

WEEKDAY LUNCH

Monday - Friday | 12PM - 3PM

TWO COURSE: from 20

THREE COURSE: from 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)

Orzo Mediterraneo Salad

orzo, thinly sliced prosciutto, kale, cherry tomatoes, kalamata olives, pomegranate, basil, lemon vinaigrette (P, VVM)

Plant Protein Paradise Salad

quinoa, marinated chickpeas, roasted bell peppers, romaine lettuce, parmesan dressing (D, GF, V)

HOUSEMADE PASTA & WOODFIRED PIZZA

Rustic Spaghetti

cherry tomatoes, smoked olives, tomato passata, parmesan (D,E,V) (VVM)

Rigatoni Amatriciana

tomato passata, pork guanciale, white wine, parmesan (A,D,P)

Maccheroncini Carbonara

free-range egg yolk, pork guanciale, parmesan (P,D,E)

Conchiglie Bolognese + 5

traditional slow-cooked beef, red wine bolognese ragù (A,B,D,E)

Linguine Vongole + 5

clams cooked in garlic, leek, white wine, lemon (A,E,S)

Margherita Pizza

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

Diavola Pizza

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

Tartufata Pizza

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

Carne Pizza + 3

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

Capricciosa Pizza + 3

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

Burrata Pizza + 5

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

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 + 3

espresso, mascarpone, pure cocoa, savoiardi biscuits

Nutella Pizza + 5

woodfired pizza base, lashings of Nutella, sprinkled with pistachio nuts (D, N)

ADD-ON SIDES + 10each

Truffle Fries

parmesan, truffle oil (D,V) (VVM)

Charred Broccolini

toasted herb breadcrumbs, chilli (VV) (GFM)

Sautéed Kale

chopped kale, red onion, semi-dried tomatoes, pine nuts (VVM)

Cauliflower Gratin

cauliflower "steak", bechamel, dijon mustard, grated mozzarella (V)

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

WEEKDAY LUNCH

Monday - Friday | 12PM - 5PM

DRINKS MENU

CHAMPAGNE & BUBBLES

Billecart-Salmon Brut Reserve, Champagne, France	30 / 145
Astoria Lounge, Prosecco, Italy	18 / 88
Bottega Prosecco Rosé, Italy	19 / 100

WHITE

Paolo e Noemia d'Amico, Noe de Calanchi Orvieto, Italy	16 / 70
Saint Clair, Sauvignon Blanc, Marlborough, New Zealand	18 / 85
Le Monde, Pinot Grigio, Friuli, Italy	20 / 95
Esser Vineyards, Chardonnay, California, USA	22 / 105

ROSÉ

AIX Rosé, Cotes de Provence, France	20 / 95
Le Sardines Rosé, Pay d'OC Languedoc, France	17 / 80
I Quercioli, Lambrusco Sweet Rosé, Italy	17 / 90

RED

Brigaldara, Valpolicella DOC, Italy	18 / 80
Poggio Scalette, Chianti Classico DOCG, Italy	20 / 95
Chateau des Tourelles, Lalande de Pomerol AOC, France	22 / 105
Argiano, Brunello di Montalcino DOCG, Italy	35 / 165

BEER & CIDER

TAP

Publico Toasted Orange Riverfront Ale ale, 450ml, 5%, singapore	15
Peroni Nastro Azzurro pale lager, 450ml, 5.1%, italy	17
Menabrea lager, 450ml, 4.8%, italy	17

BOTTLE

Peroni Nastro Azzurro pale lager, 330ml, 5.1%, italy	14
Birra Moretti pale lager, 330ml, 4.6%, italy	15
Crossroad Cascade IPA ipa, 330ml, 4.7%, singapore	17
Albens Cider fuji apple cider, 330ml, 4.9%, bali	17

JUICES & SOFT DRINKS

Sparkling Fruit Drinks

aranciata | limonata | pompelmo | chinotto 6

Still Mineral Water

750ml 10

Sparkling Mineral Water

750ml 10

Sodas & Tonics

tonic | mediterranean tonic | soda | ginger beer |
ginger ale 6

Coca Cola | Coca Cola No Sugar | Sprite 6

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