

morris east

APPETIZERS

- WARM MIXED OLIVES** 8
kalamata, castelvetrano, cerignola olives, with chillies, fennel, olive oil, oranges
- MIXED ANTIPASTI PLATE** 15
soppresetta, thinly shaved prosciutto, olive tapenade, whipped goat cheese with nuts, fruilano, pickled red onion, crostini
- JALAPENO SPINACH ARTICHOKE DIP** 11
warm with flatbread
- GARLIC CHEESE BREAD** 10
garlic oil, mozzarella, house herbs, marinara sauce

- FIRECRACKER MEATBALLS** 9
sweet and spicy firecracker sauce (contains pork)
- RICOTTA STUFFED CREMINI MUSHROOMS** 10
oven roasted cremini mushrooms stuffed with ricotta and parmesan topped with sourdough breadcrumbs
- RICOTTA PISTACHIO MOUSSE** 12
ricotta, feta, lime zest, pistachios, crostini, honey drizzle
- CHICK PEA DIP** 9
roast garlic, fresh vegetable, fried artichoke
- FRIED CALAMARI** 12
flash fried calamari, chilli honey drizzle

SALADS

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

PASTA

- STUFFED MUSHROOM RAVIOLI** 20
house made ravioli, mushrooms, cheese, herbs in a cream sauce
- SEAFOOD LINGUINE** 26
lobster, scallop, haddock, in a citrus cream sauce
- RIGATONI BOLOGNESE** 20
slow-roasted beef ragout, parmesan, basil
- BUTTER FRIED SAGE AND SAUSAGE** 19
tagliatelle, butter, sage, crumbled sausage, pepperonatta, pecorino

PIZZA (GLUTEN FREE CRUST* + 3.50)

- DELICATESSEN** garlic oil, bocconcini, prosciutto, spicy soppressata, arugula, chili honey, pickled red onions, fresh pecorino 20
- MEAT LOVERS** tomato sauce, bacon, sausage, pepperoni, mozzarella, chili honey 19
- MARGHERITA** tomato sauce, bocconcini, basil. 16
- MUSHROOM** house ricotta mix, portobello mushroom, mozzarella, microgreens Add local bacon or sausage...+2.50 18.5
- LUMBERJACK** tomato sauce, bacon, sausage, caramelized onions, applewood cheddar, mozzarella, fried rosemary, maple drizzle . . . 20
- HAWAIIAN** tomato sauce, smoked bacon, caramelized pineapple, mozzarella, arugula 18
- SAUSAGE AND KALE** béchamel sauce, mozzarella, sausage, kale, mushrooms. 18
- MARGHERONI** tomato sauce, bocconcini, basil, spicy soppressata 17.5
- PEPPERONI** pepperoni, mozzarella, parmesan 17
- GREEN** pesto, seasoned roasted squash, kale, feta cheese, pecorino cheese, pumpkin seeds 18
- PEAR** tarragon aioli, red wine poached pears, blue cheese, shallots, prosciutto, microgreens 18
- PESTO CHICKEN** pesto, chicken, cherry tomatoes, mozzarella, roasted garlic. 19
- CLASSIC VEGETABLE** pepperonatta, mushroom, zucchini, dark tomato sauce, goat cheese, reduced balsamic, basil. 17.5
- BYOP** be a pizza artist! Tomato sauce, shredded mozzarella and..... 14
- ADD ON** 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 2PM

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



HOUSE DRINKS

- RED WINE / SANGIOVESE . . .8.5 (5OZ) . . .14 (8OZ) . . .34 (BTL)
- WHITE WINE / GARGANEGA . . .8.5 (5OZ) . . .14 (8OZ) . . .34 (BTL)
- PROSECCO9
- HOUSE BEER / GARRISON TALL SHIP7
- CRAFT COCKTAIL / POMEGRANATE ROSEMARY PUNCH . . . 10

TAP

[16OZ]

- GARRISON TALL SHIP7
- BOXING ROCK TEMPTATION RED7.5
- TATAMAGOUCHE DECEPTION BAY IPA8
- SPINDRIFT KILLICK LAGER7.5
- CHAINYARD FOUNDATION CIDER9
- UNFILTERED EXILE ON NORTH IPA9
- PROPELLER BITTER7

SPARKLING

[5OZ] BTL

- ITINERA PROSECCO9 / 36
- Light, creamy, salted caramel

ROSÉ

[5OZ] [8OZ] BTL

- CHIARETTO ZENATO9.5 / 15 / 38
- raspberry, citrus, refreshing

WHITE

[5OZ] [8OZ] BTL

- GARGENAGA ZENATO8.5 / 14 / 34
- (Italy 2018) vivacious, peach, fresh
- PINOT GRIGIO RIFF TERRA ALPINA10 / 16 / 40
- (Italy 2018) vivacious, fresh, mountain wildflowers
- SAUVIGNON BLANC SAINT CLAIR10 / 16 / 40
- (New Zealand 2018) citrus, crisp, gooseberry
- BLOMIDON TIDAL BAY10 / 16 / 40
- (Annapolis Valley, Nova Scotia 2018) bright, floral, pear
- CHARDONNAY CHATEAU ST JEAN10 / 16 / 40
- (Sonoma County 2016) tropical, toasty, full

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

COCKTAILS

[1.5OZ]

- PINEAPPLE SAGE MARTINI11
- Tito's Vodka, ginger wine, pineapple, sage, lemon
- POMEGRANATE ROSEMARY PUNCH10
- Willing to Learn Gin, pomegranate, grapefruit, lemon, rosemary, drunken cranberries
- APPLE PIE OLD FASHIONED11
- Wild Turkey Bourbon, cider, spices, old fashioned bitters
- SPICY CAESAR9
- housemade chipotle Caesar mix, vodka, clamato, oregano

RED

[5OZ] [8OZ] BTL

- CABERNET SAUVIGNON THE CRUSHER10.5 / 16 / 42
- (California 2016) full, black cherry, wild yeast fermentation
- CANNONAU SELLA \$ MOSCA11 / 17 / 44
- (Sardinia 2016) wild berries, spice, pizza-friendly
- SANGIOVESE CAPARZO8.5 / 14 / 34
- (Tuscany, 2018) classic elegance, bright, raspberry
- VALPOLICELLA BRIGALDARA12 / 18 / 48
- (Italy 2018) medium-bodied, lots of fruit, touch of spice
- CABERNET FRANC LES GEORGES CHINON CABERNET48
- (France 2016) strawberry, silky, elegant
- LUCKETT PHONE BOX RED44
- (Annapolis Valley) full, ripe berry, spice
- CHIANTI CLASSICO VILLA CAFAGGIO60
- (Tuscany 2013) classic, plum, spice

BOOZE-FREE FUN

- POMEGRANATE ROSEMARY PUNCH6
- PINEAPPLE SAGE MARTINI MOCKTAIL6

- GOODMORE WHITE ELDERFLOWER GINGER KOMBUCHA5