

# morris east

## APPETIZERS

<b>RICOTTA STUFFED CREMINI MUSHROOMS</b> ..... 10	<b>PICKLED JALAPENO SPINACH ARTICHOKE DIP</b> ..... 11
oven roasted cremini mushrooms stuffed with pistachio, ricotta and parmesan topped with sourdough breadcrumbs	served with warm flat bread
<b>GARLIC CHEESE BREAD</b> ..... 10	<b>PROSCIUTTO PLATE</b> ..... 12
garlic oil, mozzarella, house herbs, marinara	prosciutto, whipped goat cheese, bocconcini, olive tapenade, pickled red onions, crostini
<b>WARM MIXED OLIVES</b> ..... 8	<b>FIRECRACKER MEATBALLS</b> ..... 8
oranges, toasted chillies, fennel seed, orange juice deglaze	sweet and spicy firecracker sauce (meatballs contain pork)

## SALADS

<b>KALE &amp; ARUGULA</b> ..... 9 <b>LARGE</b> ..... 14	<b>ARUGULA AND COUSCOUS SALAD</b> ..... 10
spiced pumpkin seeds, radish, crispy parsnip, mustard vinaigrette, parmesan    Add chicken ... +4	roasted spiced squash, cranberries, orange vinaigrette
<b>VINAIGRETTE CAESAR</b> ..... 9 <b>LARGE</b> ..... 14	
bacon, garlic-parmesan sourdough croutons, lemon confit, parmesan, vinaigrette    Add chicken ... +4	

## PIZZA (GLUTEN FREE CRUST\* + 3.50)

<b>MARGHERITA</b> tomato sauce, bocconcini, basil. .... 16
<b>MUSHROOM</b> house garlic ricotta mix, portobello mushroom, mozzarella, micro greens Add local bacon or sausage...+2.50 . 18.5
<b>LUMBERJACK</b> tomato sauce, bacon, sausage, caramelized onions, smoked cheddar, mozzarella, fried rosemary, maple drizzle . . . . 20
<b>MEAT LOVERS</b> tomato sauce, bacon, sausage, pepperoni, mozzarella, chili honey . . . . . 19
<b>HAWAIIAN</b> tomato sauce, smoked bacon, pineapple, mozzarella, arugula . . . . . 18
<b>DELICATESSEN</b> garlic oil, bocconcini, prosciutto, spicy soppressata, arugula, chlli honey, pickled red onions, fresh pecorino . . . . 20
<b>MARGHERONI</b> tomato sauce, bocconcini, basil, spicy soppressata . . . . . 17.5
<b>PEPPERONI</b> tomato sauce, pepperoni, mozzarella, parmesan, parsley . . . . . 17
<b>QUATTRO FORMAGGI</b> garlic oil, bocconcini, blue cheese, mozzarella, arugula, lemon wedge, fresh pecorino . . . . . 18
<b>PEAR</b> tarragon aioli, red wine poached pears, blue cheese, shallots, prosciutto, microgreens . . . . . 18
<b>CHICKEN PESTO</b> pesto, chicken, cherry tomatoes, mozzarella, roasted garlic. . . . . 19
<b>CLASSIC VEGETABLE</b> garlic oil, roasted red pepper, mushroom, zucchini, onion, goat cheese, reduced balsamic, basil 17.5
<b>BYOP</b> be a pizza artist! Tomato sauce, shredded mozzarella and..... 14
<b>ADD ON</b> Drizzles . . . . +1   Vegetables . . . . +1.5   Cheese . . . . + 2   Meats . . . . + 2.5

\*GF Crust is prepared off-site in a 100% gluten free facility, appropriate for mild gluten sensitivity. Our handmade pizzas may contain trace amounts of gluten. Not recommended for guests with celiac disease.

## LUNCH SPECIALS UNTIL 3PM

Any 9" Pizza, caesar salad or daily soup . . . . . 15
Any 9" Pizza, caesar salad or daily soup, house wine or draught, mini salted caramel tart. . . . . 22

## HOUSE DRINKS

- RED WINE / SANGIOVESE ..... 8.5 (50Z) ..... 14 (80Z)
- WHITE WINE / GARGANEGA ... 8.5 (50Z) ..... 14 (80Z)
- PROSECCO ..... 9
- HOUSE BEER / SPINDRIFT KILLICK SESSION LAGER .... 7.5

**PROSECCO  
HAPPY HOUR**  
3 PM - 6 PM  
\$2 OFF PROSECCO  
\$1 OFF HOUSE DRINKS

## BEER + CIDER

- DRAUGHT** SPINDRIFT KILLICK SESSION LAGER ..... 7.5  
[16OZ] TATAMAGOUCHE DECEPTION BAY IPA ..... 8
- CRAFT** BRETON 7 YEARS PALE ALE (473ML) ..... 8.5  
[CANS] PROPELLER ESB (330ML) ..... 6.5
- BIG SPRUCE CEREAL KILLER (473ML) ..... 9
- CHAIN YARD FOUNDATION CIDER (473ML) .. 9

## COCKTAILS [1.5OZ]

- POMEGRANATE ROSEMARY PUNCH** ..... 10  
Willing to Learn Gin, pomegranate, grapefruit, lemon, rosemary, drunken cranberries
- PINEAPPLE SAGE MARTINI** ..... 11  
Tito's Vodka, ginger wine, pineapple, sage, lemon
- APPLE PIE OLD FASHIONED** ..... 11  
Wild Turkey Bourbon, cider, spices, old fashioned bitters
- SPICY CAESAR** ..... 9  
housemade chipotle Caesar mix, vodka, clamato, oregano

## ROSÉ [50Z] [80Z] BTL

- CHIARETTO ZENATO** ..... 9.5 / 15 / 38  
raspberry, citrus, refreshing

## SPARKLING [50Z] BTL

- ITINERA PROSECCO** ..... 9 / 36  
Light, creamy, salted caramel

## WHITE [50Z] [80Z] BTL

- GARGENAGA ZENATO** ..... 8.5 / 14 / 34  
(Italy 2018) vivacious, peach, fresh
- SAUVIGNON BLANC SAINT CLAIR** ..... 10 / 16 / 40  
(New Zealand 2018) citrus, crisp, gooseberry
- BLOMIDON ESTATE TIDAL BAY** ..... 10 / 16 / 40  
(Annapolis Valley, Nova Scotia 2018) bright, floral, pear
- CHARDONNAY CHATEAU ST JEAN** ..... 10 / 16 / 40  
(Sonoma County 2016) tropical, toasty, full

## RED [50Z] [80Z] BTL

- SANGIOVESE CAPARZO** ..... 8.5 / 14 / 34  
(Tuscany, 2018) classic elegance, bright, raspberry
- VALPOLICELLA BRIGALDARA** ..... 12 / 18 / 48  
(Italy 2018) medium-bodied, lots of fruit, touch of spice
- CABERNET SAUVIGNON THE CRUSHER** ..... 10.5 / 16 / 42  
(California 2016) full, black cherry, wild yeast fermentation

## BOOZE-FREE FUN

- POMEGRANATE ROSEMARY PUNCH ..... 6
- PINEAPPLE SAGE MARTINI MOCKTAIL ..... 6
- GOODMORE WHITE ELDERFLOWER GINGER KOMBUCHA ..... 5