# PUBLIC

MARSA AL BATEEN

## FIRST BITE

9AM–12PM

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.

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| BASIL AVOCADO TOAST WITH EGGS | Avocado and fragrant fresh basil piled high on brioche bread, crowned with perfectly cooked poached eggs. | Ð62 |
| BASIL AVOCADO TOAST | Avocado with aromatic basil on crispy toasted brioche bread. | Ð51 |
| CINNAMON FRENCH TOAST | Thick-cut brioche soaked in sweet cinnamon, pan-seared to a golden caramel crust. | Ð54 |
| SCRAMBLED EGGS | Soft, creamy scrambled eggs cooked low and slow. | Ð46 |
| BURRATA & EGGS | Luscious burrata cheese served with eggs cooked to your liking, seasoned with herbs, a twist on a breakfast classic. | Ð68 |
| SHAKSHUKA BOLOGNESE | A bold fusion of slow-cooked bolognese ragù with eggs poached directly in the sauce, finished with a touch of spice. | Ð68 |
| ZAATAR FETA | Pizza dough generously spread with earthy za'atar, creamy feta cheese, and sliced cherry tomatoes. | Ð72 |
| TRUFFLE & EGG PUFF | | Ð70 |

A flaky, golden pastry puff filled with truffle-scented egg.

**TURKEY & CHEESE SANDWICH** ⃃49

Thinly sliced turkey and melted cheese layered in bread, a morning classic.

**BURRATA & HONEY PIZZA** ⃃72

Thin-crust pizza base topped with fresh, pillowy burrata and a drizzle of golden honey.

**BLUEBERRY PANCAKE** ⃃64

Fluffy stacks of buttermilk pancakes studded with plump, juicy blueberries. Topped with blueberry sauce.

**PUBLIC PANCAKE** ⃃62

Our signature pancake stack, thick, golden, and fluffy. Topped with hazelnut chocolate sauce.

**MANGO PASSION** ⃃51

A vibrant, refreshing blend of ripe tropical mango and passion fruit with Greek yoghurt.

**BLUEBERRY GRANOLA** ⃃55

House-made crunchy granola layered with fresh blueberries and Greek yoghurt.

**PUBLIC AÇAÍ** ⃃62

Thick, frozen açaí blended to a rich purple base, topped with granola, fresh fruit, and a drizzle of honey.

# SALADS

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.

**CLASSIC KALE** ⃃70

Earthy kale and fluffy quinoa tossed with sweet cherry tomatoes in our homemade white balsamic dressing, finished with a generous grating of parmesan cheese.

**HAIL CAESAR** ⃃75

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.

**ROCCA SALAD** ⃃46

Fresh, peppery rocket leaves tossed with ripe tomato and fragrant Italian herbs.

**SUMMERTIME SALAD** ⃃70

Sweet corn and a blend of cheeses tossed with crisp lettuce and juicy heirloom tomatoes, served alongside our signature house sauce.

# STARTERS

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**CURLY CORN** ⃃64

Golden curled corn toasted with fragrant herbed butter, served with a rich cream cheese.

**CALAMARI** ⃃85

Crisp baby calamari seasoned with zesty cracked peppercorn, fried to a perfect golden crunch and served with our bold spicy tartar sauce.

**BASIL SHRIMP** ⃃49

Shrimp bathed in a bright lemon and basil sauce.

**GARLIC BREAD** ⃃52

Toasted baguette with our house-made cheesy garlic butter.

**PARMESAN FRIES** ⃃35

Crispy house-made fries dusted with finely grated parmesan.

### 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

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### 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.

### BBQ RING Đ100

OUR SIGNATURE BBQ RANCH BASE WITH SMOKY CHEDDAR, PREMIUM WAGYU BEEF,SLOW-COOKED SHORT RIBS, AND CRISPY FRIED ONION RINGS.

### 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

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### 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** Đ104

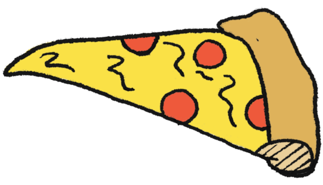
Creamy saffron risotto with shrimp sautéed in fragrant lemon garlic butter.

**LOBSTER SPAGHETTI** Đ225

Spaghetti wound around generous pieces of fresh lobster in a rich tomato and mixed herb sauce.

**VEAL MILANESE** Đ189

Golden breaded veal Milanese, served alongside a crisp rocket salad with sweet cherry tomatoes.



**CRISPY LASAGNA** Đ98

Fresh pasta sheets layered with hearty bolognese and a creamy béchamel, baked until the top is irresistibly crisp.

**CHICKEN PARM** Đ96

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

**CHICKEN CAESAR MILANESE** Đ92

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

# DESSERTS

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.

**TIRAMISU** Đ42

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

**DULCE DE LECHE** Đ42

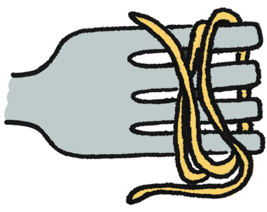
A decadent twist on the classic tiramisu, a generous layer of buttery caramel sauce and crumbled biscuits woven through every bite.

**PUBLIC TIRAMISU BOX** Đ313

Our signature tiramisu in a take-home box, layers of espresso, mascarpone, and cocoa, perfectly set and ready to share (or not).

**TIRAMISU GELATO** Đ55

All the flavors of our signature tiramisu churned into gelato.



# DRINKS

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**BELLINI** Đ42

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

**ITALIAN PASSION** Đ42

A vibrant blend of Italian passion fruit notes.

**HAZELNUT POMEGRANATE** Đ40

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

**STRAWBERRY FRIZZANTE** Đ42

Fresh strawberry paired with gentle Italian effervescence.

**PUBLIC LEMONADE** Đ33

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

**FRESH ORANGE JUICE** Đ29

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

**ESPRESSO** Đ22

A short, intense shot of our house blend.

**AMERICANO (HOT/COLD)** Đ22

Espresso pulled long.

**FLAT WHITE** Đ26

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

**PUBLIC LATTE (HOT/COLD)** Đ26

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.