

APPETIZERS

STUFFED MUSHROOMS 12

Cremini mushrooms, hot Italian sausage, Fontina, breadcrumbs

CROSTINI TRIO 11

Romesco, pea-basil pesto, mushroom tapenade

MARINATED MUSSELS 12

Chili-garlic marinated mussels, housemade crackers, romesco

PESTO CHICKEN MEATBALLS 11

Pea-basil pesto, rich tomato sauce, shaved pecorino

CHARCUTERIE BOARD 26

Cured meats, cheeses, pickles and garnishes, crostinis

CHEESE BOARD 19

Local and imported cheeses, compote, crostinis

CHEESIE FLATBREAD 12

Garlic oil, three cheese mix, rosemary, marinara

SALADS

ROASTED ROOT VEGETABLE 9/14

Beets, squash, parsnips, apple, arugula, goat cheese, citrus vinaigrette

KALE & ARGULA 9/14

Pumpkin seeds, radish, crispy parsnip, parmigiano, mustard vinaigrette

VINAIGRETTE CAESAR 9/14

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

Add 2 oz chicken +2.5 | Chicken breast + 6

PASTAS AND ENTREES

FOUR CHEESE GARGANELLI 19

Fontina, aged cheddar, parmigiano, pecorino, breadcrumbs

CANNELLONI 20

Lemon-basil ricotta, roasted mushrooms, caramelized onion, zucchini, tomato sauce and basil-pesto cream sauce

CAMPANELLE AGLIO E OLIO 20

Olive oil, garlic, and chili sauce, bacon, broccolini, parmigiano

BUCATINI SWEET BASIL MARINARA 19

House pasta sauce, burnt honey gastrique, fresh basil, ricotta

RIGATONI BOLOGNESE 22

Braised beef ragu, ricotta, classic Italian herbs and spices

CHICKEN PARMIGIANO 24

House pasta sauce, breaded chicken breast, bocconcini, parmigiano, linguine

CIOPPINO 25

Haddock, salmon, mussels, and shrimp in a savory tomato broth

PIZZAS

MARGHERITA 17

Tomato sauce, bocconcini, basil

Add shredded mozzarella for take out + \$2

MARGHERONI 18.5

Tomato sauce, bocconcini, basil, spicy soppressata

PEAR 19

Tarragon aioli, wine poached pears, blue cheese, shallots, prosciutto, microgreens

MUSHROOM 19

Ricotta sauce, portobello and cremini mushroom, mozzarella, microgreens

Add local bacon or sausage +2.50

LUMBERJACK 20

Tomato sauce, bacon, mild Italian sausage, caramelized onions, applewood smoked cheddar, mozzarella,

fried rosemary, maple drizzle

SPICY SAUSAGE 20

Tomato sauce, hot Italian sausage, hot peppers, caramelized onions, mozzarella, balsamic reduction, fried rosemary

PEPPERONI 18

Tomato sauce, pepperoni, mozzarella, parmigiano

CHICKEN PESTO 19

Basil pesto, chicken, cherry tomatoes, mozzarella, roasted garlic

HAWAIIAN 18.5

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

CLASSIC VEG 18.5

Garlic oil, zucchini, tomato, mushroom, red onion, goat cheese, basil, balsamic reduction

VALENTINA 20

Lemon-herb oil, chicken meatballs, pickled grapes, mozzarella, kale, romesco drizzle, shaved Manchego

THE VEGETERRANEAN 20

Tomato sauce, red onion, garlic confit, hot peppers, Kalamata olives, feta, arugula, Manchego

CLASSIC CHEESE 14

Tomato sauce, mozzarella

Drizzles +1 | Vegetables +1.5 | Cheese + 2 |

Vegan Cheese +2 | Meats + 2.5 |

Gluten Free* Crust +3.5

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

LUNCH SPECIAL

Choice of any 9" pizza with side salad or soup
\$17 until 3pm

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!



morris east

COCKTAILS

1.5 oz.

Chai Bourbon Mule 12

Wild Turkey bourbon, house chai syrup, ginger beer

Dark and Stormy 12

Havana Club spiced rum, Propeller ginger beer, lime

Cranberry Margarita 13

30/30 tequila, Cointreau, lime, cranberry juice, salt and sugar rim

Espresso Martini 11

Kahlua, Galliano, Tito's vodka, espresso, chocolate shavings

Gin Sour 12

Citadelle gin, Aperol, lemon, simple syrup, egg white

Orange Old Fashioned 12

Wild Turkey bourbon, Angostura and orange bitters, sugar cube

Ruby Spritz 12

Campari, passionfruit juice, lemon, Itinera prosecco

Raspberry Mojito 12

Havana Club spiced rum, raspberry syrup, muddled lime and mint, soda

French 75 11

Citadelle gin, Itinera prosecco, lemon juice

Manhattan 12

Wild Turkey bourbon, Angostura bitters, cherry

WINE

SPARKLING

5oz glass / bottle

*Itinera Prosecco 9 / 40

*Masottina Prosecco DOC Brut Rose 11/44

WHITE

5oz glass / 8 oz glass / bottle

*Zenato Gargenaga 9 / 15 / 36

Riff Terra Alpina Pinot Grigio 10 / 16 / 40

Saint Clair Sauvignon Blanc 10.5 / 17 / 42

Blomidon Tidal Bay 10 / 16 / 40

Tawse Chardonnay 11 / 17 / 44

ROSE

5oz glass / 8 oz glass / bottle

Santa Tresa 9.5 / 15 / 38

RED

5oz glass / 8 oz glass / bottle

*Carpazo Sangiovese 9 / 15 / 36

The Crusher Cabernet Sauvignon 11 / 18 / 44

Amalaya Malbec 10.5 / 17 / 42

Villa Cafaggio Chianti Classico 60

Campo Viejo Rioja Reserva 36

BEER

TAPS 16oz

*Garrison Tall Ship 7

Spindrift Killick Lager 7.5

Offtrack Brewing Sunnyside Blonde Ale 7.5

Tatamagouche Deception Bay IPA 8

*Bulwark Original Cider 8

CANS AND BOTTLES

Coor's Light (341ml) 6

Keiths (341ml) 6

Stella Artois (330ml) 6.5

Becks Non-Alcoholic (330ml) 5.5

Chainyard Foundation Cider (473ml) 9

NON-ALCOHOLIC

SOFT DRINKS & JUICE

Coke, Diet Coke, Club Soda, Sprite,

Gingerale, Brisk Iced Tea 2.5

Limonata 2.75

San Pellegrino (750ml) 6

Propeller Root Beer/Ginger Beer 4

Cranberry, Orange, or Apple Juice 3

COFFEE

Single Espresso 3.5

Americano 3.5

Latte 4.75

Cappuccino 4.5

Drip Coffee (Java Blend) 3

Regular Tea, Earl Grey, Green, Mint, Chai 3

SPECIALS
PROSECCO HAPPY HOUR
 3 P M - 6 P M
 \$2 Off Prosecco
 \$1 Off House Drinks*





GIVE THE GIFT
OF FOOD + WINE
 Giftcards Available for Purchase