PUBLIC

MARSA AL ARAB

FIRST BITE

9AM–12PM

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.

BASIL AVOCADO TOAST WITH EGGS — ฿66
Avocado and fragrant fresh basil piled high on brioche bread, crowned with perfectly cooked poached eggs.

BASIL AVOCADO TOAST — ฿54
Avocado with aromatic basil on crispy toasted brioche bread.

CINNAMON FRENCH TOAST — ฿58
Thick-cut brioche soaked in sweet cinnamon, pan-seared to a golden caramel crust.

SCRAMBLED EGGS — ฿49
Soft, creamy scrambled eggs cooked low and slow.

BURRATA & EGGS — ฿72
Luscious burrata cheese served with eggs cooked to your liking, seasoned with herbs, a twist on a breakfast classic.

SHAKSHUKA BOLOGNESE — ฿72
A bold fusion of slow-cooked bolognese ragù with eggs poached directly in the sauce, finished with a touch of spice.

ZAATAR FETA — ฿77
Pizza dough generously spread with earthy za'atar, creamy feta cheese, and sliced cherry tomatoes.

TRUFFLE & EGG PUFF — ฿75
A flaky, golden pastry puff filled with truffle-scented egg.

TURKEY & CHEESE SANDWICH — ฿52
Thinly sliced turkey and melted cheese layered in bread, a morning classic.

BURRATA & HONEY PIZZA — ฿77
Thin-crust pizza base topped with fresh, pillowy burrata and a drizzle of golden honey.

BLUEBERRY PANCAKE — ฿68
Fluffy stacks of buttermilk pancakes studded with plump, juicy blueberries. Topped with blueberry sauce.

PUBLIC PANCAKE — ฿66
Our signature pancake stack, thick, golden, and fluffy. Topped with hazelnut chocolate sauce.

MANGO PASSION — ฿54
A vibrant, refreshing blend of ripe tropical mango and passion fruit with Greek yoghurt.

BLUEBERRY GRANOLA — ฿59
House-made crunchy granola layered with fresh blueberries and Greek yoghurt.

PUBLIC AÇAÍ — ฿66
Thick, frozen açaí blended to a rich purple base, topped with granola, fresh fruit, and a drizzle of honey.

SALADS

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CLASSIC KALE — ฿75
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 — ฿79
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 — ฿49
Fresh, peppery rocket leaves tossed with ripe tomato and fragrant Italian herbs.

SUMMERTIME SALAD — ฿75
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 — ฿68
Golden curled corn toasted with fragrant herbed butter, served with a rich cream cheese.

CALAMARI — ฿91
Crisp baby calamari seasoned with zesty cracked peppercorn, fried to a perfect golden crunch and served with our bold spicy tartar sauce.

BASIL SHRIMP — ฿52
Shrimp bathed in a bright lemon and basil sauce.

GARLIC BREAD — ฿55
Toasted baguette with our house-made cheesy garlic butter.

PARMESAN FRIES — ฿37
Crispy house-made fries dusted with finely grated parmesan.

TRUFFLE BALLS — ฿75
Deep-fried mushroom and truffle rice balls with a molten cheddar core, served with caper and truffle dipping sauce.

BOLOGNESE ARANCINI — ฿55
Three golden risotto balls packed with rich bolognese and melted cheese, crisped in the pan, simmered in our bolognese sauce, with grated parmesan.

PIZZAS

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FAMOUS ORIGINAL ฿81
BACK TO BASICS: VIBRANT TOMATO SAUCE, CREAMY MOZZARELLA, AND TORN FRESH BASIL LEAVES ON A CRISP, THIN BASE.

SWEET PEPPE ฿86
TOMATO SAUCE AND MOZZARELLA LAYERED WITH GENEROUS PEPPERONI, FINISHED WITH A DRIZZLE OF HONEY AND FRESH BASIL.

BUFFALO ฿107
TANGY BUFFALO SAUCE AND COOL RANCH SPREAD ACROSS A CRISP BASE, TOPPED WITH GRANA PADANO CHEESE AND TENDER BUFFALO CHICKEN.

MAMMA FREDO ฿90
RICH ALFREDO CREAM SAUCE WITH STRETCHY MOZZARELLA, PICKLED JALAPEÑOS, PARMESAN SHAVINGS, AND SMOKY CAJUN CHICKEN.

TRUFFLE SHUFFLE ฿110
SILKY TRUFFLE CREAM, FRESH MOZZARELLA, PEPPERY ROCKET, AND FRESHLY SHAVED BLACK TRUFFLE.

HOT WHITE ฿80
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 ฿93
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 — ฿114
Oven-baked Taglioni tossed in a truffle cream sauce, finished with provolone cheese and fragrant truffle oil.

GRANDMA'S SPAGHETTI — ฿86
Classic spaghetti bolognese the way it was always meant to be, slow-cooked ragù served with a cloud of herbed creamy cheese.

CRAZY TRUFFLE — ฿113
Silky mafaldine pasta cooked in a rich truffle cream, piled with a generous crown of freshly shaved black truffle.

SPICY RIGATONI — ฿93
Hearty rigatoni cooked with tender chicken in a bold, creamy tomato sauce infused with spicy Italian herbs.

PUBLIC BAKED RIGATONI — ฿96
Rigatoni baked in the oven with mozzarella and parmesan, finished with a generous topping of stracciatella cheese.

BOLOGNESE PACCHERI PASTA — ฿85
Large, ridged paccheri tubes coated in our slow-simmered bolognese sauce and a melting blend of mixed cheeses.

LEMON CACIO E PEPE — ฿118
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 — ฿110
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

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TIRAMISU — ฿45
Rich layers of espresso-soaked ladyfingers and mascarpone cream with bold cocoa and coffee finish. Our signature house classic.

DULCE DE LECHE — ฿45
A decadent twist on the classic tiramisu, a generous layer of buttery caramel sauce and crumbled biscuits woven through every bite.

PUBLIC TIRAMISU BOX — ฿313
Our signature tiramisu in a take-home box, layers of espresso, mascarpone, and cocoa, perfectly set and ready to share (or not).

TIRAMISU GELATO — ฿55
All the flavors of our signature tiramisu churned into gelato.

DRINKS

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BELLINI — ฿45
Fresh peach with chilled sparkling grapes for a light, celebratory sip.

ITALIAN PASSION — ฿45
A vibrant blend of Italian passion fruit notes.

HAZELNUT POMEGRANATE — ฿45
The earthy warmth of hazelnut meets the tart sweetness of pomegranate in this unique signature blend.

STRAWBERRY FRIZZANTE — ฿45
Fresh strawberry paired with gentle Italian effervescence.

PUBLIC LEMONADE — ฿33
House-made lemonade with a perfect balance of sweet and sharp.

FRESH ORANGE JUICE — ฿31
Pressed to order, nothing but pure, sun-ripe oranges.

ESPRESSO — ฿23
A short, intense shot of our house blend.

AMERICANO (HOT/COLD) — ฿23
Espresso pulled long.

FLAT WHITE — ฿28
Velvety steamed milk over a double ristretto for a rich, strong, and silky coffee.

PUBLIC LATTE (HOT/COLD) — ฿28
Our house espresso blend with smooth steamed milk.

PUBLIC KARAK — ฿24
A warming spiced tea brewed with milk.

CAPPUCCINO — ฿28
Espresso, steamed milk, and a generous, airy milk foam.

SOFT DRINKS — ฿24
A selection of chilled sodas.

ACQUA PANNA — ฿19
Still mineral water, naturally sourced from the Tuscan hills.

SAN PELLEGRINO — ฿21
Iconic Italian sparkling mineral water.

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