



proudly local and family-owned! follow us @risepizzeria

STARTERS

WOODFIRED CHICKEN WINGS (GF) 19	SHISHITO PEPPERS (GF, VEG) 11
choice of chipotle bbq glaze or buffalo sauce marinade, served with peppercorn ranch	evoo, sea salt, served with peppercorn ranch
GRASSFED BEEF MEATBALLS ♥ 18	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) 13	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 19
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	ARUGULA SALAD (GF, V, VEG) 16
applewood smoked bacon +5	roasted hazelnuts, parmesan, EV00, fresh lemon juice , sea salt , fresh ground black pepper
italian white anchovies +4	ITALIAN CHOPPED SALAD (GF) large 21 small 17
pulled rotisserie chicken +6	iceberg lettuce, radicchio, organic tomatoes, red onion, italian salami, aged provolone, chickpea pepperoncini blend, oregano, lemon, evoo, lemon herb vinaigrette
fire-roasted seasoned shrimp +8	CLASSIC CAESAR large 17 small 13
	romaine hearts, garlic croutons, panko crumbs, fresh cracked black pepper, shaved parmesan, classic caesar dressing
	CHICKEN COBB (GF) ♥ 23
	mixed greens, Mary's pulled rotisserie chicken, applewood smoked bacon, hard boiled organic egg, blue cheese, organic tomatoes, avocado, peppercorn ranch
	WEDGE SALAD (GF) 16.5
	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!

BASQUE-STYLE CHEESECAKE (VEG) 12	
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) 12	
gluten-free! served with chantilly whipped cream, raspberry sauce	
SLICE OF HOMEMADE PIE (VEG) ♥ 12	
choose from apple or one of our seasonal flavors, served with chantilly whipped cream	
ORGANIC ICE CREAM (VEG) single 5 double 7	
local + organic from Humboldt Creamery, choose from chocolate or vanilla, served with chantilly whipped cream	
BROWNIE STUFFED CHOCOLATE CHIP COOKIE (VEG) ♥ 6	
finished with Maldon flaky sea salt... need we say more?	

WOODFIRED PIZZAS

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

MARGHERITA (VEG) 20.5 crushed tomato sauce, mozzarella, parmesan, torn basil	HAM, ROASTED PINEAPPLE + JALAPEÑO 22 crushed tomato sauce, mozzarella, italian ham (prosciutto cotto), fire-roasted pineapple, fire-roasted jalapeño, parmesan
PESTO LEMON SHRIMP 22.5 basil pesto sauce, mozzarella, seasoned shrimp, roasted garlic, housemade dried lemon, red chili flakes, chives, parmesan	BEEF BACK RIB + ARUGULA 25 white panna sauce, mozzarella, ricotta, organic baby arugula, caramelized onions, sea salt, parmesan, evoo, <i>we recommend adding fire-roasted jalapeños! +2</i>
MEDJOL DATE + CHÈVRE (VEG) ♥ 21 white panna sauce, mozzarella, chèvre (goat cheese), red onion, chives, sea salt, parmesan	SALSICCIA 21.5 white panna sauce, mozzarella, italian fennel sausage, red onion, ground fennel seeds, chives, parmesan
BBQ CHICKEN 22 housemade bbq sauce, mozzarella, rotisserie bbq chicken, smoked gouda, red onion, cilantro	ARTICHOKE + SPINACH (VEG) 22 basil pesto sauce, mozzarella, organic baby arugula, fire-roasted garlic, sea salt, parmesan
BURRATA dine-in only (VEG) 24 crushed tomato sauce, sea salt, parmesan, torn basil, evoo, freshly topped with award-winning <i>di Stefano</i> burrata	QUATTRO FORMAGGI (VEG) 21 white panna sauce, mozzarella, ricotta, gorgonzola, parmesan, oregano, <i>we recommend adding calabrian chili infused honey! +1</i>
VEGGIE (VEG) 22 crushed tomato sauce, mozzarella, portobello mushroom, fire-roasted red bell pepper, kalamata olives, red onion, sea salt, parmesan, torn basil	DOUBLE PEPPERONI 23 crushed tomato sauce, mozzarella, parmesan, torn basil
CARNE 22.5 crushed tomato sauce, mozzarella, italian fennel sausage, italian ham (prosciutto cotto), grassfed beef meatball, pepperoni, parmesan	FUNGHI (VEG) ♥ 23 white panna sauce, mozzarella, portobello mushroom, taleggio, fontina, fresh thyme, sea salt, parmesan, evoo, <i>we recommend adding truffle oil! +3</i>
CALABRESE + HONEY ♥ 23 crushed tomato sauce, mozzarella, spicy salami, fire-roasted jalapeño, parmesan, torn basil, drizzled with calabrian chili infused honey	PROSCIUTTO DI PARMA + ARUGULA 23 crushed tomato sauce, mozzarella, sea salt, parmesan, torn basil, evoo, topped with freshly sliced prosciutto + fresh organic baby arugula

PIZZA TOPPINGS

veggies

basil pesto 2	medjool dates 2
caramelized onion 2	organic baby arugula 2
fire-roasted artichokes 3	organic baby spinach 2
fire-roasted garlic 2	organic grape tomatoes 2
fire-roasted jalapeño 2	portobello mushroom 2
fire-roasted pineapple 2	red onion 2
fire-roasted red peppers 2	truffle oil 3
kalamata olives 2	

cheese

burrata 7
dairy-free mozzarella 4
extra mozzarella 3
feta (<i>Valbreso</i>) 3
fontina 3
goat cheese (chèvre) 3
gorgonzola 3

ricotta 3
smoked gouda 3
taleggio 3

proteins

applewood smoked bacon 5	italian white anchovies 4
calabrese salami (<i>Cremellini</i>) 5	rotisserie chicken (<i>Mary's</i>) 5
calabrian chili infused honey 1	organic egg 3
dry salami (<i>Molinari</i>) 3	pepperoni (cup 'n char) 3
fire-roasted shrimp 8	prosciutto di parma 5
grassfed beef meatball 4	
italian fennel sausage 3	
italian ham (prosciutto cotto) 3	

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

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.
All prices subject to change at any time.