

WEEKDAY LUNCH

Monday - Friday | 12PM - 3PM

TWO COURSE: 20

THREE COURSE: 25

SALAD

Publico Caesar

romaine lettuce, shaved parmesan, crisp bacon, croutons, housemade caesar dressing (P) (VM)

Arugula & Parmesan

arugula, vine-ripened tomatoes, shaved parmesan, aged balsamic vinegar (V,D,GF) (VVM)

Kale & Fregola

fregola sarda, kale, black olives, cannellini beans, cauliflower (VV)

Pesto Pasta

penne pasta, cherry tomatoes, capsicum, zucchini, artichokes, black olives (VV)

PIZZA

Margherita

mozzarella, ligurian basil, extra virgin olive oil (D,V)

Diavola

mozzarella, spicy salami, chilli oil (D,P)

Tartufata

mozzarella, black truffle, porcini mushrooms, smoked scamorza, truffle oil (D,V)

Carne

mozzarella, pancetta, salami, bacon, pork sausage, bresaola, arugula, shaved parmesan, chilli oil (B,D,P)

Burrata

fresh burrata, cherry tomatoes, sun-dried tomatoes, ligurian basil (D,V)

Capricciosa

mozzarella, shaved ham, pork sausage, artichokes, black olives, mushrooms (D,P)

DESSERT

Italian Gelato

handmade gelato with fresh italian ingredients, ask about our current flavours

Sicilian Cannoli

housemade pastry, filled with ricotta, orange zest, pistachio, a labour of love by Chef Davide

Publico Tiramisu

espresso, mascarpone, pure cocoa, savoiardi biscuits

P: Pork B: Beef D: Dairy V: Vegetarian VV: Vegan GF: Gluten Free

VM: Vegetarian Modifiable VVM: Vegan Modifiable

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

PUBLICO