

## APPETIZERS

### STUFFED MUSHROOMS 12

Cremini mushrooms, hot Italian sausage, Fontina, breadcrumbs

### PESTO CHICKEN MEATBALLS 12

Basil pesto, rich tomato sauce, shaved pecorino

### CHARCUTERIE BOARD 26

Cured meats, cheeses, pickles and garnishes, crostinis

### CHEESE BOARD 20

Local and imported cheeses, compote, crostinis

### CHEESIE FLATBREAD 13

Garlic oil, three cheese mix, rosemary, marinara

## SALADS

### ROASTED ROOT VEGETABLE 10/15

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

### KALE & ARUGULA 10/15

Kale, arugula, pumpkin seeds, radish, crispy parsnip,  
Parmigiano, mustard vinaigrette

### VINAIGRETTE CAESAR 10/15

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

**Add 2 oz chicken +3 | Chicken breast + 6.5**

## PASTAS AND ENTREES

### FOUR CHEESE GARGANELLI 20

Fontina, Parmigiano, aged cheddar, pecorino, breadcrumbs

### CANNELLONI 21

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

### CAMPANELLE AGLIO E OLIO 21

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

### BUCATINI SWEET BASIL MARINARA 20

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

### RIGATONI BOLOGNESE 23

House pasta sauce, ground beef, ricotta, Italian herbs and spices

### CHICKEN PARMIGIANO 25

House pasta sauce, breaded chicken breast, bocconcini,  
Parmigiano, bucatini

## PIZZAS

### MARGHERITA 18

Tomato sauce, bocconcini, basil

Add shredded mozzarella for take out + \$2.5

### MARGHERONI 21

Tomato sauce, bocconcini, basil, spicy soppressata

### PEAR 20

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

### MUSHROOM 20

Ricotta sauce, portobello and cremini mushroom,  
mozzarella, microgreens

Add local bacon or sausage +3

### LUMBERJACK 21

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

fried rosemary, maple drizzle

### SPICY SAUSAGE 21

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

### PEPPERONI 19

Tomato sauce, pepperoni, mozzarella, Parmigiano

### CHICKEN PESTO 20

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

### HAWAIIAN 19.5

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

### CLASSIC VEG 19.5

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

### THE VEGETERRANEAN 21

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

### VALENTINA 21

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

### CLASSIC CHEESE 15

Tomato sauce, mozzarella

Drizzles +1 | Vegetables +2 | Cheese + 2.5 |

Vegan Cheese +2 | Meats + 3 |

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

\$18 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 12

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, sweet vermouth, Angostura bitters, cherry

## WINE

### SPARKLING

5oz glass / bottle

\*Itinera Prosecco 10 / 40

\*Masottina Prosecco DOC Brut Rose 11 / 44

### WHITE

5oz glass / 8 oz glass / bottle

\*Zenato Gargenaga 10 / 16 / 40

Riff Terra Alpina Pinot Grigio 10.5 / 17 / 42

Saint Clair Sauvignon Blanc 11 / 18 / 44

Blomidon Tidal Bay 11 / 18 / 44

Tawse Chardonnay 11 / 18 / 44

### ROSE

5oz glass / 8 oz glass / bottle

Santa Tresa 9.5 / 15 / 38

### RED

5oz glass / 8 oz glass / bottle

\*Carpazo Sangiovese 10 / 16 / 40

The Crusher Cabernet Sauvignon 11 / 18 / 44

Amalaya Malbec 11 / 18 / 44

Villa Cafaggio Chianti Classico 60

Campo Viejo Rioja Reserva 36

## BEER

### TAPS 16oz

\*Garrison Tall Ship 7.5

Spindrift Killick Lager 8

Offtrack Brewing Sunnyside Blonde Ale 8

Tatamagouche Deception Bay IPA 8.5

\*Bulwark Original Cider 8.5

### CANS AND BOTTLES

Coor's Light (341ml) 6.5

Keiths (341ml) 6.5

Stella Artois (330ml) 7

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