



1451 BURLINGAME AVE,  
BURLINGAME, CA 94010  
650.235.9715  
www.risepizzeria.com  
info@risepizzeria.com



scan this QR code to see  
our menu on your device

@risepizzeria

## STARTERS

- Brussels Sprouts...9** GF, VEG  
garlic, evoo, sea salt & pepper, parmesan, add bacon +3
- Shishito Peppers...9** VEG  
evoo, sea salt, ranch sauce
- Beets and Goat Cheese...11** VEG  
evoo, chives, crostini
- Fire Roasted Seasonal Vegetables...11** VEG  
served with ranch sauce
- Grassfed Beef Meatballs...14**  
grassfed beef meatballs, tomato sugo, parmesan, crostini
- Woodfired Chicken Wings...15** GF  
choice of chipotle barbecue glaze or buffalo sauce marinade, served with peppercorn ranch
- Cheese Board...15** VEG  
chevre (goat cheese), gorgonzola, parmesan, taleggio, fontina, walnuts, organic honey, crostini
- Meat Board...16**  
chef's selection of assorted premium meats, paired with pickles, mustard, crostini

## BURRATA

- award-winning burrata paired with premium ingredients
- Burrata, Beets and Balsamic...14** VEG  
evoo, sea salt, crostini
  - Burrata and Tomatoes with Pesto...15** VEG  
fresh tomatoes, arugula, evoo, sea salt, crostini
  - Burrata, Prosciutto, Melon...16**  
cantaloupe, honeydew, arugula, evoo, balsamic, sea salt, crostini

## SALADS

**Protein Add-ons:**  
White Anchovies +3  
Rotisserie Chicken +4

- Mixed Green Salad...Whole 12 | Half 8** GF, V, VEG  
cucumbers, cherry tomatoes, onions, lemon herb vinaigrette
- Classic Caesar...Whole 13 | Half 8**  
romaine hearts, garlic croutons, panko crumbs, classic caesar dressing
- Greek Salad...15**  
mixed baby greens, feta, cucumber, grape tomatoes, kalamata olives, red onions, lemon herb vinaigrette
- Chicken Cobb...16**  
mixed greens, roasted chicken, applewood smoked bacon, hard boiled farm fresh egg, blue cheese, toybox tomatoes, avocado, peppercorn ranch
- Italian Chopped Salad...Whole 16 | Half 11**  
iceberg, radicchio, red onion, salami, aged provolone, chickpeas, pepperoncini, tomatoes, shaved parmesan, lemon herb vinaigrette

## WOODFIRED PIZZAS

gluten-free crust option +4 / dairy-free cheese option +3

- Margherita...16** VEG  
crushed tomato, mozzarella, parmesan, torn basil
- Napoli (Dine-in only)...20** VEG  
crushed tomato, mozzarella di bufala, parmesan, torn basil, evoo
- Barbeque Chicken...20**  
housemade bbq sauce, mozzarella, rotisserie bbq chicken, red onion, shaved smoked gouda, cilantro
- Burrata...20** VEG  
crushed tomato, torn basil, parmesan, topped with fresh burrata, evoo
- Veggie...20** VEG  
crushed tomato, mozzarella, parmesan, roasted red bell pepper, red onion, kalamata olives, portobello mushrooms, torn basil
- Carne...20**  
crushed tomato, italian sausage, pepperoni, ham, meatball, mozzarella, parmesan
- Calabrese and Raw Honey...19**  
crushed tomato, spicy salame, mozzarella, roasted jalapeño, torn basil, parmesan
- Prosciutto Di Parma and Arugula...20**  
crushed tomato, mozzarella, parmesan, topped with prosciutto & fresh arugula
- Ham, Roasted Pineapple and Jalapeño...19**  
crushed tomato, italian ham, roasted pineapple, jalapeño, mozzarella, parmesan

- Salsiccia...19**  
panna, italian sausage, mozzarella, red onion, parmesan, ground fennel seeds, chives
- Smoked Pancetta and Yukon Potato...21**  
panna, mozzarella, red onion, organic egg, thyme, parmesan
- Artichoke and Spinach...20** VEG  
pesto, mozzarella, fire roasted garlic, wild baby arugula, parmesan
- Medjool Date and Chevre...18** VEG  
panna, chevre (goat cheese), mozzarella, red onion, parmesan, chives
- Brussels Sprouts and Smoked Pancetta...19**  
panna, mozzarella, garlic, parmesan
- Quattro Formaggi...19** VEG  
panna, mozzarella, ricotta, gorgonzola, parmesan, oregano
- Beef Meatballs and Fire Roasted Peppers...18**  
crushed tomato, mozzarella, parmesan, torn basil
- Double Pepperoni...19**  
crushed tomato, mozzarella, parmesan, torn basil
- Funghi...20**  
panna, portobello mushroom, mozzarella, taleggio, fontina, parmesan, evoo (we recommend adding truffle oil +3)

\* Due to the variety of pizzas, half & half requests can only be honored at our manager's discretion.

## PIZZA ADD-ONS

- Cheese...2**  
burrata +3  
dairy-free mozzarella +1  
extra mozzarella  
feta  
fontina  
goat cheese  
gorgonzola  
mozzarella di bufala +3  
ricotta  
smoked gouda  
taleggio
- Proteins...2**  
calabrese (spice salame) +1  
grassfed beef meatball  
italian dry salame  
italian ham  
italian sausage  
organic egg  
pepperoni  
prosciutto di parma +1  
rotisserie chicken  
smoked pancetta (bacon) +1  
white anchovies +1
- Veggies...1**  
artichokes +1  
basil pesto  
brussels sprouts  
fire roasted caramelized onion  
fire roasted garlic  
fire roasted jalapeño  
fire roasted red peppers  
fresh pineapple
- grape tomatoes  
kalamata olives  
medjool dates  
organic wilted spinach  
portobello mushrooms +1  
red onion  
truffle oil +2  
yukon potato

## SWEETS

all of our desserts are made in-house from scratch!  
outside dessert fee \$20 flat

- Flourless Chocolate Truffle Cake...9** GF, VEG  
whipped cream, gluten-free raspberry sauce, add scoop of ice cream +3
- Homemade Pie... Slice 9** VEG  
choose from apple, cherry, or our seasonal flavors, with whipped cream, add scoop of ice cream +3
- Chocolate or Vanilla Ice Cream...6** VEG  
two scoops plus whipped cream
- Brownie Stuffed Chocolate Chip Cookie...5** VEG

## DRAUGHT BEERS

We offer an impressive rotating selection of beers on tap. Our beer offerings are focused on local, craft and Italian varieties. Please see restaurant for current selection.

## WINES

A thoughtful selection of local and Italian wines that are curated to pair well with any of our menu items. Please see restaurant for current selection. Corkage fee \$15 per bottle.

## NON-ALCOHOLIC

- Housemade Lemonade...4**  
assorted flavors (with refills)
- Organic Iced Tea...4**  
unsweetened (with refills)
- San Pellegrino Mineral Water...4**  
(16.9 fl. oz.)
- San Pellegrino Sodas...3**  
assorted
- Mexican Coke...4**
- Mexican Sprite...4**
- Apple Juice...4**
- Organic Milk...4**  
regular and chocolate

Note from the owners: Thank you so much for visiting us today! As a family-owned local business, we depend on your feedback to make us better. Please consider emailing us direct at [info@risepizzeria.com](mailto:info@risepizzeria.com) to share your experience and suggestions. We look forward to hearing from you, and we appreciate you for all your support.  
In good company, Susan and Omid (Owners of Rise).

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.

GF = Gluten Free / V = Vegan / VEG = Vegetarian