

#### 2 COURSE

choose any 2 items  
from any 2 sections

ANTIPASTI  
BRUSCHETTA  
INSALATA  
ZUPPA  
PRIMI / PIZZA  
DOLCI

\$30

#### 3 COURSE

choose 1 from  
ANTIPASTI  
BRUSCHETTA  
INSALATA or  
ZUPPA

1 from  
PRIMI / PIZZA

and 1 from  
DOLCI

\$35

#### INSALATA

##### Seafood

calamari, mussels, prawns, artichokes, dressed with lemon, italian parsley, capers, extra virgin olive oil (S,GF)..... 14

##### Buffalo Mozzarella

vine-ripened tomatoes, fresh basil, extra virgin olive oil, balsamic vinegar (D,V,GF)..... 25

#### ZUPPA

##### Mushroom

creamy wild mushroom soup, truffle oil (V)..... 10

#### PRIMI

##### PASTA

(all pastas are made fresh daily in-house)

spaghetti chitarra  
fresh egg spaghetti, cherry tomatoes, smoked olive passata, parmesan, liguria basil, chilli flakes (E)..... 22

linguine "alla vongole"  
clams cooked in a broth of garlic, leek, white wine, italian parsley, lemon zest, chilli (S,A)..... 25

fresh maccheronici "alla carbonara"  
free-range egg yolk, italian pancetta, pecorino, cracked pepper (P,D,E)..... 24

#### PIZZA

##### Margherita

homemade tomato sauce, mozzarella, basil leaves, extra virgin olive oil (V,D) ... 21

##### Prosciutto

homemade tomato sauce, mozzarella, shaved parma ham (P,D)..... 29

##### Burrata

homemade tomato sauce, fresh burrata cheese, sun-dried tomatoes, italian basil (V,D)..... 26

##### Carne

homemade tomato sauce, mozzarella, pancetta, salami, bacon, fennel sausage, beef bresaola, rocket leaves, shaved parmesan, chilli oil (B,P,D)..... 26

##### Baci e Ricotta

homemade tomato sauce, mozzarella, smoked scamorza, shavings of pork belly, crumbled ricotta (D,P)..... 26

##### Tartufata

mozzarella, porcini mushrooms, smoked scamorza, truffle (D,V)..... 24

#### DOLCI

Tiramisu - espresso, mascarpone, bitter chocolate, lady fingers (D)..... 14

Lemon Tart - lemon curd, meringue (D,E)..... 14

Affogato - vanilla gelato, espresso shot, almond coffee biscotti (D)..... 11

Gelato Trio - ask your server for today's flavours (D)..... 8

Nutella Pizza - sprinkled with white chocolate shavings (D,N)..... 20

#### AFFETTATI E FORMAGGI

##### SALUMI (50gm)

coppa - cured pork neck, pickled onions (P)..... 11

prosciutto - parma ham, rock melon (P)..... 16

salami - milano cured, dried dates (P)..... 12

bresaola - air dried beef tenderloin, parmesan cheese (B)..... 13

##### FORMAGGI (50gm)

pecorino - DOP sheep's milk cheese, 6 months (D)..... 6

grana padano - DOP cow's milk cheese, 2 years (D)..... 6

taleggio - DOP cow's milk, 40 days (D)..... 6

gorgonzola - DOP blue vein cow's milk, 2months (D)..... 6

##### AFFETTATI MISTI (2-4 people)

thinly-sliced cured meats & salumi - prosciutto, bresaola, salami and coppa;  
homemade sweet and sour vegetable pickles (P,B)..... 41

##### FORMAGGI MISTI (2-4 people)

artisanal italian farmhouse cheeses, fig jam, dried grapes, crackers (D)..... 36

##### AFFETTATI E FORMAGGI MISTI (2-4 people)

assortment of salumi and artisanal italian cheeses, homemade sweet and sour  
vegetable pickles, fig jam, dried grapes, crackers (D,P,B)..... 48

#### ANTIPASTI

calamari and cauliflower fritti, lemon and caper aioli dip (S,E)..... 16

polpettine "meatballs al forno" oven-baked pork or beef meatballs,  
garlic crostino (B,P,D)..... 16

#### BRUSCHETTA

tomatoes, chilli, garlic, basil, red onions, extra virgin olive oil (V)..... 13

caponata, eggplant, capsicum, raisins, pine nuts (V,N)..... 13

## COCKTAILS

<b>Homemade Vermouth</b> .....	13
<b>Sbagliato</b> homemade vermouth, italian bitter, prosecco .....	16
<b>Pink &amp; Tonic</b> orange aperitif, americano rosa, grapefruit tonic .....	16
<b>Little Italy 2.0</b> smokey whisky, italian vermouth, artichoke amaro .....	19
<b>Garibaldi</b> italian bitter, fresh & fluffy orange juice .....	16
<b>Pasteglie Leone</b> bourbon, minty fernet, lemon bitters .....	19
<b>Aperol Spritz</b> orange aperitif, prosecco, soda .....	16/65*
<b>Spritz Di Fiore</b> elderflower, prosecco, soda .....	16/65*
<b>Sangiovese Sangria</b> red wine, cognac, orange juice, pomegranate .....	16/65*

\*carafes serve 2-4 guests

### Tap

<b>PUBLICO Negroni</b> always with an italian gin (please ask for flavour of the month) .....	22
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## MOCKTAILS

<b>Green Lantern</b> apple, lime, mint, sugar, ginger beer .....	10
<b>The Dreamcatcher</b> orange juice, passionfruit, lime, pomegranate, soda ..	10
<b>Iced Lemon Tea</b> earl grey tea, lemon juice, honey .....	6
<b>Home-Made Lemonade</b> lemon juice, sugar, soda .....	6

## SMOOTHIES

<b>Banana Republik</b> banana, pineapple, almond milk, honey, cinnamon...	10
<b>Red Riding Hood</b> raspberry, strawberry, banana, apple juice .....	10

## BEER

### TAP

<b>PUBLICO's Toasted Orange Riverfront Ale</b> ale 450ml 5%   singapore .....	14
<b>Peroni Nastro Azzurro</b> lager 450ml 5.1%   italy .....	17
<b>Menabrea</b> lager 450ml 5%   italy .....	17
amber 450ml 5%   italy .....	18

### BOTTLE

<b>Birra Moretti</b> pale lager 330ml 4.6%   italy .....	13
<b>Crossroad Cascade IPA</b> IPA 330ml 4.7%   singapore .....	17
<b>Amarcord Ama Bionda</b> belgian pale ale 750ml 6%   italy .....	42

## SPARKLING WINES

<b>Cinzano DOC Spumante, Italy, NV</b> dry, fresh, hints of apple .....	15/90
<b>Bisol Belstar Prosecco, Italy, NV</b> elegant, fruity, floral .....	16/96
<b>Zardetto Prosecco, Italy, NV</b> aromatic, zesty, long finish .....	17/102
<b>Baron Pizzini Animante Franciacorta Brut, Italy, NV</b> complex, stone fruit, spice flavours .....	22/132

## WHITE WINES

<b>Le Monde Tenuta Maccan Pinot Grigio IGT Friuli, Italy, '16</b> ripe apples, lemon peel, stone fruits .....	14/70
<b>Fantini Farnese Chardonnay IGT Abruzzo, Italy, '16</b> tropical, stone fruits, well balanced .....	16/80
<b>Garofoli Serra Del Conte Verdicchio dei Castelli di Jesi DOC Marche, Italy, '12</b> tasty mouthfeel, tart apricot, almonds .....	18/90
<b>Scarbolo Sauvignon Blanc, Friuli, Italy, '16</b> dry, tropical fruit, soft creamy .....	20/100

## ROSÉ WINES

<b>Cote De Provence AIX Rosé, France, '16</b> dry, light, fruity .....	17/85
<b>Rosa Del Golfo Rosato Del Salento IGT Puglia, Italy, '16</b> dry, blood orange, silky .....	19/95

## RED WINES

<b>Masi Modello Delle Venezie Rosso IGT Veneto, Italy, '15</b> berry fruits, spices, easy to drink .....	17/85
<b>Tor del Colle Montepulciano d'Abruzzo Riserva DOC, Italy, '15</b> sour-cherry, full bodied, sharp .....	18/90
<b>Querceto Chianti DOCG Toscana, Italy, '14</b> medium bodied, lightly tannic, long finish .....	19/95
<b>La Marchesana Primitivo IGT Puglia, Italy, '15</b> full bodied, ripe berry flavours .....	20/100

## PREMIUM WINE

<b>Giacomo Montesor Amarone della Valpolicella Satinato Riserva, Italy, '14/'15</b> intense, refined, full-bodied .....	31/162
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## TEA SELECTION

### Morning English

Soulful, brisk black tea blend from Assam, Ceylon and Africa with rich tannins. Gentle notes of tobacco and stone fruits enliven the brew..... 7

### Earl Grey Neroli

High grown Darjeeling expressed in crisp notes of Italian bergamot and powdery orange flowers. Spirited and elegant, the brew whispers of finesse and sophistication.....7

### Shiso Mint

Aromatic and complex Arabian Mint with Japanese Shiso. Rich, minty and earthy, the brew exudes a fresh and balsamic character that is assuring and confident..... 7

### Rose of Ariana

Sublime powdery aroma of Ispahan Rose reminiscent of fresh cut flowers. Each nubian bud is carefully hand-picked and air-dried to preserve its delicate aroma and colour..... 8

### Egyptian Chamomile

Simplicity in itself. Calm, soothe, refresh with our organic Egyptian Chamomile. It is no mistery that Chamomile is the queen of relaxing herbs..... 7

### Jasmine Silk Pearls

Downy, silvery-green tea from Fujian province in China, handcrafted by artisans and infused with graceful notes of Midnight Jasmine..... 8

### Uji Sencha

Single origin tea from Uji Prefecture, one of Japan's oldest tea growing regions. Expressive forward notes reminiscent of marine and cut grass trailing with an umami finish..... 7

## CLASSICO ITALIANO

<b>Espresso</b> .....	5
<b>Double Espresso</b> .....	6.5
<b>Macchiato</b> .....	5
<b>Cappuccino</b> .....	6
<b>Flat White</b> .....	6
<b>Americano</b> .....	5.5
<b>Piccolo Latte</b> .....	5.5
<b>Latte</b> .....	6
<b>Mocha</b> .....	7
<b>Hot Chocolate</b> .....	6

add ons: extra shot of coffee, 1.5  
hazelnut syrup, 1  
milk (soy, almond), 1  
caramel syrup, 1  
ice 1

## SOFT DRINKS

<b>Water*</b> .....	2
<b>San Pellegrino 750ml</b> .....	10
<b>Acqua Panna 750ml</b> .....	10
<b>Coca Cola 320ml</b> .....	5
<b>East Imperial 150ml</b> burma tonic, grapefruit tonic, ginger beer, thai ginger ale.....	6
<b>San Pellegrino 200ml</b> aranciata, limonata, pompelmo, chinotto.....	5
<b>Fruit Juice</b> slow pressed orange, pineapple, green apple	6

\*A \$2 donation per person is charged to support our exuberant water filtration system which helps us reduce water bottle wastage. Happy to remove this charge if in disagreement. Still / Sparkling unlimited.