

NEW YEAR'S EVE

APPETIZERS

choice of

ARANCINI

Fried risotto balls, with Parmigiano and fresh herbs

ROASTED SALAD

Roasted vegetables, beet and yogurt dip, za'atar, nuts, and seeds

BEEF CARPACCIO

Bresaola, crispy capers, garlic aioli, arugula

PIZZAS

MUSHROOM

Ricotta sauce, portobello and cremini mushrooms, mozza, microgreens

LUMBERJACK

Bacon, sausage, caramelized onions, smoked cheddar, mozza, rosemary, maple drizzle

MARGHERITA

Tomato sauce, bocconcini, basil

PEAR

Tarragon aioli, poached pears, roasted shallots, goat cheese, prosciutto, microgreens

PEPPERONI

Tomato sauce, pepperoni, mozza, Parmigiano

CLASSIC VEG

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

DELICATESSEN

Roasted garlic oil, spicy soppressata, pickled red onion, bocconcini, shaved pecorino, prosciutto, arugula, chili honey

ENTREES

BRAISED SHORT RIB +\$10

Seasonal local vegetables, potato smash, fork-tender short ribs in a wine sauce

HOUSEMADE GNOCCHI

Roasted butternut squash, brown butter, fresh herbs, Parmigiano

SPICY SHRIMP PASTA

Our housemade pasta and fresh shrimp tossed in a slightly spicy tomato-vodka sauce diavolo

DESSERT

HAZELNUT TART

Hazelnut praliné and silky chocolate ganache, topped with hazelnuts and liqueured coffee whipped cream

LEMON TART

Buttery crust, tart lemon curd, sweet Italian meringue

VEGAN CHOCOLATE BROWNIE

Decadent vegan brownie with chocolate-coconut cream sauce and fresh berries.
Gluten-free/Vegan

DETAILS

Three-courses, \$65 per person

With live jazzy music

Reservations at 902-444-7663 or book online morriseast.com

3 seatings from 4pm-9pm (live music starts at 6pm)

Please inform us of any dietary restrictions including vegan requests

Our regular menu is available until 5:30pm only

Taxes and gratuity not included