

Prosecco
HAPPY HOUR
3PM-6PM = \$7 GLASS BUBBLY



Feature Drinks

Cocktails

POMEGRANATE GIN PUNCH 10

gin, pomegranate, grapefruit, lemon,
rosemary, drunken cranberries

PINEAPPLE SAGE MARTINI 11

vodka, ginger wine, pineapple,
sage, lemon

Reserve Wine List

SPARKLING

CHARDONNAY FERRARI60

(Trentino N/V) golden delicious, wild flower, toast

WHITE

PINOT GRIGIO LIVON60

(Friuli 2018) lime flower, quince, tropical fruit

GEWÜRZTRAMINER ELENA WALCH EWA60

(Alto Adige 2018) rose petal, spice, fresh

RED

SANGIOVESE CARPINETO CHIANTI CLASSICO50

(Tuscany 2015) cherry, black currant, structured

DOLCETTO D'ALBA G.D. VAJRA60

(Piedmont 2017) blackberry, mountain flowers, spice

NEBBIOLO/BARBERA PIO CESARE OLTRE64

(Langhe 2015) ripe berries, vanilla, lush

CILIEGIOLO FATTORIA FIBBIANO80

(Tuscany 2016) cherry, wild berries, smooth *(organic)*

FRAPPATO / NERO D'AVOLA OCCHIPINTI SP6880

(Sicily 2018) boysenberry, orange zest, white pepper *(organic)*

Our select wine list features the most exciting wines from Italy and is a reflection of the producers and wines we have become particularly passionate about. Our selection prioritizes quality and value, and many of these wines are only available in limited quantities.

ASK YOUR SERVER FOR PAIRING SUGGESTIONS!



morris east
RESTAURANT + WINE BAR