



proudly local and family-owned! follow us @risepizzeria
Please note: a 1.5% State Mandates Fee is added to each check.

..... STARTERS

WOODFIRED CHICKEN WINGS (GF) 19.5	SHISHITO PEPPERS (GF, VEG) 12
choice of chipotle bbq glaze or buffalo sauce marinade, served with peppercorn ranch	evoo, sea salt, served with peppercorn ranch
GRASSFED BEEF MEATBALLS ♥ 18.5	FIRE-ROASTED SEASONAL VEGETABLES (GF, VEG).. 13
with tomato sugo, parmesan, basil, warm crostini	served with peppercorn ranch
FIRE-ROASTED BRUSSELS SPROUTS (GF, VEG) 11	CHEESE BOARD (VEG) 19
garlic, evoo, sea salt, pepper, freshly grated parmesan, spritz of lemon (add applewood smoked bacon! +4)	chèvre (goat cheese), gorgonzola, aged provolone, taleggio, fontina, walnuts, raw honey, warm crostini
BEETS + GOAT CHEESE (VEG) 14	MEAT BOARD 20
evoo, chives, warm crostini	chef's selection of premium meats paired with pickles, stone-ground mustard, warm crostini

..... BURRATA

BURRATA, BEETS + BALSAMIC (VEG) 18.5	BURRATA, PROSCIUTTO + MELON 20
evoo, organic baby arugula, balsamic glaze, sea salt, warm crostini	cantaloupe, honeydew, balsamic glaze, organic baby arugula, sea salt, evoo, warm crostini
BURRATA + TOMATOES WITH PESTO (VEG) ♥ 18.5	
organic tomatoes, organic baby arugula, balsamic glaze, evoo, warm crostini	

SALADS

..... PROTEIN ADD ONS

- applewood
smoked bacon
+5
- italian white
anchovies
+4
- pulled
rotisserie
chicken
+6
- fire-roasted
seasoned
shrimp
+8

ARUGULA SALAD (GF, V, VEG) 16
roasted hazelnuts, parmesan, EV00, fresh lemon juice , sea salt , fresh ground black pepper
ITALIAN CHOPPED SALAD (GF) large 21.5 small 17.5
iceberg lettuce, radicchio, organic tomatoes, red onion, italian salami, aged provolone, chickpea pepperoncini blend, oregano, lemon, evoo, lemon herb vinaigrette
CLASSIC CAESAR large 17.5 small 13.5
romaine hearts, garlic croutons, panko crumbs, fresh cracked black pepper, shaved parmesan, classic caesar dressing
CHICKEN COBB (GF) ♥ 23.5
mixed greens, Mary's pulled rotisserie chicken, applewood smoked bacon, hard boiled organic egg, blue cheese, organic tomatoes, avocado, peppercorn ranch
WEDGE SALAD (GF) 18
iceberg wedge, organic tomatoes, red onion, applewood smoked bacon, fresh cracked black pepper, gorgonzola, peppercorn ranch
GREEK SALAD (GF, VEG) 18
mixed baby greens, feta, cucumber, organic tomatoes, red onion, kalamata olives, oregano, lemon, evoo, lemon herb vinaigrette

..... SWEETS

add a scoop of organic ice cream to any of our sweets for +5 / double scoop +8

BASQUE-STYLE CHEESECAKE (VEG) slice 12 whole 45
our twist on this classic Spanish dessert! lightly scorched caramelized exterior, creamy center, granola gingersnap cookie crust, chantilly whipped cream
FLOURLESS CHOCOLATE TRUFFLE CAKE (GF, VEG) slice 12 whole 45
gluten-free! served with chantilly whipped cream, raspberry sauce
SLICE OF HOMEMADE PIE (VEG) ♥ slice 12 whole 45
choose from apple or one of our seasonal flavors, served with chantilly whipped cream
ORGANIC ICE CREAM (VEG) single 5 double 8
local + organic from Humboldt Creamery, choose from chocolate or vanilla, served with chantilly whipped cream
BROWNIE STUFFED CHOCOLATE CHIP COOKIE (VEG) ♥ 6.5
finished with Maldon flaky sea salt... need we say more?

GF = Gluten Free VEG = Vegetarian V = Vegan ♥ = Local Favorite

Outside dessert fee \$3 per person • Corkage fee \$25 per bottle (wine only, 2 bottles maximum)

Please note: We are NOT a gluten-free certified facility; gluten exists throughout our kitchens. Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
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SANDWICHES

CHICKEN BLT

ciabatta bread, rotisserie chicken, applewood smoked bacon, organic tomatoes, avocado, shredded iceberg, roasted garlic aioli, side of coleslaw

22.5

THE GODFATHER

ciabatta bread, genoa salami, mortadella, pepperoni, provolone cheese, red onion, shredded iceberg, organic tomatoes, lemon herb vinaigrette, sliced pepperoncini, garlic aioli, side of caesar salad

20

WOODFIRED PIZZAS

gluten-free crust +6 • dairy-free cheese +4

"THE CLASSIC" PIZZA

crushed tomato sauce, mozzarella, pepperoni, mushroom, Italian sausage, torn basil, parmesan

23.5

MARGHERITA (VEG)

crushed tomato sauce, mozzarella, parmesan, torn basil

21

PESTO LEMON SHRIMP

basil pesto sauce, mozzarella, seasoned shrimp, roasted garlic, housemade dried lemon, red chili flakes, chives, parmesan

22.5

MEDJOL DATE + CHÈVRE (VEG)

white panna sauce, mozzarella, chèvre (goat cheese), red onion, chives, sea salt, parmesan

21.5

BBQ CHICKEN

housemade bbq sauce, mozzarella, rotisserie bbq chicken, smoked gouda, red onion, cilantro

22.5

BURRATA dine-in only (VEG)

crushed tomato sauce, sea salt, parmesan, torn basil, evoo, freshly topped with award-winning *di Stefano* burrata

24.5

VEGGIE (VEG)

crushed tomato sauce, mozzarella, portobello mushroom, fire-roasted red bell pepper, kalamata olives, red onion, sea salt, parmesan, torn basil

22.5

CARNE

crushed tomato sauce, mozzarella, italian fennel sausage, italian ham (prosciutto cotto), grassfed beef meatball, pepperoni, parmesan

24

CALABRESE + HONEY

crushed tomato sauce, mozzarella, spicy salami, fire-roasted jalapeño, parmesan, torn basil, drizzled with hot honey

23.5

HAM, ROASTED PINEAPPLE + JALAPEÑO

crushed tomato sauce, mozzarella, italian ham (prosciutto cotto), fire-roasted pineapple, fire-roasted jalapeño, parmesan

22.5

BEEF BACK RIB + ARUGULA

white panna sauce, mozzarella, ricotta, organic baby arugula, caramelized onions, sea salt, parmesan, evoo, *we recommend adding fire-roasted jalapeños!* +2

25

SALSICCIA

white panna sauce, mozzarella, italian fennel sausage, red onion, ground fennel seeds, chives, parmesan

22

ARTICHOKE + SPINACH (VEG)

basil pesto sauce, mozzarella, organic baby arugula, fire-roasted garlic, sea salt, parmesan

22.5

QUATTRO FORMAGGI (VEG)

white panna sauce, mozzarella, ricotta, gorgonzola, parmesan, oregano, *we recommend adding hot honey!* +1

21

DOUBLE PEPPERONI

crushed tomato sauce, pepperoni, mozzarella, parmesan, torn basil

23

FUNGI (VEG)

white panna sauce, mozzarella, portobello mushroom, taleggio, fontina, fresh thyme, sea salt, parmesan, evoo, *we recommend adding truffle oil!* +3

23

PROSCIUTTO DI PARMA + ARUGULA

crushed tomato sauce, mozzarella, sea salt, parmesan, torn basil, evoo, topped with freshly sliced prosciutto + fresh organic baby arugula

23.5

PIZZA TOPPINGS

veggies

basil pesto 2

caramelized onion 2

fire-roasted artichokes 3

fire-roasted garlic 2

fire-roasted jalapeño 2

fire-roasted pineapple 2

fire-roasted red peppers 2

kalamata olives 2

medjool dates 2

organic baby arugula 2

organic baby spinach 2

organic grape tomatoes 2

portobello mushroom 2

red onion 2

truffle oil 3

cheese

burrata 7

dairy-free mozzarella 4

extra mozzarella 3

feta (Valbreso) 3

fontina 3

goat cheese (chèvre) 3

gorgonzola 3

ricotta 3

smoked gouda 3

taleggio 3

proteins

applewood smoked bacon 5

calabrese salami (*Creminelli*) 5

hot honey 1

dry salami (*Molinari*) 3

fire-roasted shrimp 8

grassfed beef meatball 4

italian fennel sausage 3

italian ham (prosciutto cotto) 3

italian white anchovies 4

rotisserie chicken (*Mary's*) 5

organic egg 3

pepperoni (cup 'n char) 3

prosciutto di parma 5

our story

Rise was born out of owners Omid + Susan's shared passion for people, pizza and the art of wood-fired cooking. What began as a little dream and a humble wood-burning oven on the back of a truck has since evolved and manifested into the reality you see today. Our menu boasts perfectly charred wood-fired pizzas, award-winning buratta cheese, flavorful hand-tossed salads, sweets made from scratch, and many signature dishes. We are proud to use the best ingredients with our unique dough recipes to create mouth-watering gems. Our commitment to excellence in hospitality and our love for the local community, while serving you elevated comfort food, has solidified our place as a neighborhood favorite year after year. We thank you for your support and look forward to welcoming you at any of our current (and future!) Rise restaurants.



RISE PIZZERIA - EST. 2016 - 1451 BURLINGAME AVENUE - DOWNTOWN BURLINGAME
RISE WOODFIRE - SAN MATEO - EST. 2020 - 2 N B STREET - DOWNTOWN SAN MATEO
RISE WOODFIRE - SANTA CLARA - EST. 2024 - 3905 RIVERMARK PLAZA

events +
catering

questions? corporate events, birthdays, happy hour, catering? email us!

info@risepizzeria.com | events@risepizzeria.com | catering@risepizzeria.com

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