

## COCKTAILS

### SIGNATURE

<b>Citrus Tonic</b> orange aperitif, grapefruit tonic .....	17*
<b>Little Italy 2.0</b> smokey whisky, sweet vermouth, artichoke amaro .....	23
<b>Signore Bevanda</b> cognac, artichoke amaro, vermouth bianco .....	18
<b>Publico Sling</b> gin, orange liqueur, housemade vermouth, rosemary infusion, orange juice .....	23
<b>Sangiovese Sangria</b> sangiovese, cognac, orange juice, pomegranate .....	17*
<b>Chamomile Sour</b> bourbon whisky, chamomile infusion, aromatic bitter, egg white .....	22
<b>Smoked Olive Negroni</b> italian bitter, gin, housemade vermouth, smoked olive infusion .....	23
<b>Venchi Chocolate Martini</b> vodka, venchi pure cocoa powder, coffee liqueur .....	22
*carafe size available, serves 2-4 guests	65

### CLASSIC

<b>Mojito</b> white rum, lime juice, fresh mint, muddled sugar .....	17*
<b>Old Fashioned</b> rye or bourbon whisky, muddled sugar, aromatic bitter .....	22
<b>Margarita</b> tequila blanco, orange liqueur, fresh lime ...	20
<b>Espresso Martini</b> vodka, coffee liqueur, freshly brewed espresso .....	21
<b>Clover Club</b> gin, lemon juice, raspberry, egg white .....	20
<b>Moscow Mule</b> vodka, ginger beer, lime juice, aromatic bitter .....	20
our team can make any classic cocktail – just ask if your favourite isn't listed.	

## GIN FUSIONS

the 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.

<b>Rosemary Gin &amp; Tonic</b> .....	18
<b>Lemongrass Gin &amp; Tonic</b> .....	18
<b>Ginger Gin &amp; Tonic</b> .....	18
<b>Grapefruit Gin &amp; Tonic</b> .....	18
<b>Chamomile Gin &amp; Tonic</b> .....	18

## SPRITZ

### SIGNATURE

<b>Negroni Sbagliato</b> housemade vermouth, italian bitter, prosecco .....	18
<b>Luna Rossa</b> orange aperitif, raspberry liqueur, prosecco	20
<b>Spritz Di Fiore</b> elderflower, prosecco, soda .....	18
<b>Dolce Rimedio</b> semi sweet rosé, lychee liqueur, soda .....	23

### CLASSIC

<b>Aperol Spritz</b> orange aperitif, prosecco, soda .....	17*
<b>Campari Spritz</b> italian bitter, prosecco, soda .....	17*
<b>Cynar Spritz</b> artichoke amaro, prosecco, soda .....	17
<b>Vermouth &amp; Tonic</b> housemade vermouth, tonic .....	16
*carafe size available, serves 2-4 guests	65

## CHAMPAGNE & BUBBLES

<b>Billecart-Salmon Brut Reserve, Champagne</b> fine bubbles, white peach .....	30/145
<b>Bellavista Alma Franciacorta Cuvee Brut, Italy</b> fine bubbles, white flowers .....	22/115
<b>Astoria Lounge Prosecco, Italy</b> zesty, stone fruit .....	18/88
<b>Bottega Prosecco Rosé, Italy</b> light fizz, pink berries .....	19/100

## WHITE WINES

<b>Paolo e Noemia d'Amico, Noe dei Calanchi Orvieto, Italy</b> dry, fresh acidity, white flowers .....	16/70
<b>Brigaldara, Soave Classico, Italy</b> crisp, chamomile, citrus notes .....	17/75
<b>Saint Clair, Sauvignon Blanc, Marlborough, New Zealand</b> refreshing, mineral tones, long dry finish .....	18/85
<b>Le Monde, Pinot Grigio, Friuli, Italy</b> fresh, floral, white fruit notes .....	20/95
<b>Esser Vineyards, Chardonnay, Monterey County, California USA</b> rich, round palate, lemon blossom .....	22/105

## ROSÉ WINES

<b>AIX Rosé, Côtes de Provence, France</b> dry, fresh acidity, ripe pink fruit .....	20/95
<b>Le Sardines Rosé, Pay d'OC Languedoc, France</b> crisp, light minerality, peach notes .....	17/80
<b>I Quercioni, Lambrusco Sweet Rosé, Italy</b> semi-sweet, violet scent, fruity finish .....	17/90

## RED WINES

<b>Brigaldara, Valpolicella DOC, Italy</b> light-bodied, fruity aromas, berries .....	18/80
<b>Tor del Colle, Montepulciano d'Abruzzo Riserva DOC, Italy</b> medium-bodied, well rounded, cherry notes	19/88
<b>Poggio Scalette, Chianti Classico DOCG, Italy</b> medium-bodied, fruit forward, silky tannins	20/95
<b>Chateau des Tourelles, Lalande de Pomerol AOC, France</b> full-bodied, silky palate, dark forest fruits ...	22/105
<b>Argiano, Brunello di Montalcino DOCG, Italy</b> full-bodied, complex, lingering finish .....	35/165

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

## BEER & CIDER

### TAP

<b>Publico Toasted Orange Riverfront Ale</b> ale, 450ml, 5%, singapore .....	15
<b>Peroni Nastro Azzurro</b> pale lager, 450ml, 5.1%, italy .....	17
<b>Menabrea</b> premium lager, 450ml, 4.8%, italy .....	17

### BOTTLE

<b>Peroni Nastro Azzurro</b> pale lager, 330ml, 5.1%, italy .....	14
<b>Birra Moretti</b> pale lager, 330ml, 4.6%, italy .....	15
<b>Menabrea</b> "Ambrata", premium amber, 330ml, 5%, italy	17
<b>Crossroad Cascade IPA</b> ipa, 330ml, 4.7%, singapore .....	17
<b>Albens Cider</b> fuji apple cider, 330ml, 4.9%, bali .....	17

## JUICES & SOFT DRINKS

<b>Slow Pressed Juice</b> orange   pineapple   green apple .....	8
<b>Green Lantern Mocktail</b> apple, lime, ginger beer .....	12
<b>The Dreamcatcher Mocktail</b> orange juice, passionfruit, lemon, pomegranate, soda .....	12
<b>Iced Tea</b> earl grey tea, lemon juice, honey .....	8
<b>Homemade Lemonade</b> lemon juice, sugar, soda .....	8
<b>Sparkling Fruit Drinks</b> aranciata   limonata   pompelmo   chinotto	6
<b>Santa Vittoria Still Mineral Water</b> 750ml .....	10
<b>Santa Vittoria Sparkling Mineral Water</b> 750ml .....	10
<b>Sodas &amp; Tonics</b> tonic   mediterranean tonic   soda   ginger beer   ginger ale .....	6
<b>Coca Cola   Coca Cola No Sugar   Sprite ...</b>	6

## PARTY OF FIVE!

round of 5 shots to get the party started	
<b>Cimarron Blanco Tequila (5)</b> .....	65
<b>Patron XO Café Tequila (5)</b> .....	90
<b>Patron Silver Tequila (5)</b> .....	100
<b>Sambuca Vaccari (5)</b> .....	60
<b>Limoncello (5)</b> .....	50



WEEKENDS AT PUBLICO

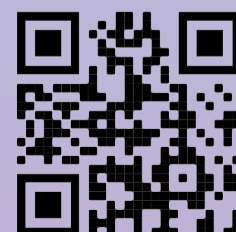
ISLAND INSPIRED  
BRUNCH RETREAT  
FREE FLOW RITUALS

**FREE-FLOW DRINKS**  
Saturday & Sunday  
1pm - 4pm & 4pm - 7pm

- Astoria Lounge Prosecco, Italy
- Le Sardines Rosé, Pay d'OC Languedoc, France
- Paolo e Noemia d'Amico, Noe dei Calanchi Orvieto, Italy
- Tor del Colle, Montepulciano d'Abruzzo Riserva, Italy
- Menabrea Lager, Italy 75 per person

+ Billecart-Salmon Brut Reserve, Champagne 110 per person

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## BRUNCH AT PUBLICO

### BRUNCH

<b>Publico Prima Donna</b> sourdough bread, avocado, two free-range poached eggs, prosciutto, shaved parmesan, arugula (D,E,P) (GFM) .....	26
<b>Black Truffle Eggs</b> scrambled eggs, freshly grated black truffle, sourdough bread (D,E,V) (GFM) .....	22
<b>Burrata &amp; Avocado Bruschetta</b> sourdough bread, avocado, fresh burrata, chilli flakes (D,V) (GFM) .....	22
<b>Eggs Diavola</b> two free-range eggs baked in spicy tomato sauce, spinach, cherry tomatoes, mozzarella, basil (D,E) (GFM) .....	24

### SALAD & RAW BAR

<b>Publico Salad</b> seasonal greens, gorgonzola dolci, poached pears, candied orange, roasted hazelnuts, crispy prosciutto, balsamic pearls (D,P,N) .....	18
<b>Buffalo Mozzarella Salad</b> buffalo mozzarella, heirloom tomatoes, ligurian basil, pesto (D,N,V) .....	25
<b>Tuna Crudo</b> lemon marinated tuna, puttanesca sauce, shredded fior di latte mozzarella (D,GF,S) .....	30
<b>Truffle Angus Beef Carpaccio</b> thinly-sliced cured angus beef carpaccio, marinated porcini mushrooms, truffle mascarpone, arugula, shaved parmesan (B,D,GF) .....	35

### BRUSCHETTA

<b>Tomatoes</b> chilli, garlic, red onions (VV) .....	14
<b>Burrata</b> burrata from puglia, confit roma tomatoes (D,V) (GFM) .....	18
<b>Ricotta Mortadella</b> fresh ricotta, thinly sliced mortadella ham, honey, pistachio nuts (D,N,P) .....	18

### ANTIPASTI & ZUPPA

<b>Cocktail di Olives</b> marinated mixed olives & sundried tomatoes (VV,GF) .....	10
<b>Grilled Octopus</b> tender spanish octopus, potato, roasted capsicum, chilli (GF,S) .....	22
<b>Calamari &amp; Cauliflower Fritti</b> lemon & caper aioli (E,S) .....	18
<b>Eggplant Parmigiana</b> mozzarella, tomato passata, shaved parmesan (D,V) .....	16
<b>Meatballs al Forno</b> oven-baked pork or beef meatballs, garlic crostino (B,D,P) .....	18
<b>Creamy Wild Mushroom Soup</b> truffle oil (D,V) .....	13
<b>Pumpkin Soup</b> roasted pumpkin, amaretti crumble (D,V) (GFM) .....	11

### CHARCUTERIE & CHEESE

<b>Prosciutto e Melone</b> thinly sliced prosciutto, rock melon (P,GF) .....	18
<b>Charcuterie</b> thinly sliced prosciutto, bresaola, salami, pickled vegetables, pane carasau (B,P) .....	28/42
<b>Cheese Board</b> artisanal pecorino, grana padano, taleggio cheese; fig jam, dried fruit, crackers (D,N,V) .....	28/42
<b>Charcuterie &amp; Cheese Board</b> a collection of cured meats, salumi and artisanal italian cheeses; with pickled vegetables, fig jam, dried fruit, crackers, pane carasau (B,D,N,P) .....	30/45

### BURRATA

<i>served with your choice of</i>	
<b>Datterino Tomatoes</b> , aged balsamic (D,GF,V) .....	30
<b>Prosciutto</b> , extra virgin olive oil (D,GF,P,V) .....	35
<b>Shaved Black Truffle</b> , wild honey (D,GF,V) .....	33

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.

### HOUSEMADE PASTA

gluten free options available. add-on freshly shaved black truffle +8

<b>Publico Lobster Spaghetti</b> fresh boston lobster, cherry tomatoes, garlic, white wine, chilli (A,E,S) .....	44
<b>Maccheroncini Carbonara</b> free-range egg yolk, pork guanciale, parmesan (P,D,E) .....	25
<b>Black Truffle Tagliatelle</b> parmesan, freshly grated black truffle (D,E,V) .....	36
<b>Rigatoni Amatriciana</b> tomato passata, pork guanciale, white wine, parmesan (A,D,P) .....	25
<b>Conchiglie Bolognese</b> traditional slow-cooked beef, red wine bolognese ragù (A,B,D,E) .....	29
<b>Bottarga &amp; Asparagus Fusilli</b> spinach fusilli, asparagus emulsion, grated bottarga, fried anchovies (D,S) (VVM) .....	35
<b>Rustic Spaghetti</b> cherry tomatoes, smoked olives, tomato passata, parmesan (D,E,V) (VVM) .....	24
<b>Linguine Vongole</b> clams cooked in garlic, leek, white wine, lemon (A,E,S) .....	29
<b>Ravioli</b> filled with ricotta & spinach, sautéed in butter, almond, parmesan (D,E,N,V) .....	27
<b>Foie Gras Risotto</b> carnaroli rice, sangiovese red wine, pan-seared foie gras, caramelised onions (A,D,GF) .....	35
<b>Crab "Mamma Rosa" Rigatoni</b> ragù of crab in "mamma rosa" tomato sauce, zucchini (A,D,S) .....	32
<b>Lamb Pappardelle</b> slow braised lamb shank, cherry tomatoes, roasted chilli, parmesan (A,D) .....	30

### WOODFIRED PIZZA

#### TRADITIONAL

housemade tomato sauce base

<b>Margherita</b> mozzarella, ligurian basil, extra virgin olive oil (D,V) .....	23
<b>Burrata</b> fresh burrata, cherry tomatoes, sun-dried tomatoes, ligurian basil (D,V) .....	28
<b>Prosciutto</b> mozzarella, thinly sliced prosciutto, arugula, shaved parmesan (D,P) .....	30
<b>Frutti di Mare</b> mozzarella, clams, prawns, squid, mussels, oregano (D,S) .....	26
<b>Diavola</b> mozzarella, spicy salami, chilli oil (D,P) .....	25
<b>Vegetariana</b> mozzarella, baked potato, mushrooms, spinach, capsicum, cherry tomatoes (V,D) (VVM) .....	24
<b>Capricciosa</b> mozzarella, shaved ham, pork sausage, artichokes, black olives, mushrooms (D,P) .....	28
<b>Chorizo</b> fresh burrata, smoked olives, chorizo, sun-dried tomatoes, oregano (D,P) .....	30
<b>Bresaola</b> mozzarella, thinly sliced bresaola, smoked scamorza, pesto (B,D,N) .....	28
<b>Carne</b> mozzarella, pancetta, salami, bacon, pork sausage, bresaola, arugula, shaved parmesan, chilli oil (B,D,P) .....	28
<b>Calzone</b> mozzarella, shaved ham, mushrooms (D,P) .....	26

#### BIANCO

white pizza base

<b>Tartufata</b> mozzarella, black truffle, porcini mushrooms, smoked scamorza, truffle oil (D,V) .....	26
<b>Gricia</b> mozzarella, cream, pork guanciale, grated pecorino (D,P) .....	25
<b>Quattro Formaggi</b> four cheeses: emmental, gorgonzola, parmigiano, mozzarella, drizzled with aged balsamic vinegar (D,V) .....	26
<b>San Daniele</b> fresh burrata, thinly sliced prosciutto, arugula, shaved parmesan (D,P) .....	32
<b>White Pizza Bread</b> oregano, sea salt (VV) .....	10

#### Al Metro

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

90

### SIDES

<b>Truffle Fries</b> parmesan & truffle oil (D,V) (VVM) .....	15
<b>Charred Broccolini</b> toasted herb breadcrumbs, chilli (VV) (GFM) .....	12
<b>Rosemary Fried Potatoes</b> garlic aioli (E,GF,V) .....	10
<b>Sautéed Kale</b> chopped kale, red onion, semi-dried tomatoes, pine nuts (N) (VVM) .....	12
<b>Cauliflower Gratin</b> cauliflower "steak", bechamel, dijon mustard, mozzarella (D,V) .....	10
<b>Caponata "Sicilian Braised Eggplant"</b> capsicums, zucchini, onions, garlic (GF,N,V) .....	8
<b>Garlic Bread</b> (D,V) (GFM) .....	8