

ANTIPASTI

TO SHARE

WOOD-FIRED ITALIAN OLIVES 12
gin, rosemary & citrus (gf, vg)

OSTRICA (1) 5.5
freshly shucked australian oysters,
gin & tonic granita (gf)

SALUMI (2/4) 20/36
chef's daily selection of hand-sliced
salumi, giardiniera, gnocco fritto (gfo)
add buffalo mozzarella or burrata 10

ARANCINI (2) 14
black truffle, porcini mushroom, taleggio,
confit garlic aioli (v)

POLENTA CHIPS (5) 16
rosemary salt, pecorino romano,
truffle oil (gf, v)

WOOD-FIRED CORN RIBS (4) 16
'nduja butter, oregano, parmesan (gf)

ZUCCHINI FLOWER (1) 10
lightly fried, cacio e pepe, smoked honey,
tomato jam (v)

POLPETTE MEATBALLS (3) 14
slow-cooked pork & beef meatballs, tomato
sugo, wood-fired rosemary focaccia,
pecorino romano

FOCACCIA 16
garlic, fior di latte, oregano

PRIMI

ENTRÉE

BURRATA 22
italian cured tomatoes, basil purée,
pickled walnuts, crostini (gfo, v, cn)
add prosciutto 8

CALAMARI FRITTI 22
lightly fried local calamari, 'nduja
dressing, shaved fennel, burnt orange,
confit garlic aioli

VITELLO TONNATO 24
veal carpaccio, tuna emulsion,
caperberries, roquette, parmesan (gf)

CHAR-GRILLED FREMANTLE OCTOPUS 26
chorizo, confit potatoes, salsa verde,
almond milk, fermented chilli oil (gf)

MENU



THE RISE pizzeria

FEED ME CHEF'S SELECTION

CAN'T DECIDE?
LET OUR CHEF CHOOSE.

59PP

MINIMUM 2 PEOPLE
WE KINDLY REQUEST THE ENTIRE TABLE PARTICIPATES

PASTA E RISOTTO

PASTA & RISOTTO

HOUSE-MADE POTATO GNOCCHI 28
slow-cooked veal osso buco, saffron sauce,
parmigiano reggiano (gfo)

SPAGHETTI CARBONARA 27
house-made spaghetti, cured pork cheek,
free range egg, black pepper, pecorino
romano (gfo)

LINGUINE MARINARA 42
house-made linguine, portarlinton mussels,
prawns, scallops, moreton bay bug, chilli,
parsley, cherry tomatoes, lobster bisque (gfo)

RIGATONI ALLA BOLOGNESE 28
house-made rigatoni, ragu alla bolognese,
parmigiano reggiano (gfo)

CASARECCE AL PESTO GENOVESE 30
house-made casarecce, zucchini flowers,
basil pesto, buffalo mozzarella,
lemon oil (v, gfo, vgo)

CRAB LINGUINE 35
house-made linguine, fraser island spanner
crab, lobster bisque, garlic, chilli, basil,
napoli (gfo)

SPINACH & TALEGGIO RISOTTO 25
carnaroli rice, spinach, green peas,
taleggio, parmigiano reggiano (gf, v, vgo)

Please notify your waiter of any allergies. While we will endeavour to accomodate any dietary requirements, we cannot guarantee any allergen-free meals.

15% surcharge applies on public holidays.

We may be unable to accomodate alterations during busy times.

vg = vegan
v = vegetarian
gf = gluten free
cn = contains nuts
vgo = vegan option
vo = vegetarian option
gfo = gluten free option

SECONDI

MAINS

BLACK ANGUS RESERVE EYE FILLET (200G) 58
150 day grain fed, mb+2
shallot purée, buttered spinach, roasted
bone marrow, red wine jus (gf)
add half a bug 8

ROASTED MORETON BAY BUGS 52
garlic, chilli & parsley butter, saffron
rice, peperonata (gf)

PROSCIUTTO-WRAPPED CHICKEN INVOLTINI 32
buffalo ricotta, sun-dried tomato &
spinach filling, pumpkin purée, pan-
fried gnocchi, white wine & sage sauce

PIATTO DEL GIORNO MP
see board for our specials today

CONTORNI

SIDES

CHIPS 10
rosemary salt, confit garlic aioli (gf, v, vgo)

ITALIAN SALAD 16
romaine, pepperoncini, tomato, olives, red onion,
croutons, parmesan, lemon dressing (v, gfo, vgo)

CRISPY BRUSSELS SPROUTS 16
smoked honey, whipped goats cheese, pumpkin seeds,
puffed quinoa (gf, v, vgo)

MAC 'N CHEESE 14
truffle infused cheese sauce, pangrattato (v)

TRIPLE-COOKED HOUSE POTATOES 14
rosemary, garlic, sour cream & chives (v, vgo)

SEASONAL VEGETABLES 16
garlic, chilli & parsley butter (gf, v, vgo)

PIZZA

WOOD-FIRED ROMAN STYLE

THE RISE PIZZA 33
white base, red onion, garlic, olives, capers
smoked salmon, caviar, dill

CAPRICCIOSA 24
leg ham, field mushrooms, artichoke hearts,
black olives

ZUZU.CCHINI 24
grilled zucchini & eggplant, roasted capsicum,
field mushrooms, black olives (v)

PROSCIUTTO E RUCOLA 29
18 month prosciutto di parma, fresh
buffalino cheese, roquette, parmesan

HERCULINA 27
italian sausage, salami, pancetta, black olives

SALSICCIA 26
white base, italian sausage, sun-dried tomatoes,
goats cheese, parsley

AMALFI 30
white base, marinated garlic prawns, cherry
tomatoes, zucchini, broccolini, lemon wedge

SUPREMA 29
bacon, mushroom, leg ham, mild salami, roasted
capsicum, onion

QUEEN MARGHERITA 22
fior di latte, evoo, fresh basil, parmesan (v)

TRUFFLE MUSHROOM 28
truffle paste base, field mushrooms, porcini
mushroom, whipped mascarpone (v)

BRUCIA 'O CULO 26
hot salami, hot 'njuda calabrese, roasted
capsicum, chilli

PATATE 23
white base, thinly sliced potatoes, caramelised
onion, garlic, rosemary, whipped mascarpone (v)

GIGI HADID 24
grilled chicken, red onion, roasted capsicum,
topped with basil pesto

AUSTRALIANA 26
bacon, leg ham, grilled chicken, bbq sauce

NAPOLETANA 23
anchovy fillets, capers, olives, marinated garlic,
oregano, parmesan

CINDERELLA 25
roasted pumpkin purée base, toasted pine nuts,
feta, sage (v)

SCEMO IN HAWAI'I 23
leg ham, pineapple
vegan cheese + 4
gf base + 4

DIGESTIVO

LIQUEURS

| | |
|------------------|----|
| AMARO AVERNA | 11 |
| AMARO MONTENEGRO | 11 |
| BAILEYS | 10 |
| ESPRESSO MARTINI | 20 |
| FRANGELICO | 11 |
| GRAPPA | 13 |
| LIMONCELLO | 11 |
| SAMBUCA | 13 |

DOLCE

DESSERT

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| BOMBE ALASKA FOR TWO | 24 |
| lemon semifreddo, burnt italian meringue, limoncello curd, pan di spagna (v) | |

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| HUNTED & GATHERED CHOCOLATE FONDANT | 18 |
| sour cherries, honeycomb, vanilla bean gelato (v) | |

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| TARTUFO | 15 |
| hand-rolled balls of gelato, covered in chocolate (gf, vgo) ask for today's flavours | |

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| AFFOGATO BIANCO | 16 |
| caramelised white chocolate mousse, vanilla bean ice cream, textures of chocolate, espresso (gf) add frangelico or baileys | |

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| ITALIAN DONUTS | 18 |
| Classic italian donuts, cinnamon sugar, your choice of nutella or dulce de leche or creme di pistachio (gfo) add an extra dipping sauce | |

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| FORMAGGI | MP |
| today's selection of three artisan cheeses with accompaniments (gfo) | |

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| NUTELLA PIZZA | 18 |
| nutella, strawberries, vanilla ice cream (gfo) | |

DRINKS

THE RISE pizzeria

COCKTAILS

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| SUMMER SPRITZ | 12 |
| lemon, lychee, rosemary | |
| MOTHER OF DRAGONS | 23 |
| hendricks, apple sour, cointreau, elderflower, cucumber, pineapple juice | |
| ESPRESSO MARTINI | 20 |
| premium vodka, kahlua, lavazza espresso | |
| APEROL SPRITZ | 16 |
| aperol, prosecco, soda, orange | |
| NEGRONI | 18 |
| campari, cinzano rosso, gin, orange | |
| MARGARITA | 20 |
| altos plata, lime, triple sec, salt rim | |
| PORNSTAR MARTINI | 22 |
| vanilla vodka, passionfruit, passoã, prosecco, lime | |
| YUZU CUTE | 18 |
| hendricks gin, yuzu, soda, cucumber, mint | |
| ask about our range of classic cocktails | |

NON-ALCOHOLIC

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| BABY DRAGON | 12 |
| cucumber, pineapple, cranberry juice, elderflower, soda, lemon | |
| YUZU FIZZ | 12 |
| yuzu, soda, lemon, mint | |
| PASSION PINE SPRITZ | 10 |
| passionfruit, pineapple juice, soda, lime, lemon | |
| PERONI LIBERA - 0% | 9 |
| CHINOTTO | 7.5 |
| ARANCIATA ROSSA JUICE | 7.5 |
| SOFT DRINKS | 6.5 |
| SPARKLING WATER | 4.5 |
| | 6/9.5 |

VINO

WINE

BY THE GLASS

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|------------------------|-------|
| PROSECCO | 10/38 |
| aurelia, sa | |
| PINOT GRIGIO | 9/36 |
| grant burge, benchmark | |
| SAUVIGNON BLANC | 9/36 |
| pikorua, marlborough | |
| CHARDONNAY | 9/36 |
| grant burge, benchmark | |
| ROSÉ | 10/38 |
| luna rosa, sa | |
| PINOT NOIR | 13/50 |
| wicks, adelaide hills | |
| SHIRAZ | 9/36 |
| grant burge, barossa | |
| MOSCATO | 10/38 |
| fiore, aus | |

BY THE BOTTLE

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|-------------------------------------|-----|
| PINOT NOIR | 69 |
| bay of fires, tas | |
| CHIANTI RISERVA | 84 |
| ricasoli, tuscan, ita | |
| CHIANTI CLASSICO | 44 |
| castello di radda, ita | |
| CABERNET SHIRAZ | 112 |
| penfolds bin 389, 2020 | |
| SHIRAZ | 79 |
| rob oatley limited release, barossa | |
| CABERNET SAUVIGNON | 46 |
| rymill, coonawarra | |
| NEBBIOLO | 63 |
| pizzini, king valley | |
| MONTEPULCIANO | 32 |
| d'abruzzo parini, doc italy | |
| CHARDONNAY | 59 |
| hardys heritage reserve bin, aus | |
| PINOT GRIGIO | 46 |
| santi, docg, ita | |

BIRRA

BEER

ON TAP

| | |
|---------------------------|-------|
| PERONI | 11/16 |
| nastro azzurro | |
| THE RISE LAGER | 9 |
| STONE & WOOD | 12 |
| pacific ale | |
| BY THE BOTTLE | |
| CORONA | 12 |
| VICTORIA BITTER | 10 |
| KOSCIUSKO PALE ALE | 11 |
| GREAT NORTHERN | 11 |
| super crisp - 3.5% | |
| APPLE CIDER | 11 |
| yarra valley | |
| GINGER BEER | 12 |
| james squire | |

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|-------------------------|----|-------------------------|----|
| CAMPARI | 10 | JIM BEAM | 9 |
| COINTREAU | 11 | JACK DANIELS | 10 |
| SOUTHERN COMFORT | 9 | BASIL HAYDEN | 11 |
| BEGIN GIN | 9 | CANADIAN CLUB | 9 |
| HENDRICKS GIN | 13 | J/WALKER RED | 9 |
| ALTOS TEQUILA | 13 | JAMESON WHISKEY | 10 |
| FRIS VODKA | 9 | GLENFIDDICH 12YR | 11 |
| ABSOLUT VANILLA | 10 | LAPHROAIG 10YR | 15 |
| GREY GOOSE | 13 | HIBIKI HARMONY | 19 |
| BUNDABERG RUM | 9 | | |
| SAILOR JERRY | 10 | | |
| BACARDI WHITE | 9 | | |

SUNDAY SIPPERS

EVERY SUNDAY IN SUMMER 3-5PM

PARMA & POT

EVERY WEDNESDAY NIGHT FROM 5PM

HAVE AN UPCOMING EVENT?

EMAIL US AT

EVENTS@THERISEPIZZERIA.COM.AU

KEEP UP WITH US



@therisepizzeria