

# Pranzo Paradiso

MONDAY - FRIDAY, 12PM - 3PM  
2-COURSE \$35 | 3-COURSE \$42

## PRIMI

### Classic Caesar Salad

Romaine Lettuce, Butter Croutons, Anchovies, Crispy Prosciutto, Parmigiano, Caesar Dressing

### Publico Antipasti Plate

Mortadella, Soppresata, Aged Parmigiano, Roasted Marinated Vegetables, Marinated Olives, Toasted Sourdough

### Eggplant Parmigiana

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

### Beef Meatballs Al Forno

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

### Publico Woodfired Mediterranean Octopus +8

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

## SECONDI

### Penne Pomodoro

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

### Spaghetti Chitarra Carbonara

*Made in the traditional Roman way*

Guanciale, Pecorino, Egg Yolk, Black Pepper

### Linguine Vongole

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

### Handcut Pappardelle Beef Ragu

Slow Cooked Beef Ragu, San Marzano Tomato, Parmigiano

### Chicken Parmigiana +8

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

### 250g Angus Beef Sirloin +14

Served with Rocket Salad and Red Wine Jus

## DOLCE

### Italian Gelato

2 Scoops of Fresh Italian Gelato served with condiments

*Ask about our current flavours*

## COFFEE & TEA

*Add-on \$4 for choice of coffee or tea*

Espresso	English Breakfast
Macchiato	Mint
Americano	Chamomile
Cappuccino	Jasmine
Latte	Lemon
Flat White	



Dairy



Pork



Eggs



Alcohol



Vegetarian



Nuts



Seafood

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

# Brunch Alla Moda

SATURDAY - SUNDAY, 12PM - 3PM

## BRUNCH SPECIALS

**Whipped Avocado & Egg On Toast**     24

Whipped Avocado, Hard-Boiled Egg, Crumbled Feta, Zaatar, Roasted Cherry Tomato, Sourdough

**Egg White Omelette**    22

Diced Tomato, Spring Onion, Spinach, Mozzarella

**Beef Meatball & Baked Egg Shashuka**    24


Spicy Tomato Sugo, Beef Meatballs, Roasted Red Peppers, Baked Eggs, Pesto, Sourdough

**Eggs Florentine**    22

Poached Eggs, Sauteed Spinach, Hollandaise Sauce, Sourdough

**Roasted Vegetable Frittata**    20

Egg, Roasted Eggplant, Roasted Red Pepper, Grilled Zucchini, Parmigiano, Fresh Herbs, Tomato & Basil Salsa

**Truffle Scrambled Eggs**    25

Scrambled Egg, Fresh Shaved Black Truffle, Sourdough

## ADD-ON

**Bacon** 6

**Parma Ham** 6

**Smoked Salmon** 6

**Roasted Mushroom** 4

**Roasted Cherry Tomato** 4

## FREE-FLOW RITUALS

**Saturday, Sunday & PH | 12.30pm - 3.30pm** 85

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

### ADD-ONS

+ Veuve Clicquot Yellow Label Brut Champagne 30

+ Bollinger Champagne Special Cuvee Brut 45



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Pork



Eggs



Alcohol



Vegetarian



Nuts



Seafood

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