

# SiSCo.

## PIZZA RESTAURANT

### Starters

Fresh locally caught calamari lightly marinated in chilli, parsley, garlic, seasoned with sumac, flash fried and served with roquette and our house tartare sauce	\$25.50
Deep fried olives crumbed and stuffed with mince and cheese, served with confit garlic aioli	\$12.50
Dromana Bay mussels in your choice of a spicy tomato broth OR a white wine, bisque butter sauce served with house bread	\$24.50
Arancini (3 pieces), see specials board for our weekly selection	

### Pasta

Spaghetti  
Pappardelle  
GF penne (not a GF kitchen)  
House-made gnocchi (add \$3.00)

### ...with sauces

Bolognese: pork and beef mince slow cooked in a tomato and herb sauce	\$26.00
Napoli: whole peeled tomatoes, fresh basil, onion and garlic, finished with parmesan	\$23.00
Marinara: Dromana Bay mussels, Port Phillip Bay clams, local scallops, 1/2 Morton Bay bug and fresh salmon in our napoli sauce with basil, onion, chilli and garlic	\$33.00
Pescatore: Dromana Bay mussels, Port Phillip Bay clams, local scallops, 1/2 Morton Bay bug and fresh salmon in a white wine, bisque butter sauce with cherry tomato, basil, onion, chilli and garlic	\$33.00
Carbonara: sauteed bacon, onion and garlic, in a white wine, cream sauce topped with parmesan cheese and spring onion	\$27.50
Amatriciana: roasted red peppers, belly pancetta, onion, garlic and fresh chilli with a dash of napoli and fresh herbs	\$27.50
Pesto: cherry tomato, fresh basil, roasted pine nuts, garlic, parmesan and extra virgin olive oil with a dash of cream	\$25.00
	Add chicken \$5.00

### Mains

Mushroom risotto: mixed wild mushroom ragu with garlic and onion, finished with parmesan, roquette and truffle oil	\$28.00	Add chicken \$5.00
Lasagne: layers of bolognese sauce, cheese bechamel, served with house bread and garden salad	E \$19.50 M \$26.50	
Cannelloni: roasted pumpkin with spinach, onion and ricotta, baked with napoli sauce, topped with mozzarella, parmesan and pine nuts, served with house bread and garden salad	E \$18.50 M \$25.50	
Chicken Parmigiana: crumbed chicken breast, topped with ham and napoli sauce, mozzarella and served with seasonal vegetables	\$29.50	
Fish of the day: fresh from the market, see our specials board for our selection	\$ market price	
Veal Scallopini: veal fillets sauteed with onion, mushroom and veal stock, finished with white wine and a touch of cream, served with seasonal vegetables	\$35.50	

### Salads

Garden: mixed lettuce, tomato, cucumber, red onion and olives, topped with a dijon and herb dressing	\$12.50
Caprese: vine ripe tomatoes, red onion, basil, bocconcini and roquette served with basil oil and a balsamic reduction	\$15.50
Arugula: roquette leaves, sliced pear, shaved parmesan topped with a dijon and herb dressing and a balsamic reduction	\$14.50



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<b>Pizza</b>	<b>Entrée</b>	<b>Main</b>
American: tomato, cheese, hot salami and onion	\$15.50	\$18.50
Aussie: tomato, cheese, ham and egg	\$15.50	\$18.50
Capricciosa: tomato, cheese, ham, olives and mushroom	\$15.50	\$18.50
Chicken: tomato, cheese, chicken and mushroom	\$16.00	\$19.50
Garlic: garlic, cheese and herbs	\$11.50	\$14.50
Half/Half		\$20.50
Hawaiian: tomato, cheese, ham and pineapple	\$15.50	\$18.50
Margherita: tomato, cheese and oregano	\$14.50	\$17.50
Marinara: tomato, cheese, shrimp, clams and garlic	\$16.00	\$19.50
Meat Lovers: tomato, cheese, chicken, bacon, salami and ham	\$16.00	\$19.50
Napoletana: tomato, cheese, anchovies, olives and oregano	\$16.00	\$19.50
Peninsula: tomato, cheese, ham, onion, mushroom and capsicum	\$16.00	\$19.50
Rye Special: tomato, cheese, ham, mushroom, salami, pineapple, prawns, capsicum, olives and onion	\$17.00	\$20.50
Vegetarian: tomato, cheese, onion, olives, mushroom and capsicum	\$15.50	\$18.50

### 'PLEASE NOTE'

*Extra toppings \$1 each.*

*We do not operate an allergen, nut or gluten-free kitchen.*

*All pizzas available with gluten-free base.*

*Gluten-free bases are an additional \$6 - one size only.*

*Dishes may contain traces of nuts and other allergens.*

*Additional gluten-free and vegetarian options on request.*

*No additional changes to menu. Corkage - BYO wine only \$10 per bottle.*

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

Two course: pizza or chicken or pasta and ice-cream (drinks not included)	\$16.00
Kids' hawaiian or margherita pizza	
Kids' crumbed chicken tenderloins with vegetables	
Kids' spaghetti bolognese	
Ice-cream: 2 scoops in a cone or bowl	

### **Desserts**

Vanilla ice-cream with our hot chocolate fudge and strawberries	\$12.50
Lemon mess: lemon curd, lemon meringue and lemon cake served with a raspberry coulis and lemon sorbet	\$14.50
Panna cotta: see our specials board for our weekly selection	\$14.50

Share your great experience



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