

# SiSCo.

## PIZZA RESTAURANT

### Starters

Fresh locally caught calamari lightly marinated in chilli, parsley, garlic and sumac seasoning, flash fried and served with citrus salad and our house tartare sauce	\$24.50
Deep fried olives crumbed and stuffed with mince and served with confit garlic aioli	\$9.50
Local fresh mussels in your choice of a spicy tomato broth OR a white wine sauce, served with our house bread	\$23.50
Arancini: please ask your waiter for today's selection	3 pieces \$14.00 Additional piece \$5.00

### Pasta

Spaghetti  
Pappardelle  
Penne (GF)  
Gnocchi (house-made add \$3)

### ...with sauces

Bolognese: pork and beef mince slow-cooked in a tomato sauce with a touch of red wine and herbs	\$24.00
Napoli: whole peeled tomatoes, fresh basil and garlic <b>V</b>	\$22.00
Marinara: local mussels, South Australian clams, local scallops, 1/2 Morton Bay bug and fresh fish fillet in our napoli sauce	\$32.00
Pescatore: local mussels, South Australian clams, local scallops, 1/2 Morton Bay bug and fresh fish fillet in a white wine bisque with chilli, garlic, basil and onion	\$32.00
Carbonara: diced bacon, onion and garlic sautéed then finished with white wine, parmesan cheese and cream	\$26.00
Amatriciana: roasted red peppers, pancetta, onion, garlic and fresh chilli with a dash of napoli	\$26.50
Pesto: cherry tomatoes, fresh basil, roasted pine nuts, garlic, parmesan and extra virgin olive oil with a dash of cream <b>V</b>	\$24.50 Add Chicken \$4.50

### Mains

Mushroom risotto: pan fried mushrooms with garlic and onion, finished with parmesan, rocket and truffle oil	\$27.00 Add Chicken \$4.50
Roast vegetable risotto: seasonal mixed roasted vegetables with vegetable stock, finished with spinach and shaved parmesan <b>V</b>	\$25.50
Lasagna: layers of bolognese sauce and cheese velouté served with house bread	E \$18.50 M \$24.50
Cannelloni: spinach and ricotta cheese topped with our napoli sauce and mozzarella cheese served with house bread <b>V</b>	E \$16.50 M \$23.50
Chicken Parmigiana: crumbed chicken breast, topped with ham and napoli sauce and mozzarella, served with SiSCo seasonal vegetables	\$28.50
Fish of the Day: fresh from the market served with SiSCo seasonal vegetables. Ask your waiter for today's selection	\$Market Price
Veal Scallopini: veal fillets sautéed with onion, mushroom and veal stock then finished with white wine and a touch of cream, served with SiSCo seasonal vegetables	\$34.50

### Salads

Garden: mixed lettuce, tomato, cucumber, red onion and olives, topped with herb dressing <b>V</b>	\$12.50
Baby Beetroot: beetroot, spinach and walnut topped with crumbled goats cheese and house dressing <b>V</b>	\$15.50
Arugula: rocket leaves, sliced pear and shaved parmesan topped with a balsamic reduction <b>V</b>	\$13.50



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<b>Pizza</b>	<b>Entrée</b>	<b>Main</b>
American: tomato, cheese, hot salami and onion	\$14.50	\$17.50
Aussie: tomato, cheese, ham and egg	\$14.50	\$17.50
Capricciosa: tomato, cheese, ham, olives and mushrooms	\$14.50	\$17.50
Chicken: tomato, cheese, chicken and mushrooms	\$14.50	\$17.50
Garlic: garlic, cheese and herbs	\$10.50	\$13.50
Half/Half		\$19.50
Hawaiian: tomato, cheese, ham and pineapple	\$14.50	\$17.50
Margherita: tomato, cheese and oregano	\$14.50	\$17.50
Marinara: tomato, cheese, prawns, clams and garlic	\$15.00	\$19.50
Meat Lovers: tomato, cheese, chicken, bacon, salami and ham	\$15.00	\$18.50
Napoletana: tomato, cheese, anchovies, olives and oregano	\$15.00	\$18.50
Peninsula: tomato, cheese, ham, onion, mushroom and capsicum	\$14.50	\$18.00
Rye Special: tomato, cheese, ham, mushroom, salami, pineapple, prawns, capsicum, olives and onion	\$15.00	\$19.50
Vegetarian: tomato, cheese, onion, olives, mushroom and capsicum	\$14.50	\$17.50

### 'PLEASE NOTE'

*Extra toppings \$1 each.*

*All pizzas available with gluten-free base. Gluten-free bases are an additional \$6 - one size only  
Please note our salami contains some gluten. Dishes may contain traces of nuts  
and other allergens.*

*Additional gluten-free and vegetarian options on request*

*No additional changes to the menu. Corkage - BYO Wine Only \$8 per bottle*

### **Kids' Menu:** For children aged 14 years and under

Two course - pizza, chicken or pasta and ice cream (drinks not included)	\$15.00
Kids' hawaiian or margherita pizza	
Kids' crumbed chicken tenderloins with vegetables	
Kids' spaghetti bolognese or lasagne	
Ice cream - 2 scoops from cabinet in a cone or bowl	

### **Desserts**

Vanilla ice cream with our hot chocolate fudge and strawberries	\$12.50
Deconstructed seasonal fruit crumble served with fresh cream and vanilla ice cream	\$14.50
House made panna cotta, see specials menu for our weekly selection	\$14.50

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