

## FEED ME

### CHEF'S CHOICE OF:

|           |           |
|-----------|-----------|
| FOCACCCIA | 1 x PASTA |
| 1 x SNACK | 1 x PIZZA |
| 1 x SHARE | 1 x SIDE  |

59PP

MINIMUM 2 PEOPLE

WE KINDLY REQUEST THE ENTIRE TABLE PARTICIPATES

## SNACKS

|  |    |
|--|----|
| <b>FRIED SICILIAN GREEN OLIVES</b>                                 | 14 |
| parmesan, aioli (v)  |    |
| <b>ORITZ RISERVA ANCHOVY (1)</b>                                   | 8  |
| smoked tomato sorbet, house sourdough crisp                        |    |
| <b>CROCCHETTE (2)</b>  | 14 |
| cacio e pepe, basil aioli (v)                                      |    |
| <b>ARANCINI (2)</b>  | 14 |
| pumpkin, goats cheese, sun-dried tomato (v)                        |    |
| <b>HALF SHELL TASMANIAN SCALLOP (1)</b>                            | 12 |
| roasted cauliflower purée, apple jam, cotechino, red wine jus (gf) |    |

## SHARE PLATES

|  |    |
|--|----|
| <b>SALUMI PLATE</b>  | 22 |
| chef's daily selection, parmesan custard, house pickles, gnocco fritto (gfo) |    |
| <b>WOOD-FIRED CORN RIBS (4)</b>  | 16 |
| 'nduja butter, pecorino romano, oregano (gf)                                 |    |
| <b>CRISPY FRIED POLENTA (4)</b>  | 16 |
| rosemary salt, truffle parmesan, confit garlic aioli (v, gf)                 |    |
| <b>CALAMARI FRITTI</b>   | 22 |
| lightly fried local calamari, romesco, green basil aioli                     |    |
| <b>12 HOUR FATTY LAMB RIBS (6)</b>   | 24 |
| smoked salt, salsa verde (gf)  |    |
| <b>NONNA'S MEATBALLS (3)</b>   | 14 |
| slow-cooked pork & beef meatballs, tomato sugo, pecorino romano              |    |

# MENU

## THE RISE

pizzeria

### PASTA & RISOTTO

|  |    |
|--|----|
| <b>HOUSE-MADE POTATO GNOCCHI</b>   | 28 |
| basil & zucchini pesto, buffalo milk ricotta, italian cured tomato, parmigiano (v, cn)   |    |
| <b>SPAGHETTI VONGOLE</b>   | 34 |
| house-made spaghetti, vongole clams, garlic, pepperoncino, parsley, vino bianco, tomato (gfo)  |    |
| <b>TAGLIATELLE LAMB RAGU</b>   | 32 |
| house-made tagliatelle, slow-cooked lamb ragu, garden peas, lemon ricotta, mint pesto, pangrattato (gfo, cn)                           |    |
| <b>RIGATONI TRUFFLE &amp; SAUSAGE</b>  | 30 |
| house-made rigatoni, pork & fennel sausage, vino bianco, black truffle, cream, pecorino (gfo)  |    |
| <b>FRUTTI DI MARE</b>  | 40 |
| choice of linguine or risotto, australian prawns, squid, mussels, crustacean stock, saffron, tomato, fresh herbs (gf)                  |    |
| <b>CRAB LINGUINE</b>   | 39 |
| house-made linguine, fraser island spanner crab, lobster bisque, garlic, chilli, basil, napoli (gfo)                                   |    |
| <b>RISOTTO AI FUNGI</b>  | 30 |
| carnaroli rice, wild mushroom, porcini mushroom stock, black truffle mascarpone, parmigiano, chervil, parsley (v, vgo, gf) + chicken 6 |    |

NEED TO SEE IT TO BELIEVE IT?

scan to check out our favourite dishes on instagram!



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           | vgo = vegan option           |
| v = vegetarian       | vo = vegetarian option       |
| gf = gluten friendly | gfo = gluten friendly option |
| cn = contains nuts   |                              |

## MAINS

INCLUDES ONE SIDE OF CHOICE

|  |    |
|--|----|
| <b>FISH OF THE DAY</b>   | mp |
| see special's board for today's creation   |    |
| <b>STEAK OF THE DAY</b>  | mp |
| see special's board for today's creation   |    |
| <b>CHICKEN SALTIMBOCCA</b>   | 38 |
| chicken breast, prosciutto di parma, crispy sage, parmigiano, white wine & butter sauce (gf) |    |

## ON THE SIDE

|  |    |
|--|----|
| <b>FRIES</b>   | 12 |
| rosemary salt, confit garlic aioli (v, vgo, gf)          |    |
| <b>GREEN BEANS</b>                                       | 16 |
| basil & zucchini pesto, pecorino romano (v, gf, cn)      |    |
| <b>ROQUETTE SALAD</b>                                    | 14 |
| red wine poached pear, walnuts, gorgonzola (v, gf)       |    |
| <b>CHEESY CAULIFLOWER</b>                                | 14 |
| rosemary pangrattato (v)                                 |    |
| <b>TRIPLE COOKED HOUSE POTATOES</b>                      | 16 |
| garlic, rosemary, sea salt (v, vg, gf)                   |    |
| <b>BUTTERY PEAS</b>                                      | 12 |
| peas, broad beans, pancetta, pepperoncino, shallots (gf) |    |
| <b>GLAZED BABY CARROTS</b>                               | 16 |
| whipped goats cheese, hazelnuts (v, gf, cn)              |    |
| <b>AUTUM LEAVES SALAD</b>                                | 12 |
| lemon dressing, parmigiano (v, vgo, gf)                  |    |

## FOCACCIA

|  |    |
|--|----|
| <b>HOUSE-MADE ROSEMARY FOCACCIA</b>      | 12 |
| + truffle butter 2                       |    |
| <b>'NDUJA &amp; BURRATA</b>              | 22 |
| fior di latte, 'nduja, burrata, roquette |    |
| <b>GARLIC &amp; CHEESE</b>               | 16 |
| garlic, fior di latte, oregano (v)       |    |

## PIZZA

vegan cheese + 4  
gf base + 4

### WHITE BASE

|  |    |
|--|----|
| <b>QUATTRO FORMAGGI</b>  | 24 |
| fior di latte, smoked scamorza, gorgonzola, parmesan (v) + hot salami 4                            |    |
| <b>ORTOLANA</b>  | 25 |
| fior di latte, zucchini, red capsicum, thinly sliced potato, semi-dried tomato, basil, oregano (v) |    |
| <b>PATATE &amp; SALSICCIA</b>  | 28 |
| fior di latte, thinly sliced potatoes, rosemary, italian pork sausage, truffle ricotta             |    |
| <b>FUNGHI</b>  | 22 |
| fior di latte, wild mushroom, truffle ricotta (v) + grilled chicken 3                              |    |

### RED BASE

|   |    |
|---|----|
| <b>CAPRICCIOSA</b>  | 25 |
| fior di latte, leg ham, wild mushroom, artichoke, black olives, parmesan + oritz anchovy 4                          |    |
| <b>PROSCIUTTO E RUCOLA</b>  | 29 |
| fior di latte, 18 month prosciutto di parma, fresh buffalino cheese, roquette, parmesan                             |    |
| <b>QUEEN MARGHERITA</b>   | 22 |
| fior di latte, evoo, fresh basil, parmesan (v)  |    |
| <b>PRAWNS &amp; ZUCCHINI</b>  | 32 |
| fior di latte, marinated garlic prawns, cherry tomato, zucchini, lemon + italian pork sausage 4                     |    |
| <b>SUPREMA</b>  | 30 |
| fior di latte, bacon, mushroom, leg ham, mild salami, roasted capsicum, onion, parmesan + marinated garlic prawns 5 |    |
| <b>BRUCIA 'O CULO</b>   | 27 |
| fior di latte, hot salami, hot 'njuda calabrese, roasted capsicum, chilli, parmesan                                 |    |
| <b>AUSTRALIANA</b>  | 26 |
| fior di latte, bacon, leg ham, grilled chicken, red onion, bbq sauce  |    |
| <b>SCMO IN HAWAI'I</b>  | 24 |
| fior di latte, leg ham, pineapple   |    |
| <b>CARNE</b>  | 29 |
| fior di latte, italian pork sausage, ham, black olives, mild salami, parmesan                                       |    |
| <b>GIGI</b>   | 24 |
| fior di latte, grilled chicken, red onion, roasted capsicum, basil pesto, oregano                                   |    |

# NON-ALCOHOLIC

## MOCKTAILS & 0%

|  |    |
|--|----|
| <b>BABY DRAGON</b>   | 12 |
| cucumber, pineapple, cranberry juice, elderflower, soda, lemon |    |
| <b>FROZEN VIRGIN MARG</b>                                      | 14 |
| lime, agave, salt rim  |    |
| <b>YUZU SPRITZ</b>   | 12 |
| yuzu, soda, lemon, mint  |    |
| <b>PASSION PINE SPRITZ</b>                                     | 10 |
| passionfruit, pineapple juice, soda, lime, lemon               |    |
| <b>PERONI LIBERA - 0%</b>                                      | 9  |

## *COLD DRINKS*

|  |       |
|--|-------|
| <b>CHINOTTO</b>                              | 7.5   |
| <b>ARANCIATA ROSSA</b>                       | 7.5   |
| <b>JUICE</b>                                 | 6.5   |
| ORANGE / CLOUDY APPLE                        |       |
| <b>SOFT DRINKS</b>                           | 4.5   |
| COKE / COKE NO SUGAR / SPRITE / SOLO / FANTA |       |
| <b>SPARKLING WATER</b>                       | 6/9.5 |

## HAVE AN UPCOMING EVENT?

scan here to learn more about having an event with us!



@therisepizzeria

# DRINKS

## THE RISE pizzeria

### COCKTAILS

|  |    |
|--|----|
| <b>MOTHER OF DRAGONS</b>   | 23 |
| hendricks, apple sour, cointreau, elderflower, cucumber, pineapple juice |    |
| <b>ESPRESSO MARTINI</b>  | 20 |
| premium vodka, kahlua, lavazza espresso                                  |    |
| <b>YUZU CUTE</b>   | 18 |
| hendricks gin, yuzu, soda, cucumber, mint                                |    |
| <b>APEROL SPRITZ</b>   | 16 |
| aperol, prosecco, soda, orange   |    |
| <b>NEGRONI</b>   | 20 |
| campari, cinzano rosso, gin, orange                                      |    |
| <b>MARGARITA</b>   | 20 |
| altos plata, lime, salt rim  |    |
| <b>PORNSTAR MARTINI</b>  | 23 |
| vanilla vodka, passionfruit, passoã, prosecco, lime                      |    |
| <b>LONG ISLAND ICED TEA</b>  | 22 |
| vodka, gin, cointreau, bacardi, tequila, coke, lemon                     |    |
| <b>OLD FASHIONED</b>   | 21 |
| basil hayden, bitters, sugar cube, orange                                |    |
| <b>LIMONCELLO SPRITZ</b>   | 16 |
| limoncello, prosecco, lemonade, orange                                   |    |

ask about our range of classic cocktails

### DIGESTIVO

#### LIQUEURS

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

# VINO

## WINE

### BY THE GLASS

|                        |          |
|------------------------|----------|
| <b>PROSECCO</b>        | 11/42    |
| aurelia, sa            |          |
| <b>PINOT GRIGIO</b>    | 11/42    |
| grant burge, benchmark |          |
| <b>SAUVIGNON BLANC</b> | 11/48 1L |
| mud house, marlborough |          |
| <b>CHARDONNAY</b>      | 11/42    |
| grant burge, benchmark |          |
| <b>ROSÉ</b>            | 11/42    |
| luna rosa, sa          |          |
| <b>PINOT NOIR</b>      | 13/50    |
| wicks, adelaide hills  |          |
| <b>SHIRAZ</b>          | 11/42    |
| grant burge, barossa   |          |
| <b>MOSCATO</b>         | 11/42    |
| fiore, aus             |          |

### BY THE BOTTLE

|                                     |    |
|-------------------------------------|----|
| <b>PINOT NOIR</b>                   | 69 |
| josef chromy estate, tas            |    |
| <b>CHIANTI RISERVA</b>              | 84 |
| ricasoli, tuscan, ita               |    |
| <b>CHIANTI</b>                      | 48 |
| baffo rosso, ita                    |    |
| <b>SHIRAZ</b>                       | 79 |
| rob oatley limited release, barossa |    |
| <b>CABERNET SAUVIGNON</b>           | 46 |
| rymill, coonawarra                  |    |
| <b>NEBBIOLO</b>                     | 63 |
| pizzini, king valley                |    |
| <b>MONTEPULCIANO</b>                | 28 |
| d'abruzzo parini, doc italy         |    |

# BEER & CIDER

## ON TAP

|                                |       |
|--------------------------------|-------|
| <b>CANADIAN CLUB &amp; DRY</b> | 14    |
| lime                           |       |
| <b>PERONI</b>                  | 12/17 |
| nastro azzurro                 |       |
| <b>THE RISE LAGER</b>          | 9     |

### BY THE BOTTLE

|                           |    |
|---------------------------|----|
| <b>CORONA</b>             | 12 |
| <b>VICTORIA BITTER</b>    | 10 |
| <b>STONE &amp; WOOD</b>   | 12 |
| <b>KOSCIUSKO PALE ALE</b> | 11 |
| <b>GREAT NORTHERN</b>     | 11 |
| super crisp - 3.5%        |    |
| <b>APPLE CIDER</b>        | 11 |
| yarra valley - 5%         |    |
| <b>GINGER BEER</b>        | 12 |
| james squire - 4%         |    |

# SPIRITS

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