

SiSCo.

PIZZA RESTAURANT

Starters

Locally caught calamari lightly marinated in chilli, parsley and lemon, flash fried and served with rocket leaves, lemon wedges and our house tartare sauce	\$22.50
Soup of the Day made from fresh seasonal ingredients and served with our house bread See our specials board for today's choice	\$14.50
Local fresh mussels in your choice of a spicy tomato broth OR a white wine sauce, served with our house bread	\$21.50
Arancini, ask your waiter for today's selection	\$18.50

Pasta

Spaghetti
Pappardelle
Penne
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	\$22.50
Napoli: whole peeled tomatoes, fresh basil and garlic V	\$19.50
Marinara: local mussels, South Australian clams, scallops, king prawns and fish fillet in our Napoli sauce	\$29.50
Pescatore: local mussels, South Australian clams, scallops, king prawns and fish fillet sautéed with garlic and white wine then tossed with extra virgin olive oil	\$29.50
Carbonara: diced pancetta, onion and garlic sautéed then finished with white wine, parmesan cheese and cream	\$25.50
Amatriciana: roasted red peppers, pancetta, onion, garlic and fresh chilli with a dash of Napoli	\$25.50
Pesto: fresh basil, roasted pine nuts, garlic, parmesan and extra virgin olive oil with a dash of cream V	\$23.50

Mains

Chicken and mushroom risotto: garlic, onion and thyme finished with house chicken stock, parmesan cheese and butter	\$25.50
Roasted pumpkin and spinach risotto: garlic and red onion finished with a vegetable stock, parmesan cheese and butter V	\$24.50
Lasagna: layers of Bolognese sauce and cheese velouté served with house bread	<i>E</i> \$17.50 <i>M</i> \$23.50
Cannelloni: spinach and ricotta cheese topped with our Napoli sauce and mozzarella cheese served with house bread V	<i>E</i> \$15.50 <i>M</i> \$22.50
Chicken Parmigiana: chicken breast in our herb and parmesan crumb and topped with Bolognese sauce and mozzarella, served with SiSCo seasonal vegetables	\$27.50
Fish of the Day: fresh from the market served with SiSCo seasonal vegetables. Ask your waiter for today's selection	\$32.50
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	\$32.50

Salads

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



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Hot sides

Seasonal SiSCo Vegetables	\$9.50
Rosemary and garlic roasted potatoes	\$9.50

Pizza

	Entrée	Main
American: tomato, cheese, hot salami and onion	\$13.50	\$16.50
Aussie: tomato, cheese, ham and egg	\$13.50	\$16.50
Capricciosa: tomato, cheese, ham, olives and mushrooms	\$13.50	\$16.50
Chicken: tomato, cheese, chicken and mushrooms	\$13.50	\$16.50
Garlic: garlic, cheese and herbs	\$9.50	\$12.50
Half/Half		\$17.50
Hawaiian: tomato, cheese, ham and pineapple	\$13.50	\$16.50
Margherita: tomato, cheese and oregano	\$13.50	\$16.50
Marinara: tomato, cheese, prawns, clams and garlic	\$14.00	\$17.50
Meat Lovers: tomato, cheese, chicken, bacon, salami and ham	\$14.00	\$17.50
Napoletana: tomato, cheese, anchovies, olives and oregano	\$14.00	\$17.50
Peninsula: tomato, cheese, ham, onion, mushroom and capsicum	\$13.50	\$17.00
Rye Special: tomato, cheese, ham, mushroom, salami, pineapple, prawns, capsicum, olives and onion	\$14.00	\$17.50
Vegetarian: tomato, cheese, onion, olives, mushroom and capsicum	\$13.50	\$16.50

'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 \$5 per bottle

Kids' Menu: For children aged 14 years and under

Two course - pizza or pasta and ice cream (drinks not included)	\$15.00
Kids' spaghetti bolognese or lasagne	
Kids' Hawaiian or Margherita pizza	
Ice cream - 2 scoops from cabinet in a cone or bowl	

Desserts

Vanilla ice cream with our hot chocolate fudge and strawberries	\$12.50
Seasonal fruit crumble served with fresh cream and vanilla ice cream	\$14.50
Sticky date pudding with butterscotch sauce served with fresh cream and vanilla ice cream	\$14.50

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