



# RISE PIZZERIA

## 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 **7**

## SALADS

### TOSSED

- chopped salad:** iceberg, radicchio, red onion, salami, aged provolone, chickpeas, pepperoncini, tomatoes, lemon herb vinaigrette, parmesan **13**
- Green house salad:** mixed baby greens, shaved parmesan, apple balsamic vinaigrette **11**
- little gem salad:** baby romaine, shaved delicata squash, croutons, tarragon chef sauce, parmesan, chives **12**
- Spinach + orange salad:** citrus olive vinaigrette, shaved parmesan **13**

## BURRATA

- award winning burrata paired with premium the best 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**

### MARINATED (MIX & MATCH) by the scoop

- white bean + asparagus:** parsley, pickled red onion and lemon **3**
- farro + spicy greens:** cucumbers, cherry tomatoes, herbs, balsamic vinaigrette **3**
- mushroom + peppadew :** red onion, parsley, balsamic vinaigrette **3**

## 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 option, add \$3

### RED

- margherita (tomato pie):** crushed tomato, mozzarella, torn basil, parmesan **10**
- double pepperoni:** crushed tomato, mozzarella, parmesan, torn basil **14**
- calabrese (spicy salami) + honey:** crushed tomato, mozzarella, roasted jalapeño, torn basil, parmesan **14**
- italian ham + fresh pineapple:** crushed tomato, mozzarella, roasted jalapeño, parmesan **14**
- burrata:** crushed tomato, torn basil, parmesan **15**
- beef meatball + fire roasted peppers:** crushed tomato, mozzarella, torn basil, parmesan **13**
- prosciutto di parma + arugula:** crushed tomato, mozzarella, parmesan **14**
- carne:** italian sausage, pepperoni, ham, meatball, crushed tomato, mozzarella, parmesan **16**

### WHITE

- bianco:** panna, mozzarella, parmesan, oregano (garlic on request) **10**
- funghi (mixed mushroom):** panna, taleggio, fontina, parmesan, thyme **16**
- salsiccia (italian sausage):** panna, mozzarella, red onion, parmesan, ground fennel seeds, chives **14**
- quattro formaggi (four cheese):** panna, mozzarella, ricotta, gorgonzola, parmesan, oregano **14**
- medjool date + chevre (goat cheese):** panna, mozzarella, parmesan, red onion, chives **14**
- artichoke + spinach:** panna, mozzarella, fire-roasted garlic, parmesan **15**
- smoked pancetta (bacon) + brussels sprouts:** mozzarella, garlic, parmesan **14**
- smoked pancetta (bacon) + yukon potato:** mozzarella, red onion, organic egg, thyme, parmesan **16**

## ADD-ONS

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

### cheeses

- mozzarella di bufala 5
- burrata 5
- taleggio 2
- goat cheese 2
- ricotta 2
- daiya mozzarella 3
- gorgonzola 2
- fontina 2

### proteins

- italian sausage 2
- pepperoni 2
- italian dry salami 2
- calabrese (spicy salami) 2
- grass-fed beef meatball 2
- smoked pancetta (bacon) 2
- prosciutto di parma 3
- organic egg 2
- sicilian anchovies 2
- italian ham 2

### veggies

- artichokes 2
- brussels sprouts 1
- organic grape tomatoes 1
- fire-roasted red peppers 1
- organic wilted spinach 1
- fresh pineapple 1
- kalamata olives 1
- red onion 1
- fire-roasted jalapeño 1

### more veggies

- fire-roasted mixed mushrooms 2
- fire-roasted caramelized onion 1
- medjool dates 1
- fire-roasted garlic 1
- pesto basil 1
- yukon potato 1

### \*dipping sauces

- tarragon sauce 1
- crushed tomato sauce 1



# RISE PIZZERIA

## DRAFT BEER

- peroni birra superiore - italy 7
- lagunitas ipa - petaluma, ca 7
- sierra nevada pale ale - chico, ca 7
- speakeasy payback porter - san francisco, ca 9
- stella lager - belgium 7
- modern times fruitlands - san diego, ca 8
- ballast point grapefruit scuplin ipa - san diego, ca 8
- anderson valley brother david ale - mendocino, ca 8
- oaktown brown, calicraft - oakland, ca 9

## BOTTLE BEER

- widmer omission pale ale (gluten free) - portland, or 7
- lagunitas little sumpin' sumpin' ale - petaluma, ca 6
- bear republic red rocket ale - healdsburg, ca 6
- hangar 24 betty ipa - redlands, ca 6

## SOFT DRINKS

- house made lemonade (with refills!) 3.5
- organic iced tea (with refills!) 3.5
- san pelligrino, mineral water 3.5
- san pelligrino, sodas (assorted) 2.5

## SWEETS

- house made biscotti 2
- soft serve ice cream (no refills please) 4
- afogatto 6
- nutella + ricotta calzone: berries, chocolate, whipped cream 8
- berries + cream 6
- salted fudge brownie stuffed chocolate chip cookie 3

## 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
- stemmler, chardonnay, carneros, 2014 14 55
- long meadow ranch, sauvignon blanc, napa, 2015 B10 45
- le dolci colline, prosecco, veneto, italy B10 36

## RED WINE

- la posta pizzella, malbec, mendoza, argentina, 2014 10 36
- pali riviera, pinot noir, sonoma, 2014 11 40
- oakville, zinfandel, napa, 2014 12 45
- 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 B10 32
- paitin, barbera di alba serra, piedmont, italy, 2014 B10 28
- paolo scavino, barolo, piedmont, italy, 2012 B10 65
- corkage fee\* 15

- mexican coke 3.5
- rootbeer 3.5
- apple juice 3.5
- organic milk 3.5

## COFFEE AND TEA

- americano 3.5
- cappuccino 3.5
- hot chocolate 3.5
- caffè latte 4.5
- caffè mocha 4.5
- espresso 3
- afogatto 5.5
- organic tea 3

