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Publico Ristorante opens at The Quayside

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Representing the central core of Italian culture, Publico Ristorante has opened its doors to serve mouth-watering Italian dishes in a breezy setting overlooking the Singapore River. The restaurant is the third and final concept of the multi-faceted gourmet playground, PUBLICO, to open at The Quayside.



The cityâ??s freshest riverfront dining destination serves authentic Italian cuisine with a contemporary touch

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Interiors are inspired by modern Italian architecture, which is brought to life through intricate masonry details at the bar, a bold geometric granite floor from Italy, and custom furniture pieces made by award-winning New York design firm, AvroKO. A focal point of the indoor area are roaring twin pizza ovens, where a selection of bar seats are available to get up close to the action.

Taking inspiration from the al fresco piazzas dotted along Italy's coastline, floor to ceiling windows and doors flow open onto the leafy terrace to give the illusion of a garden experience from the indoor dining area. The interior design further blurs the line between inside and out with oversized earthen and concrete planters sprinkled throughout, and a sprawling wine bar on the periphery of the venue with large windows that cantilever open to the terrace - an elegant riverside dining destination with soft lighting and lush greenery.

Menu highlights include the signature Risotto "alla Milanese" with saffron, pecorino cheese and red wine reduction, and wood fired pizzas including the Baci e Ricotto - a delicious creation of homemade tomato sauce, mozzarella cheese, smoked

scamorza, shavings of pork belly and crumbled ricotta. The authentic yet contemporary menu was imagined by Executive Chef Marco Turatti, who refined his expertise in culinary institutions across Italy, before bringing his personalised Italian touch to Publico Ristorante. To complement the food menu, the curated wine list takes guests on a journey through Italy, from full bodied Chiantis from Tuscany to crisp white Pinot Grigios from Friuli, while the sophisticated drinks menu features housemade Vermouth and artisan cocktails such as Negronis on tap.

As the third concept in a trio of Italian dining experiences, the Ristorante is joined by Publico Deli, a rustic establishment reminiscent of the bustling eateries and pavement cafes of Italian neighbourhoods. After dark, Publico Deli undergoes a metamorphosis into two new concepts. This day-to-night transition turns the venue into a sophisticated night-time destination: the front half, signposted by the neon PUBLICO DELI sign, serves indulgent Italian sweet treats, such as the house special Tiramisu pots. Hidden behind the back wall of the Dessert Café, neighbourhood bar Marcello creates Italian craft cocktails inspired by the early to mid 20th century. Marcello emanates the glamour of 1960's Milan, and with Southeast Asia's largest collection of Amari, it's the city's best kept secret to start or end an evening in style.

Publico Ristorante is open for dinner every night, 6pm to 11pm.