Black Truffle

Quattro Formaggi

Provolone, Gorgonzola, Buffalo Mozzarella, Taleggio

Smoked Salmon

Mascarpone, Smoked Salmon, Caper, Pickled Red Onions

Sicila

Olive, Tomato & Chilli Tapenade, Mushroom, Capsicum, Cherry Tomatoes, Pumpkin & Sunflower Seeds

Calzone

Mascarpone, Fior Di Latte, Prosciutto, Spinach, Sundried Tomatoes

SECONDI

Chicken Parmigiana

Breaded Chicken Breast, San Marzano Tomato Sauce, Melted Mozzarella, Fries

Pork Collar Marsala

Sous Vide Pork Collar, Pickled Red Cabbage & Green Apple, Mushroom & Marsala Wine Cream Sauce

Roasted Sea Bass Fillet

Rocket Salad, Cherry Tomatoes, Olives, Salsa Verde, Grilled Lemon

Slow Cooked Beef Short Ribs

Buttery Mash, Pearl Onions, Roasted Baby Carrots, Red Wine Jus

RISOTTO

Truffle & Porcini Risotto

Woodfired Porcini Mushrooms, Truffle Jus, Parmigiano, Fresh Shaved Black Truffle

Squid Ink Risotto & Calamari

Fried Calamari, Saffron Aioli, Curly Chilli

BISTECCA

FROM THE JOSPER CHARCOAL GRILL

We use Australian Wanderer, Free Range and Barley Fed Angus Beef for our steaks

250g Angus Beef Sirloin

68

400g Bone In Angus Beef Ribeye

95

1.2kg Bistecca Alla Fiorentina

155

All steaks served with Mash Potatoes, Peppercorn Gravy and Red Wine Jus

SIDES

Rocket Salad

16

Creamy Mash Potato

14

Broccolini

14

Roasted Honey Baby Carrot

16

Fries

12

Truffle Fries

16

HOUSE MADE PASTA

Made in-house daily using a combination of 00 flour, semolina & egg. Gluten free pasta available on request.

Publico Spicy Lobster Spaghetti

Half Boston Lobster, Lobster Bisque, Cherry Tomatoes, Brandy, Calabrian Chilli, Basil

48

Penne Pomodoro

San Marzano Tomato Sugo, Cherry Tomatoes, Stracciatella, Basil Oil

28

Spaghetti Chitarra Carbonara

Made in the traditional Roman way
Guanciale, Pecorino, Egg Yolk, Black Pepper

28

Linguine Vongole

Clams, Cherry Tomatoes, White Wine, Garlic Chilli, Parsley, Lemon Oil

28

Mafaldine Slow Cooked Lamb Ragù

Slow Cooked Lamb Ragù, San Marzano Tomato, Roasted Chilli, Mint Gremolata

34

Truffle Spaghetti Cacio E Pepe

Pecorino, Parmigiano, Black Pepper, Fresh Shaved Black Truffle

36

Handcut Pappardelle Beef Ragù

Slow Cooked Beef Ragù, San Marzano Tomato, Parmigiano

32

Rigatoni Amatriciana

Guanciale, Onion, San Marzano Tomato, Calabrian Chilli, Parmigiano

28

Tortelli Vodka

Roasted Eggplant filled Tortelli, Tomato & Cream Vodka Sauce

28

Crab Ravioli "Mama Rosa"

House Made Crab Ravioli, San Marzano Tomato & Mascarpone Sauce, Grilled Zucchini

34

Beef Lasagna

Beef Ragù Alla Bolognese, Bechamel, Mozzarella, Parmigiano

36

DOLCE

Publico Tiramisu

Espresso, Coffee Liqueur, Mascarpone, Savoiardi Biscuits

16

Deep Fried Mars Bar & Oreo's

Vanilla Gelato, Chocolate Drizzle, Icing Sugar

16

Flambéed Chocolate Ecstasy

Rich Chocolate Brownie, Goopy Caramel, Candied Hazelnuts, Orange Liqueur

22

Coconut Pannacotta

Mango Gel, Coconut Tuille, Raspberry Powder Crumble

18

Flourless Chocolate Cake

Made with 72% Cocoa Dark Chocolate

18

Nutella Pizza

Woodfired Pizza, Nutella, Torched Banana, Marshmallow, Pistachio, Icing Sugar

14

Italian Gelato

2 Scoops of Fresh Italian Gelato served with condiments
Ask about our current flavours

16

 Dairy
  Vegan
  Gluten-Free
  Eggs
  Pork
  Alcohol
  Vegetarian
  Nuts
  Seafood

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

FREE-FLOW RITUALS

Saturday, Sunday & PH
12.30pm - 3.30pm

A selection of Prosecco, Rosé, Red Wine, White Wine and Beer 85

ADD-ONS
+ Veuve Clicquot Yellow Label Brut Champagne 30
+ Bollinger Champagne Special Cuvee Brut 45

ALL-DAY HAPPY HOUR

Classic Negroni 15
Gin, Vermouth Rosso, Campari

BEERS

TAP
Peroni Nastro Azzurro, Pale Lager 18
450ml, 5.1%, Italy
Publico Toasted Orange Riverfront Ale 16
450ml, 5%, Singapore
Menabrea, Premium Lager 18
450ml, 4.8%, Italy
BOTTLE
Trouble Brewing, Road Hog IPA 18
330ml, 4.8%, Singapore
Peroni Nastro Azzurro, Pale Lager 15
330ml, 5.1%, Italy
Menabrea Premium Amber, "Ambrata" 18
330ml, 5%, Italy

PARTY OF FIVE!

Round of 5 shots to get the party started
Caffé Tequila 70
Tequila, Coffee Liqueur, Espresso
Saluto Italiano 70
Fernet, Gin, Rosso Vermouth
Codigo 1530 Tequila Blanco 95
Codigo 1530 Tequila Rosa 100
Sambuca 65
Limoncello 55

SIGNATURE COCKTAILS

Aperol Spritz 21
Aperol, Prosecco, Soda
Hendrick's Gin & Tonic 20
Hendrick's Gin, Mediterranean Tonic, Japanese Cucumber
Publico Sling 25
Gin, Dry Curacao, Rosso Vermouth, Rosemary Infusion, Orange, Lemon
Pink as Hell 23
London Dry Gin, Blueberry Jam, Lime, Fresh Basil
Espresso Martini 24
Vodka, Coffee Liqueur, Freshly Brewed Espresso

COCKTAILS

Citrus Spice 25
Infused Ginger Cinnamon Scotch Whisky, Dry Curaca, Apricot Brandy, Yuzu
Caffe Italia 19
Averna Amaro, Amaretto, Freshly Brewed Espresso, Espuma Vanilla Almond Milk
Italian Mule 21
Aperol, Campari, Aromatic Bitters, Ginger Beer, Lime
Black Forest Negroni 30
Schwarzwald Gin, Cherry Infuse Sweet Vermouth, Aperitif Amaro, Mastiha, Cherry Liqueur
Sangiovese Sangria 20/75
Sangiovese Red Wine, Cognac, Orange Juice, Pomegranate
Mayan Temple 25
Tequila Blanco, Mezcal Blanco, Fernet Branca, Brown Sugar Pineapple Syrup, White Wine, Lemon, Caramelised Pineapple
Gentle on the First Date 20
Limoncello, Averna, Lemon, Orange
Affogato 21
Vanilla Bean Gelato, Freshly Brewed Espresso, Frangelico Hazelnut Liqueur
Non-Alcoholic Affogato 11
Vanilla Bean Gelato, Freshly Brewed Espresso

SPRITZ

SIGNATURE **GLASS/CARAFE**
Luna Rossa 21/79
Aperol, Rasperry, Prosecco, Soda
Milano Fizz 19/71
Campari, Lemon Thyme Shrubs, Prosecco, Soda
Thyme For Hugo 24/90
Thyme Infused Vodka, Elderflower, Prosecco, Soda

CLASSIC
Aperol Spritz 21/78
Aperol, Prosecco, Soda
Campari Spritz 21/78
Campari, Prosecco, Soda
Negroni Sbagliato 21/78
Campari, Rosso Vermouth, Prosecco, Soda

HOUSE 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 21
Lemongrass Gin 21
Ginger Gin 21
Grapefruit Gin 21
Kaffir Lime Gin 21
Pomegranate Gin 21
Choice of mixer: tonic, soda or both (sonic)

DIGESTIF COCKTAILS

Amaretto 15
Almond, Sweet, Elegant
Amaro Montenegro 15
Vanilla, Orange Peel, Bittersweet
Frangelico 12
Hazelnut, Velvety, Rich

NON-ALCOHOLIC COCKTAILS

Green Lantern 13
Green Apple, Lime, Honey, Ginger Beer
Impeachment 13
Peach & Mint Puree, Fresh Orange, Elderflower, Soda
Passiflora 13
Ginger Ale, Raspberries, Passionfruit, Fresh Lemon, Soda
SOFT DRINKS, JUICES, SMOOTHIES
Coca Cola | Coca Cola No Sugar | Sprite 6
Iced Lemon Tea 9
Earl Grey Tea, Lemon Juice, Honey
Butterfly Lemonade 11
Butterfly Pea Flower, Thyme Lemon Shrubs, Fresh Lemon, Soda
Fruit Juice 9
Orange | Pineapple | Green Apple
Sparkling Fruit Drinks 7
Aranciata | Limonata

Sodas & Tonics 6
Mediterranean Tonic | Soda | Ginger Beer | Ginger Ale
Red Riding Hood Smoothie 13
Raspberries, Strawberries, Banana, Green Apple
Tootsie Slide Smoothie 13
Pink Dragonfruit, Mango, Fresh Blueberries
Green & Lean Smoothie 13
Banana, Spinach, Almond Milk, Turmeric Dust
Still Mineral Water 11
750ml
Sparkling Mineral Water 11
750ml

KOMBUCHA

Wild Boocho Yuzu & Lavender 14
Wild Boocho Koffee Kombucha 14

COFFEE

Espresso 5.5
Double Espresso 6.5
Macchiato 5.5
Cappuccino 7
Flat White 7
Americano 6.5
Piccolo Latte 6.5
Latte 7
Mocha 7
Hot Chocolate 7
Babyccino 3
Steamed Milk 5

Add-ons: iced +\$1, extra shot of coffee +\$1.50, soy milk +\$1, almond milk +\$1.50, oat milk +\$1.50, decaf +\$1, syrup (vanilla, hazelnut, caramel) +\$1)

TEA

Morning English 7
Earl Grey Neroli 7
Shiso Mint 7
Rose of Ariana 8
Egyptian Chamomile 9
Jasmine Silk Pearls 8
Uji Sencha 7

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



PUBLICO TO-GO

Enjoy your favourites from Publico Ristorante in the comfort of your home with Publico To-go. Available for both delivery and self pick-up, enjoy 25% off à la carte food items when you opt for self pick-up.

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