



## STARTERS

- grass-fed meatballs:** crushed tomato, parmesan, basil, crostini **8**
- wood-fired goat cheese + crushed tomato:** basil, crostini **7**
- fire-roasted seasonal vegetables:** tarragon chef sauce **8**
- cheese board:** chevre (goat cheese), gorgonzola, parmesan, taleggio, fontina, walnuts, organic honey, crostini **12**
- meat board:** prosciutto di parma, calabrese (spicy salami), italian dry salami, smoked pancetta, italian ham, pickles, mustard, crostini **13**
- fire-roasted brussels sprouts + parmesan:** evoo, sea salt **6**
- wood-fired mixed olives:** herbs, roasted garlic, chilis, evoo, sea salt **6**
- beets + goat cheese:** basil, crostini **8**

## SALADS

- chopped salad:** iceberg, radicchio, red onion, salami, aged provolone, chickpeas, pepperoncini, tomatoes, shaved parmesan, lemon herb vinaigrette **13**
- green house salad:** mixed baby greens, tomatoes, shaved parmesan, apple balsamic vinaigrette **11**

## BURRATA

award-winning burrata paired with premium ingredients

- prosciutto di parma + melon:** cantaloupe, honeydew, arugula, evoo, balsamic, sea salt, crostini **13**
- smoked pancetta + medjool dates:** arugula, parmesan, almonds, evoo, sea salt, crostini **13**
- organic grape tomatoes + pesto:** arugula, evoo, sea salt, crostini **10**
- beets + balsamic:** evoo, sea salt, crostini **12**
- artichoke + kalamata olives:** tomatoes, evoo, sea salt, crostini **12**

- little gem salad:** baby romaine, shaved delicata squash, chives, shaved parmesan, crostini, tarragon chef sauce **12**
- spinach + citrus salad:** red onions, shaved parmesan, citrus olive vinaigrette **13**

## WOOD-FIRED PIZZA

Our unique dough is a healthy blend of locally-milled, non-GMO flour, mixed with organic whole grains, without added fat, sugar, or preservatives. It is fermented over a multi-day and multi-temperature process, which contributes to the unique flavor of our crust.

### Gluten-Free crust option **3**

(Please note: We are not a Gluten-Free certified facility.)  
add-ons welcome • no substitutions please

## RED

- margherita:** crushed tomato, mozzarella, parmesan, torn basil **11**
- double pepperoni:** crushed tomato, mozzarella, parmesan, torn basil **15**
- calabrese (spicy salami) + honey:** crushed tomato, mozzarella, roasted jalapeño, torn basil, parmesan **15**
- ham + fresh pineapple +jalapeño:** crushed tomato, mozzarella, parmesan **15**
- burrata:** crushed tomato, torn basil, parmesan (burrata applied cold after baking) **16**
- beef meatball + fire roasted peppers:** crushed tomato, mozzarella, parmesan, torn basil **14**
- prosciutto di parma + arugula:** crushed tomato, mozzarella, parmesan (prosciutto and arugula applied after baking) **15**
- carne:** italian sausage, pepperoni, ham, meatball, crushed tomato, mozzarella, parmesan **17**

## WHITE

- bianco:** panna, mozzarella, parmesan, oregano (garlic on request) **11**
- funghi (mushroom):** panna, taleggio, fontina, parmesan, thyme **17**
- salsiccia (italian sausage):** panna, mozzarella, red onion, parmesan, ground fennel seeds, chives **15**
- quattro formaggi (four cheese):** panna, mozzarella, ricotta, gorgonzola, parmesan, oregano **15**
- medjool date + chevre (goat cheese):** panna, mozzarella, red onion, parmesan, chives **15**
- artichoke + spinach:** panna, mozzarella, fire-roasted garlic, parmesan **16**
- brussels sprouts + smoked pancetta (bacon):** mozzarella, garlic, parmesan **15**
- smoked pancetta (bacon) + yukon potato:** mozzarella, red onion, organic egg, thyme, parmesan **17**

## ADD-ONS

Customize any of our pizzas to your liking. We suggest keeping add-ons to no more than three additional ingredients.

cheeses	proteins	veggies	more veggies
burrata <b>5</b>	calabrese (spicy salami) <b>2</b>	artichokes <b>2</b>	fire-roasted caramelized onion <b>1</b>
daiya mozzarella <b>3</b> (dairy free)	grass-fed beef meatball <b>2</b>	brussels sprouts <b>1</b>	fire-roasted garlic <b>1</b>
fontina <b>2</b>	italian dry salami <b>2</b>	fire-roasted jalapeño <b>1</b>	medjool dates <b>1</b>
goat cheese <b>2</b>	italian ham <b>2</b>	fire-roasted red peppers <b>1</b>	pesto basil <b>1</b>
gorgonzola <b>2</b>	italian sausage <b>2</b>	fresh pineapple <b>1</b>	wood-fired mixed mushrooms <b>2</b>
mozzarella <b>2</b> (extra)	organic egg <b>2</b>	kalamata olives <b>1</b>	yukon potato <b>1</b>
mozzarella di bufala <b>5</b>	pepperoni <b>2</b>	organic grape tomatoes <b>1</b>	
ricotta <b>2</b>	prosciutto di parma <b>3</b>	organic wilted spinach <b>1</b>	<b>dipping sauces</b>
taleggio <b>2</b>	sicilian anchovies <b>2</b>	red onion <b>1</b>	crushed tomato sauce <b>1</b>
	smoked pancetta (bacon) <b>2</b>		pesto basil <b>3</b> (may add directly onto pizza)



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**DRAFT BEER**

- peroni nastro azzurro - italy 7
- lagunitas ipa - petaluma, ca 7
- lagunitas citrulinensis - petaluma, ca 7
- sierra nevada pale ale - chico, ca 7
- stella artois - belgium 7
- 21st amendment watermelon wheat - san francisco, ca 8
- ballast point grapefruit scuplin ipa - san diego, ca 8
- anderson valley brother david's triple abbey ale - mendocino, ca 8

**WHITE WINE**

- |  |    |    |
|--|----|----|
| j vineyards - pinot gris, california, 2015                           | 10 | 36 |
| lagaria winery - pinot grigio "delle venezie", trentino, italy, 2015 | 9  | 28 |
| brander vineyard - sauvignon blanc, santa ynez valley, 2015          | 10 | 36 |
| talbott kali hart - chardonnay, monterey, ca, 2014                   | 12 | 38 |
| long meadow ranch - sauvignon blanc, napa, 2015                      | 12 | 45 |
| le dolci colline - prosecco, veneto, italy                           |    | 36 |
| canella - prosecco, italy (piccolo bottle)                           | 11 |    |
| macrostie - chardonnay, sonoma coast, 2014                           | 13 |    |
| the forager- rosé, mendocino county, 2016                            | 10 |    |

**RED WINE**

- |  |    |    |
|--|----|----|
| la posta pizzella - malbec, mendoza, argentina, 2014                   | 10 | 36 |
| pali riviera - pinot noir, sonoma, 2014                                | 11 | 40 |
| acre - zinfandel, napa valley, 2014                                    | 12 |    |
| elio grasso - dolcetto d'alba dei grassi, monforte d'alba, italy, 2015 | 12 | 40 |
| leese-fitch - cabernet sauvignon, sonoma, 2014                         | 10 | 35 |
| macmurray ranch - pinot noir, central coast california, 2014           |    | 32 |
| paitin - barbera di alba serra, piedmont, italy, 2014                  |    | 28 |
| paolo scavino - barolo, piedmont, italy, 2012                          |    | 65 |

corkage fee 15

**OTHER DRINKS**

- house made lemonade 3.5  
classic or prickly pear (with refills)
- organic iced tea 3.5  
unsweetened (with refills)
- san pellegrino - mineral water 3.5  
(16.9 fl. oz.)
- san pellegrino - sodas 2.5  
orange, lemon, grapefruit, blood orange

- devil's canyon root beer 4
- mexican coke 3.5
- mexican sprite 3.5
- organic apple juice 3.5
- organic milk 3.5
- organic chocolate milk 3.5

**SWEETS**

- house made gelato (no refills please) 4
- salted fudge brownie stuffed chocolate chip cookie 4

