



morris east



APPETIZERS

WHIPPED CHEESE DIP 16

Whipped ricotta, feta, goat cheese dip, spiced pumpkin seeds and chili honey, warm garlic flatbread

ITALIAN MEATBALLS 16

Seasoned beef meatballs, whipped herb ricotta, marinara, basil and Grana Padano

ANTIPASTI BOARD 23

Citrus Cannellini bean dip, whipped feta, warm garlic flatbread, olives, prosciutto, pickled vegetables, marinated beets

ARANCINI 14

Risotto balls stuffed with mozzarella, served with marinara

BAKED BRIE 18

Local Blomidon Brie, confit garlic, rosemary, chili honey, candied walnuts, toasted garlic toast

MARINATED OLIVES 8

Blend of Italian olives, roasted garlic, rosemary and feta

CHEESIE FLATBREAD 16

Garlic oil, three cheese mix, rosemary, marinara

SALADS

VINAIGRETTE CAESAR 14/20

Romaine, bacon, croutons, lemon confit, Parmigiano, caesar vinaigrette

KALE & ARUGULA 13/19

Kale, arugula, pumpkin seeds, dried cranberries, crispy parsnip, Parmigiano, mustard vinaigrette

CHICKEN MILANESE 20

Herbed panko crusted chicken breast, mixed greens, Grana Padano, crispy capers

GOAT CHEESE FRITTER 15

Crispy herbed panko breaded goat cheese balls, marinated golden beets, candied walnuts, pickled red onions, mixed greens, olive oil and balsamic dressing.

Add on:

chicken breast (herbed / breaded) +8
shrimp +9

LUNCH SPECIAL

Choice of any 9" pizza with side caesar salad or soup
\$22 until 3pm

Kale salad available for a \$2 upcharge

Please inform servers of any allergies or food sensitivities, so we can work with the kitchen to provide you with a safe and delicious meal!

PIZZA

MARGHERITA 18.5

Tomato sauce, bocconcini, basil

MARGHERONI 21.5

Tomato sauce, bocconcini, basil, spicy soppressata

PEACH 22.5

Rosemary aioli, peaches, roasted shallots, goat cheese, prosciutto, arugula

DELICATESSEN 23.5

Roasted garlic oil, spicy soppressata, pickled red onion, bocconcini, shaved pecorino, prosciutto, arugula, chili honey

MUSHROOM 21.5

Ricotta sauce, cremini mushrooms, mozza, arugula, truffle oil

Add local bacon or sausage +4

LUMBERJACK 23.5

Tomato sauce, bacon, mild Italian sausage, smoked cheddar, mozza, caramelized onions, fried rosemary, maple drizzle

LEMON CHICKEN 23.5

Lemon aioli, roasted shallots, herbed chicken, goat cheese, lemon zest, crispy pancetta

PEPPERONI 20.5

Tomato sauce, pepperoni, mozza, Parmigiano

HAWAIIAN 22.5

Tomato sauce, smoked bacon, caramelized pineapple, mozza, arugula

CLASSIC VEG 21.5

Tomato sauce, zucchini, tomato, mushroom, red onion, goat cheese, basil, balsamic reduction

CLASSIC CHEESE 16.5

Tomato sauce, mozza

Drizzles + 1 | Vegetables + 2 | Cheese + 3 |

Plant-Based Cheese + 3 | Meats + 4 |

Gluten Free* Crust + 4.25

*May contain trace amounts of gluten.

HOUSEMADE PASTAS

SHRIMP BUCATINI ALLA VODKA 23

Creamy vodka sauce, fresh bucatini, sauteed shrimp, crispy pancetta, Grana Padano

BASIL & PISTACHIO TORCHIETTO 20

Basil and pistachio pesto butter, fresh torchietto, lemon zest, Grana Padano, micro greens

PORCINI MUSHROOM ALFREDO 22

Wild porcini mushroom alfredo sauce, roasted shallots, cremini mushrooms, fresh orecchiette and Grana Padano

SPAGHETTI BOLOGNESE 24

Creamy pasta sauce, ground beef bolognese, Italian herbs

CHICKEN PARMIGIANO 26

Pasta sauce, breaded chicken breast, bocconcini, Parmigiano, bucatini



COCKTAILS 14 / 1.5 oz.

Sprizzi Sangria

Sprizzi Limonata Vodka Spritz, St-Germain elderflower liqueur, Blomidon Tidal Bay, raspberry, lemon

Pineapple Bourbon Sour

Bourbon, Aperol, lemon, pineapple, Angostura, simple

Old Fashioned

Bourbon, Angostura bitters, sugar

French 75

La Bella prosecco, Citadelle gin, lemon, simple

Aperol Spritz

Aperol, La Bella prosecco, soda

Peach Mojito

Bacardi white rum, simple, peach, lime, mint

Sprizzi Margarita

Sprizzi Limonata Vodka Spritz, Cazadores tequila, limoncello, simple, lemon, lime

Moscow Mule

Tito's vodka, Propeller ginger beer, lime

Looking for a cocktail you don't see? Ask your server!
Classic cocktails available on request

WINE

SPARKLING

5oz glass / bottle

*La Bella Prosecco 11.5 / 46

*Masottina Prosecco DOC Brut Rose 12 / 48

WHITE

5oz glass / 8 oz glass / bottle

*Riff Terra Alpina Pinot Grigio 11 / 18 / 44

J. Bouchon Reserva Chardonnay 11 / 18 / 44

Blomidon Tidal Bay 12 / 19 / 48

Whistling Track Sauvignon Blanc 12.5 / 19.75 / 50

ROSE

5oz glass / 8 oz glass / bottle

Lightfoot & Wolfville 12 / 19 / 48

RED

5oz glass / 8 oz glass / bottle

*Caparzo Sangiovese 10.5 / 17 / 42

The Crusher Cabernet Sauvignon 11 / 18 / 44

Bolla Valpolicella Classico 9 / 15 / 36

Cafaggio Chianti Classico 65

Campo Viejo Rioja Reserva 50

BEER + CIDER

16 oz. DRAUGHT

*Garrison Tall Ship 8

Offtrack Brewing Bullseye Red 8

Offtrack Brewing Sunnyside Blonde Ale 8

Tatamagouche Deception Bay IPA 8.5

Good Robot Diablo Mexican Lager 8.75

CANS AND BOTTLES

Coors Light (341ml) 7

Keith's (341ml) 7

Stella Artois (330ml) 7.5

Whistler Brewing Co. Forager Gluten Free Lager (355ml) 7.5

Chainyard Foundation Cider (473ml) 9

Bulwark Original Cider (473ml) 9

Beck's Non-Alcoholic (330ml) 8

DRINK SPRIZZI SPRITZES 355ML

Limonata Lemonade Vodka Spritz 8.5

Rose Limonata Vodka Spritz 8.5

Cosmopolitan Cocktail Cider Spritz 8

Blackberry Peach Cider Spritz 8

NON-ALCOHOLIC

SOFT DRINKS & JUICE

Coke, Diet Coke, Coke Zero, Club Soda, Sprite, Gingerale, Brisk Iced Tea 2.75

Limonata 3

San Pellegrino (750ml) 7

Propeller Root Beer/Ginger Beer 4

Cranberry, Orange, or Apple Juice 4

COFFEE

Single Espresso 4.5

Americano 4.5

Latte 5.75

Cappuccino 5.5

Drip Coffee (Java Blend) 4

Regular Tea, Earl Grey, Green, Mint, Chai 4

