



morris east



APPETIZERS

WHIPPED FETA DIP 15

Pumpkin seeds and chili honey, warm garlic flatbread

BRUSSELS SPROUTS AL FORNO 12

Brussels sprouts, crispy prosciutto, lemon, shaved Parmigiano

CHARCUTERIE BOARD 20

Olives, nuts, cheese, fine salamis, housemade foccacia, oil and vinegar

ARANCINI 14

Risotta balls stuffed with mozzarella, served with marinara

GARLIC CHEESE BREAD 16

Garlic oil, three cheese mix, rosemary, marinara

HOUSEMADE BREAD 8.5

Housemade garlic points, olive oil and balsamic

SALADS

VINAIGRETTE CAESAR 14/20

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

KALE & ARUGULA 13/19

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

PANZANELLA 15

Roma and cherry tomatoes, avocado crema, cucumber, croutons, olive oil, fresh basil, bocconcini, balsamic reduction drizzle

Add chicken +4 | Add shrimp +9

HOUSEMADE PASTAS

SPAGHETTI CARBONARA 24

Cavicchi's smoked bacon, guanciale, cream sauce, Parmigiano

GNOCCHI 23

Sundried tomatoes, cremini mushrooms, artichokes, pesto bechamel, bocconcini

RIGATONI BOLOGNESE 24

Pasta sauce, ground beef, basil pesto, Italian herbs

SHRIMP SPAGHETTI 24

Shrimp, garlic chili butter, spaghetti, lemon, cherry tomatoes, fresh basil, Parmigiano

PIZZAS

MARGHERITA 18.5

Tomato sauce, bocconcini, basil

MARGHERONI 21.5

Tomato sauce, bocconcini, basil, spicy soppressata

PEACH 22.5

Rosemary aioli, fresh peaches, roasted shallots, goat cheese, prosciutto, arugula

DELICATESSEN 23.5

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

MUSHROOM 21.5

Ricotta sauce, cremini mushrooms, mozza, arugula, truffle oil

Add local bacon or sausage +4

LUMBERJACK 23.5

Tomato sauce, bacon, mild Italian sausage, smoked cheddar, caramelized onions, mozza, fried rosemary, maple drizzle

THREE MONGERS 23.5

Tomato sauce, meatballs, local fennel sausage, spicy soppressata, mozza, BBQ drizzle

MARINATED TOMATO (VEGAN) 19.5

Tomato sauce, orange and herb marinated tomatoes, sundried tomatoes, herbs, lemon zest

PEPPERONI 20.5

Tomato sauce, pepperoni, mozza, parsley, Parmigiano

SPICY HAWAIIAN 23.5

Spicy tomato sauce, smoked ham, caramelized pineapple, jalapenos, mozza, chili honey

HAWAIIAN 22.5

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

THE ITALIAN JOB 22.5

Basil pesto, roasted garlic, prosciutto, reduced balsamic, bocconcini, arugula, Parmigiano

CLASSIC VEG 21.5

Tomato sauce, zucchini, tomato, mushroom, red onion, goat cheese, basil, balsamic reduction

SPICY PEPP 20.5

Tomato sauce, spicy soppressata, hot peppers, mozza

MEDITERRANEAN 21.5

Basil pesto, tomatoes, artichokes, olives, red onion, feta, mozza

Drizzles +1 | Vegetables +2 | Cheese +3 | Plant-Based Cheese +3 | Meats +4 |

Gluten Free* Crust +4.25 (*May contain trace amounts of gluten.)

LUNCH SPECIALS

LUNCH SANDWICH SPECIAL \$20

Lemon aioli, bacon, tomato, arugula, foccacia, with side caesar or soup
Kale salad available for a \$2 upcharge.

LUNCH PIZZA SPECIAL \$20

Choice of any 9" pizza with side caesar or soup
Kale salad available for a \$2 upcharge

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!



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COCKTAILS

14 / 1.5 oz.

Sprizzi Sangria

Limonata Vodka Lemonade Spritz, St. Germain Elderflower, Blomidon Tidal Bay, raspberry syrup

Pineapple Daquiri

Havana Club white rum, pineapple and lime juice, simple syrup

Gimlet

Citadelle gin, lime juice, simple syrup

Espresso Martini

Tito's vodka, Kahlua, Bailey's, espresso

Aperol Spritz

Aperol, La Bella prosecco, soda

Paloma

Jose Cuervo Tradicional Reposado tequila, grapefruit juice and lime juice, simple syrup, soda

Old Fashioned

Wild Turkey bourbon, Angostura bitters, sugar cube

Caesar

Tito's vodka, caesar mix, spiced rim

WINE

SPARKLING

5oz glass / bottle

La Bella Prosecco 11.5 / 46
Masottina Prosecco DOC Brut Rose 12 / 48

WHITE

5oz glass / 8 oz glass / bottle

Zenato Gargenaga 10 / 16 / 40
Riff Terra Alpina Pinot Grigio 11 / 18 / 44
Saint Clair Sauvignon Blanc 12 / 19 / 48
Blomidon Tidal Bay 12 / 19 / 48
Tawse Chardonnay 12 / 19 / 48

ROSE

5oz glass / 8 oz glass / bottle

Lightfoot & Wolfville 12 / 19 / 48

RED

5oz glass / 8 oz glass / bottle

Carpazo Sangiovese 10.5 / 17 / 42
The Crusher Cabernet Sauvignon 11 / 18 / 44
Amalaya Malbec 11 / 18 / 44
Tornatore Etna Rosso 60

BEER + CIDER

BEER 16oz

Stillwell Kompakt Kolsch 9
Garrison Irish Red 8
Propeller Mosaic Pale Ale 8
Burnside Brewing Killick Session Ale 8
Good Robot Ten Thousand Pound Pilsner 9
Unfiltered Exile on North IPA 9

Ask your server about our rotating tap.

CIDER 16oz

Chainyard Foundation Cider 9

SPRITZES 355ml

Drink Sprizzi Craft Cider Cans
Limonata Vodka Lemonade 8.5
Blackberry Peach 8
Cosmopolitan Cocktail 8

NON-ALCOHOLIC

SOFT DRINKS & JUICE

Coke, Diet Coke, 7up, Gingerale 2.75
Limonata, Iced Tea 3
House Sparkling Water (1L) 4
Propeller Ginger Beer 4.5
Cranberry, Orange, or Apple Juice 3

COFFEE

Single Espresso 4.5
Americano 4.5
Cappuccino 5.5
Drip Coffee (Java Blend) 4
Regular Tea, Earl Grey, Green, Mint 4

SPECIALS

PROSECCO HAPPY HOUR

3 PM - 6 PM

\$2 Off Prosecco

\$1 Off House Drinks*



GIVE THE GIFT
OF FOOD + WINE

Giftcards Available for Purchase