

Dinner Menu

Sisi On Main

Soup

SAFFRON AND FENNEL FISH STEW poached mussels and halibut with grilled bread, garlic and chili aioli 10

Salads

BABY ARUGULA tossed in lemon vinaigrette with shaved reggiano parmesan and toasted pine nuts 9
 CAESAR SALAD crisp romaine hearts, croutons, shaved reggiano parmesan, housemade dressing and prosciutto crisps 10
 BABY SPINACH chopped egg, double smoked bacon, red onion tossed in dijon mustard vinaigrette 11
 CARAMELIZED PEAR, candied walnuts, stilton cheese, and mixed greens tossed in white wine vinaigrette 12

Things to Share

ANTIPASTO PLATTER Italian meats, with fine cheeses, grilled vegetables, olives and crostini add seafood 16
 CHEESE PLATTER choice of hard & soft cheeses, sliced apple, seasonal chutney with pita points and crostini 8
 BAKED BRIE with seasonal chutney, crostini and pita points 18
 SPINACH DIP caramelized onion and goat cheese with grilled pita points 16
 12

Appetizers

SCALLOPS wrapped in prosciutto tossed in lemon butter sauce 13
 GRILLED OCTOPUS with sambal vinaigrette 14
 STEAMED P.E.I. MUSSELS (choice of) appetizer portion 12 entree portion 16 add frites and aioli 4
 MARINERE fresh garlic, tomatoes, leeks and basil
 TUSCAN roasted garlic, tomatoes, basil and cream
 TAJ MAHAL mild madras curry, mango, ginger and cream
 SAUVIGNON white wine, fresh herbs and just enough garlic
 CALAMARI dusted with corn flour and chiptle aioli 12
 SNOW CRAB CAKE crusted with panko in a honey dijon mayo 12
 CRISP POLENTA baked brie and seasonal chutney 14
 BEEF CARPACCIO pickled red onion, baby arugula, reggiano parmesan cheese, basil, balsamic vinaigrette. 14
 FRESH TOMATO BRUSCHETTA topped with goat cheese baked on fresh baguette 9
 SHRIMP COCKTAIL chipotle cocktail sauce 13

Pasta

	Entree	Appetizer
BACON CARBONERA LINGUINE double smoked bacon, leeks, red onion in blush tomato sauce	18	14
SPAGHETTI WITH MEATBALLS in a basil tomato sauce and reggiano parmesan cheese	18	14
GRILLED CHICKEN LINGUINE wild mushrooms, leeks, wilted arugula, tossed in a reggiano parmesan cream sauce	22	18
VEAL, RICOTTA AND SPINACH CANNELLONI topped with shaved reggiano parmesan cheese	16	12
SEAFOOD PASTA with shrimp, scallops, mussels, leeks, wild mushrooms, parmesan cream sauce on linguine noodles	24	20
PENNE ARABIATTA spicy Italian sausage tossed with hot peppers in tomato sauce	22	18

Fish

GRILLED SALMON saffron scented vegetables, roasted mini white potatoes with citrus butter 24
 RED SNAPPER PAN FRIED with lemon dill sauce, wilted spinach, roasted mini white potatoes 22
 SISI'S FISH AND CHIPS battered tilapia with celery root coleslaw, housemade tartar sauce, sweet potato frites 18
 SEAFOOD MIXED GRILL shrimp, scallops, octopus, mussels, cherry tomatoes, roasted peppers, olives and capers in lemon butter sauce 28

Steaks

Sisi's famous
21 day dry aged beef

NY STRIPLOIN seasonal vegetable, choice of baked potato or frites
 8 oz dry aged beef 28
 10 oz dry aged beef 34
 12 oz dry aged beef 40
 BEEF TENDERLOIN seasonal vegetable, choice of baked potato or frites
 8 oz dry aged beef 32
 10 oz dry aged beef 38
 12 oz dry aged beef 44
 SISI'S FAMOUS BONE IN 16 OZ. BEEF TENDERLOIN seasonal vegetable, choice of baked potato or frites 50
 GRILLED RACK OF LAMB with roasted pepper jam, roasted vegetables and mashed potato 28
 B.B.Q PORK RIBS with mesquite b.b.q sauce and frites 24
 CHICKEN SUPREME wrapped in prosciutto with roasted garlic, sauteed arugula, mini white potatoes 26
 VEAL CHOP 10 oz. with mushroom ragu, root vegetables and roasted potatoes 28

Sides

Mushrooms	Homemade Frites	Onion Rings	Vegetables	Celery Root Coleslaw	4
Baked Potato	Caramelized Onions	Pasta	Macaroni & Cheese	*Three Item Taster	* 9

Beverages

Espresso	2.75	double 5.00	Pepsi, Diet Pepsi, Gingerale, 7-up, Soda	3
Cappuccino	3.75		Aranciata and Limonata (San Pelligrino)	4
Americano	3.25		Chinotto	4
Latte Macchiato	3.75		Ice Tea	4
Espresso with Grappa, Sambucca, or Brandy	6.00		Sparkling mineral water San Pelligrino	4 sm 6 lg
Tea: Camomile, Peppermint, Earl Grey and Green	2.50		Spring Water Panna	4 sm 6 lg
Coffee	2.00		Orange, Cranberry, Pineapple, Apple,	4
Hot Chocolate	2.75		Clamato and Tomato juice	

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Executive Chef / Andrew Barber - Manager / Heidi Deneau

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GOURMET TO GO • CATERING • SEASONAL MENU



pizza
Menu

Sisi On Main

Housemade
12"
Pizza
thin
crusted
gourmet
style

JUST CHEESE	12
<i>homemade tomato sauce and mozzarella cheese</i>	
PEPPERONI	14
<i>homemade tomato sauce, pepperoni, mozzarella</i>	
HAWAIIAN	16
<i>ham, pineapple, mixed mushrooms, mozzarella, homemade tomato sauce</i>	
PESTO	16
<i>basil pesto, red onion, pancetta, grilled chicken, parmesan, bocconcini</i>	
BRUSCHETTA	16
<i>diced tomatoes, red onion, garlic, basil, goat cheese</i>	
PROSCUITTO	16
<i>olive oil & garlic with proscuitto, roasted garlic, baby arugula, goat cheese</i>	
RIVIERA	16
<i>tomato sauce, wild mushrooms, oven cured tomatoes, goat cheese, mozzarella</i>	
CHICKEN	16
<i>grilled chicken, roasted red peppers, red onion, oregano, mozzarella</i>	
SAUSAGE	16
<i>debrazzini sausage, caramelized onion, gorgonzola, mozzarella</i>	
SPICY CHICKEN	16
<i>grilled chicken tossed in sambal, pineapple, red onion, mozzarella</i>	
B.B.Q CHICKEN	16
<i>grilled chicken, double smoked bacon, pineapple, BBQ sauce, mozzarella</i>	
PHILLY STEAK	18
<i>NY striploin, caramelized onions, wild mushrooms, mozzarella, BBQ tomato sauce</i>	
GREEK	16
<i>olive oil and garlic, roasted peppers, red onion, black olives, feta</i>	
FOUR CHEESE	16
<i>mozzarella, fontina, parmesan and creamy goat cheese, tomato sauce</i>	
SPICY SHRIMP	16
<i>grilled shrimp tossed in sambal with pineapple, red onion, tomato sauce, mozzarella</i>	
FORAGER	16
<i>oyster, cremini and shitaki mushrooms, gorgonzola and goat cheese</i>	
BOCCONCINI	16
<i>cherry tomatoes, bocconcini cheese, basil pesto</i>	
GARLIC LOVER	14
<i>olive oil, garlic, mozzarella cheese</i>	
PERSONAL	16
<i>create your own with three toppings -</i>	

Extra Toppings 2.50 ea Gourmet Toppings 3.50 ea *

<u>Sauces:</u>	<u>Meats:</u>	<u>Cheeses:</u>	<u>Veggies:</u>
-pesto	-pepperoni	-gorgonzola*	-roasted red pepper
-tomato	-debrazzini sausage*	-goat cheese	-green pepper
-garlic and oil	-pancetta	-feta	-wild mushrooms
-b.b.q sauce	-grilled chicken	-bocconcini	-red onion
	-double smoked bacon	-parmesan	-oven cured tomato
	-ham	-fontina	-kalamata olives
	-proscuitto*		-grilled vegetables
	-ny striploin*		-pineapple
			-caramelized onion

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GOURMET TO GO • CATERING • SEASONAL MENU



Lunch Menu

Sisi On Main

SOUP & Salads

SOUP OF THE DAY	please ask your server	6
CAESAR SALAD	crisp romaine hearts, croutons, shaved reggiano parmesan, housemade dressing and prosciutto crisps	8
MIX GREENS SALAD	tossed in red wine vinaigrette, with shaved fennel, cherry tomatoes and red onion	7
BABY SPINACH SALAD	chopped egg, double smoked bacon, red onion tossed in dijon mustard vinaigrette	9
CARAMELIZED PEAR	candied walnuts, stilton cheese, and mixed greens tossed in white wine vinaigrette	9
BABY ARUGULA SALAD	tossed in lemon vinaigrette with shaved reggiano parmesan and toasted pine nuts	9
	add chicken 6 add steak 6 add shrimp 6 add grilled vegetables 4	

Things to Share

ANTIPASTO PLATTER	Italian meats, fine cheeses, grilled vegetables, olives with crostini	16
	add seafood	8
CHEESE PLATTER	choices of hard and soft cheese, sliced apple, seasonal chutney with pita points	18
SPINACH DIP	caramelized onion and goats cheese with grilled pita points	12

Appetizers

STEAMED P.E.I MUSSELS (choice of)	appetizer portion 12 entree portion 16 add frites & aioli 4	
MARINERE	fresh garlic, tomatoes, leeks and basil	
TUSCAN	roasted garlic, tomatoes, basil and cream	
TAJ MAHAL	mild madras curry, apple, ginger and cream	
SAUVIGNON	white wine, fresh herbs and just enough garlic	
GRILLED OCTOPUS	sambal butter	14
CALAMARI	dusted in corn flour with chipotle aioli	12
CRISP POLENTA	baked brie and seasonal chutney	12
BEEF CARPACCIO	pickled red onion, baby arugula, reggiano parmesan cheese, basil with balsamic vinaigrette	14
FRESH TOMATO BRUSCHETTA	topped with goats cheese, baked on fresh baguette	6

Sandwiches

Choice of	panini, focaccia, ciabatta or baguette	8
Choice of one	prosciutto, turkey, chicken, ham, hot genoa salami, chicken breast, NY striploin	
Choice of one	havarti, goats cheese, bocconcini, mozzarella	
Choice of two	arugula, spinach, mixed greens, fresh tomato, grilled eggplant, zucchini, roasted peppers, red onion, green pepper, dill pickles	
Condiments	mayonnaise, dijon mustard, honey mustard, bbq sauce, butter	
	add frites 4 add side salad 6 add potato salad 4 add celery root coleslaw 4	

Sisi's Features

MEATBALL PANINI	with basil tomato sauce and mozzarella cheese	10
SAFFRON AND FENNEL FISH STEW	poached mussels, shrimp, scallop and halibut, served with grilled bread and chili garlic aioli	12
CREPE	filled with grilled chicken, wild mushrooms topped with mozzarella cheese and parmesan cream sauce	12
PENNE ARABIATTA	with spicy Italian sausage, hot peppers, tomato sauce	12
MACARONI AND CHEESE	oven baked elbow macaroni made with 4 kinds of cheese and homemade croutons	10
SPAGHETTI WITH MEATBALLS	basil tomato sauce and parmesan cheese	10
GRILLED BEEF BURGER	with pancetta, wild mushrooms, mozzarella cheese	12
SISI'S FISH AND CHIPS	battered tilapia with celery root coleslaw, housemade tartar sauce and sweet potato frites	12

Beverages

Espresso	2.75 double 5.00	Pepsi, Diet Pepsi, Gingerale, 7-up, Soda (refills)	3
Cappuccino	3.75	Aranciata and Limonata (San Pelligrino)	4
Americano	3.25	Chinotto	4
Latte Macchiato	3.75	Ice Tea	4
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Hot Chocolate	2.75	Clamato and Tomato Juice	

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