

APPETIZERS

GARLIC CHEESE BREAD 10

Garlic oil, mozzarella, house herbs, marinara sauce

CHARCUTERIE BOARD 20

Chef's selection of cured meats and cheeses served with housemade rosemary crackers, red pepper jelly

FISHCAKES 14

Housemade fishcakes with a spicy remoulade

STUFFED MEATBALLS AL FORNO 11

Housemade meatballs stuffed with soppressata and mozzarella, topped with basil pesto and tomato sauce

SALADS

VINAIGRETTE CAESAR 9 / 14

Crisp romaine, bacon, garlic-parmesan sourdough croutons, lemon confit, parmesan, vinaigrette. Add chicken +4 | Add shrimp +8

PEAR SALAD 10 / 15

Poached pears, arugula, blue cheese, candied walnuts, balsamic vinaigrette, mint

KALE & ARUGULA 9 / 14

Spiced pumpkin seeds, radish, crispy parsnip, mustard vinaigrette, parmesan. Add chicken +4 | Add shrimp +8

ORDER ONLINE

morriseast.com/larry

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bedford@morriseast.com

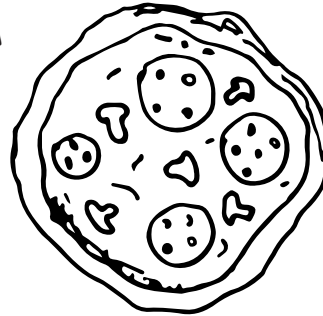
620 Nine Mile Drive, Bedford

FEATURE PIZZA

See chalkboard

LUNCH SPECIAL

Choice of any 9" pizza with side caesar salad \$15 until 3pm



PIZZA

MARGHERITA 16

Tomato sauce, bocconcini, basil

We suggest adding shredded mozzarella for take out + \$1.50

MUSHROOM 18.5

House ricotta mix, portobello mushroom, mozzarella, microgreens. Add local bacon or sausage +2.50

LUMBERJACK 20

Tomato sauce, bacon, sausage, caramelized onions, applewood cheddar, mozzarella, fried rosemary, maple drizzle

THREE MONGERS 20

Tomato sauce, meatballs, local fennel sausage, spicy sopressata, mozzarella, chili honey

HAWAIIAN 18

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

SAUSAGE + PEPPERS 20

Spicy sausage, bell peppers, caramelized onions, mozzarella, reduced balsamic

MARGHERONI 17.5

Tomato sauce, bocconcini, basil, spicy sopressata

PEPPERONI 17

Tomato sauce, pepperoni, mozzarella, parmesan

SPICY PEPP 17

Tomato sauce, spicy sopressata, hot peppers, mozzarella

PEAR 18

Tarragon aioli, red wine poached pears, blue cheese, shallots, prosciutto, micro greens

CHICKEN PESTO 19

Pesto, chicken, cherry tomatoes, mozzarella, roasted garlic

CLASSIC VEGETABLE 17.5

Lemon ricotta base, bell peppers, mushroom, red onion, roasted cherry tomato, fresh mozza, basil, balsamic reduction

PLAIN CHEESE 14

Tomato sauce, shredded mozzarella

Drizzles +1 | Vegetables +1.5 | Cheese + 2 | Vegan Cheese +1 | Meats + 2.5

*Gluten Free Crust +3.5 (11" only)

**May contain trace amounts of gluten. Not recommended for guests with celiac disease.*

PASTA

BUTTERNUT SQUASH CARBONARA 20

A light carbonara with pancetta and fried sage

CHORIZO AND SHRIMP 22

Local sausage and shrimp in a rosé tomato sauce

CHICKEN PARMESAN 22

Housemade chicken parmesan on tossed linguine



morris east

RESTAURANT + WINE BAR

COCKTAILS

OLD FASHIONED 11

Bourbon, sugar cube, bitters, orange twist

CHRISTMAS MOJITO 12

Rum, lime, pomegranate, fresh mint, soda

UNDER THE MISTLETOE 12

Vodka, Elderflower Liqueur, house pear nectar, lemon, splashed with prosecco

GOLD COCOA MARTINI 12

Espresso shot, Goldschläger, Kahlúa, Crème de Cacao, Baileys

CAESAR 10

Caesar Mix, vodka, chili rim

SPECIALS

PROSECCO HAPPY HOUR

3 P M - 6 P M

\$2 Off Prosecco

\$1 Off House Drinks



BEER

TAPS 16oz

Garrison Tall Ship 7

Spindrift Killick Lager 7.5

Tatamagouche Deception Bay IPA 8

Offtrack Brewing Sunnyside Ale 7.5

Bulwark Cider 8

CANS

Unfiltered Hoppy Fingers APA (473ml) 9

Chainyard Foundation Cider (473ml) 9

BOTTLES

Coor's Light (333ml) 5.5

Keiths (341ml) 5.5

Stella Artois (333ml) 6

Becks Non-Alcoholic (333ml) 5.5

NON-ALCOHOLIC

COFFEE

Single Espresso, Americano 3

Cappuccino 4.5

Drip Coffee (Java Blend) 2.75

Fresh Mint Tea 3.50

Regular Tea, Earl Grey, Green 2.75

SOFT DRINKS

Coke, Diet Coke, Club Soda, 7up, Gingerale 2.5

Limonata 2.75

San Pellegrino (750ml) 6

Juice - Cranberry, Orange, Apple 3

WINE

SPARKLING WINES

Itinera Prosecco 9 glass / 36 bottle

WHITE WINE 5oz glass / 8 oz glass / bottle

Gargenaga Zenato 8.5 / 14 / 34

Pinot Grigio Riff Terra Alpina 10 / 16 / 40

Sauvignon Blanc Saint Clair 10 / 16 / 40

Blomidon Tidal Bay 10 / 16 / 40

Chardonnay Chateau St Jean 10 / 16 / 40

ROSÉ WINE 5oz glass / 8 oz glass / bottle

Chiaretto Zenato 9.5 / 15 / 38

RED WINE 5oz glass / 8 oz glass / bottle

Sangiovese Caparzo 8.5 / 14 / 34

Cabernet Sauvignon The Crusher 10.5 / 16 / 42

Valpolicella Brigaldara 12 / 18 / 48

ALCOHOL TO GO

WINE

Caparzo Sangiovese (750ml)

Riff Pinot Grigio (750ml)

Itinera Prosecco

Full wine list is available for take out.

BEER

6 pack Garrison Tall Ship

4 pack Unfiltered Hoppy Fingers