PUBLIC

MIRDIF CITY CENTER

FIRST BITE

9AM–12PM

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.

BASIL AVOCADO TOAST WITH EGGS	Avocado and fragrant fresh basil piled high on brioche bread, crowned with perfectly cooked poached eggs.	Đ 62
BASIL AVOCADO TOAST	Avocado with aromatic basil on crispy toasted brioche bread.	Đ 51
CINNAMON FRENCH TOAST	Thick-cut brioche soaked in sweet cinnamon, pan-seared to a golden caramel crust.	Đ 54
SCRAMBLED EGGS	Soft, creamy scrambled eggs cooked low and slow.	Đ 46
BURRATA & EGGS	Luscious burrata cheese served with eggs cooked to your liking, seasoned with herbs, a twist on a breakfast classic.	Đ 68
SHAKSHUKA BOLOGNESE	A bold fusion of slow-cooked bolognese ragù with eggs poached directly in the sauce, finished with a touch of spice.	Đ 68
ZAATAR FETA	Pizza dough generously spread with earthy za'atar, creamy feta cheese, and sliced cherry tomatoes.	Đ 72
TRUFFLE & EGG PUFF	A flaky, golden pastry puff filled with truffle-scented egg.	Đ 70

TURKEY & CHEESE SANDWICH	Thinly sliced turkey and melted cheese layered in bread, a morning classic.	⃃ 49
BURRATA & HONEY PIZZA	Thin-crust pizza base topped with fresh, pillowy burrata and a drizzle of golden honey.	⃃ 72
BLUEBERRY PANCAKE	Fluffy stacks of buttermilk pancakes studded with plump, juicy blueberries. Topped with blueberry sauce.	⃃ 64
PUBLIC PANCAKE	Our signature pancake stack, thick, golden, and fluffy. Topped with hazelnut chocolate sauce.	⃃ 62
MANGO PASSION	A vibrant, refreshing blend of ripe tropical mango and passion fruit with Greek yoghurt.	⃃ 51
BLUEBERRY GRANOLA	House-made crunchy granola layered with fresh blueberries and Greek yoghurt.	⃃ 55
PUBLIC AÇAÍ	Thick, frozen açaí blended to a rich purple base, topped with granola, fresh fruit, and a drizzle of honey.	⃃ 62

SALADS

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.

CLASSIC KALE	Earthy kale and fluffy quinoa tossed with sweet cherry tomatoes in our homemade white balsamic dressing, finished with a generous grating of parmesan cheese.	⃃ 70
HAIL CAESAR	Baby gem lettuce and peppery rocket leaves with semi-dried cherry tomatoes, all dressed in our rich house-made Caesar dressing and topped with grated parmesan cheese.	⃃ 75
ROCCA SALAD	Fresh, peppery rocket leaves tossed with ripe tomato and fragrant Italian herbs.	⃃ 46
SUMMERTIME SALAD	Sweet corn and a blend of cheeses tossed with crisp lettuce and juicy heirloom tomatoes, served alongside our signature house sauce.	⃃ 70

STARTERS

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.

CURLY CORN	Golden curled corn toasted with fragrant herbed butter, served with a rich cream cheese.	⃃ 64
CALAMARI	Crisp baby calamari seasoned with zesty cracked peppercorn, fried to a perfect golden crunch and served with our bold spicy tartar sauce.	⃃ 85
BASIL SHRIMP	Shrimp bathed in a bright lemon and basil sauce.	⃃ 49
GARLIC BREAD	Toasted baguette with our house-made cheesy garlic butter.	⃃ 52
PARMESAN FRIES	Crispy house-made fries dusted with finely grated parmesan.	⃃ 35

TRUFFLE BALLS Đ70

Deep-fried mushroom and truffle rice balls with a molten cheddar core, served with caper and truffle dipping sauce.

BOLOGNESE ARANCINI Đ55

Three golden risotto balls packed with rich bolognese and melted cheese, crisped in the pan, simmered in our bolognese sauce, with grated parmesan.

PIZZERIA

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.

FAMOUS ORIGINAL Đ76

BACK TO BASICS: VIBRANT TOMATO SAUCE, CREAMY MOZZARELLA, AND TORN FRESH BASIL LEAVES ON A CRISP, THIN BASE.

SWEET PEPPE Đ81

TOMATO SAUCE AND MOZZARELLA LAYERED WITH GENEROUS PEPPERONI, FINISHED WITH A DRIZZLE OF HONEY AND FRESH BASIL.

BUFFALO Đ100

TANGY BUFFALO SAUCE AND COOL RANCH SPREAD ACROSS A CRISP BASE, TOPPED WITH GRANA PADANO CHEESE AND TENDER BUFFALO CHICKEN.

MAMMA FREDO Đ90

RICH ALFREDO CREAM SAUCE WITH STRETCHY MOZZARELLA, PICKLED JALAPEÑOS, PARMESAN SHAVINGS, AND SMOKY CAJUN CHICKEN.

TRUFFLE SHUFFLE Đ104

SILKY TRUFFLE CREAM, FRESH MOZZARELLA, PEPPERY ROCKET, AND FRESHLY SHAVED BLACK TRUFFLE.

HOT WHITE Đ80

A LUXURIOUS BLEND OF MOZZARELLA, PARMESAN, AND RICOTTA SPREAD OVER A THIN BASE, LAYERED WITH FRESH GARLIC, SWEET ONIONS, AND TOPPED WITH JALAPEÑO SLICES AND EXTRA PARMESAN.

ALABAMA MAMA Đ93

SLOW-COOKED TENDER SHORT RIBS, GOOEY MOZZARELLA, AND MELTED CHEDDAR, ALL LAYERED OVER OUR TOASTED BASE WITH OUR SIGNATURE HOUSE SAUCE AND FINISHED WITH BOLD ALABAMA SAUCE.

PASTA & MAINS

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.

TRUFFLE TAGLIONI Đ107

Oven-baked Taglioni tossed in a truffle cream sauce, finished with provolone cheese and fragrant truffle oil.

GRANDMA'S SPAGHETTI Đ81

Classic spaghetti bolognese the way it was always meant to be, slow-cooked ragù served with a cloud of herbed creamy cheese.

CRAZY TRUFFLE Đ106

Silky mafaldine pasta cooked in a rich truffle cream, piled with a generous crown of freshly shaved black truffle.

PUBLIC BAKED RIGATONI Đ96

Rigatoni baked in the oven with mozzarella and parmesan, finished with a generous topping of stracciatella cheese.

BOLOGNESE PACCHERI PASTA Đ85

Large, ridged paccheri tubes coated in our slow-simmered bolognese sauce and a melting blend of mixed cheeses.

SPICY RIGATONI Đ87

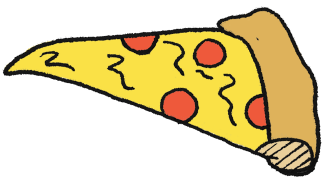
Hearty rigatoni cooked with tender chicken in a bold, creamy tomato sauce infused with spicy Italian herbs.

LEMON CACIO E PEPE Đ111

Thin spaghetti tossed in a silky, lemony cream sauce with pecorino cheese, served tableside in a golden cheese wheel for a theatrical finish.

SAFFRON SHRIMP RISOTTO ⃃104

Creamy saffron risotto with shrimp sautéed in fragrant lemon garlic butter.



CHICKEN PARM ⃃96

Crispy chicken breast in our bold house marinara and blanketed with melted mozzarella.

CHICKEN CAESAR MILANESE ⃃92

Crunchy, golden chicken breast topped with a crisp, creamy Caesar salad.

DESSERTS

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.

TIRAMISU ⃃42

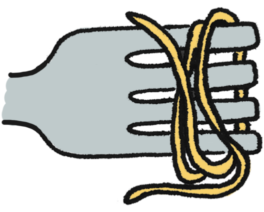
Rich layers of espresso-soaked ladyfingers and mascarpone cream with bold cocoa and coffee finish. Our signature house classic.

DULCE DE LECHE ⃃42

A decadent twist on the classic tiramisu, a generous layer of buttery caramel sauce and crumbled biscuits woven through every bite.

TIRAMISU GELATO ⃃55

All the flavors of our signature tiramisu churned into gelato.



DRINKS

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.

BELLINI ⃃42

Fresh peach with chilled sparkling grapes for a light, celebratory sip.

ITALIAN PASSION ⃃42

A vibrant blend of Italian passion fruit notes.

HAZELNUT POMEGRANATE ⃃40

The earthy warmth of hazelnut meets the tart sweetness of pomegranate in this unique signature blend.

STRAWBERRY FRIZZANTE ⃃42

Fresh strawberry paired with gentle Italian effervescence.

PUBLIC LEMONADE ⃃31

House-made lemonade with a perfect balance of sweet and sharp.

FRESH ORANGE JUICE ⃃29

Pressed to order, nothing but pure, sun-ripe oranges.

ESPRESSO ⃃22

A short, intense shot of our house blend.

AMERICANO (HOT/COLD) ⃃22

Espresso pulled long.

FLAT WHITE ⃃26

Velvety steamed milk over a double ristretto for a rich, strong, and silky coffee.

PUBLIC LATTE (HOT/COLD) ⃃26

Our house espresso blend with smooth steamed milk.

PUBLIC KARAK	Đ23

A warming spiced tea brewed with milk.

CAPPUCCINO	Đ26

Espresso, steamed milk, and a generous, airy milk foam.

SOFT DRINKS	Đ23

A selection of chilled sodas.

ACQUA PANNA	Đ19

Still mineral water, naturally sourced from the Tuscan hills.

SAN PELLEGRINO	Đ19

Iconic Italian sparkling mineral water.

ALL PRICES ARE INCLUSIVE OF %5 VAT. PLEASE INFORM
YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.