



morris east



APPETIZERS

WHIPPED CHEESE DIP 16

Whipped ricotta, feta, goat cheese dip, spiced pumpkin seeds and chili honey, warm garlic flatbread

BRUSCHETTA 14

Toasted focaccia, tomato jam, ricotta mix, basil, olive oil, balsamic reduction

CHARCUTERIE BOARD 27

Cured meats, cheeses, pickles, and garnishes
Make it a cheese board! 21

ARANCINI 14

Risotto balls stuffed with mozzarella, served with marinara

MARINATED OLIVES 8

Blend of Italian olives, roasted garlic, rosemary and feta

CHEESIE FLATBREAD 16

Garlic oil, three cheese mix, rosemary, marinara

SALADS

VINAIGRETTE CAESAR 14/20

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

KALE & ARUGULA 13/19

Kale, arugula, pumpkin seeds, dried cranberries, crispy parsnip, Parmigiano, mustard vinaigrette

GOAT CHEESE FRITTER 15

Crispy herbed panko goat cheese balls, poached pears, arugula, dried cranberries, pickled red onion, sundried tomatoes, honey mustard vinaigrette

Add on: chicken breast (herbed / breaded) +8 | shrimp +9

HOUSEMADE PASTAS

SPAGHETTI & MEATBALLS 22

Seasoned beef meatballs, tomato sauce, spaghetti, basil, Parmigiano

GNOCCHI AL FORNO 23

Seared potato gnocchi, roasted garlic, basil, sundried tomatoes, roasted red peppers, tomato sauce, bocconcini, Parmigiano

ALFREDO MAFALDINE 23

Classic Alfredo sauce, herbed chicken, bacon, garden peas, Parmigiano

MAFALDINE BOLOGNESE 24

Creamy pasta sauce, ground beef bolognese, Italian herbs

CHICKEN PARMIGIANO 26

Pasta sauce, breaded chicken breast, bocconcini, Parmigiano, bucatini

APPETIZERS

MARGHERITA 18.5

Tomato sauce, bocconcini, basil

MARGHERONI 21.5

Tomato sauce, bocconcini, basil, spicy soppressata

PEAR 22.5

Tarragon aioli, wine poached pears, roasted shallots, goat cheese, prosciutto, arugula

DELICATESSEN 23.5

Roasted garlic oil, spicy soppressata, pickled red onion, bocconcini, shaved pecorino, 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

BBQ CHICKEN 23.5

Tomato sauce, herbed chicken, green bell peppers, red onion, mozza, BBQ sauce drizzle

DONAIR 23.5

Housemade donair sauce, donair meat, red onion, chopped tomatoes, mozza, arugula

PEPPERONI 20.5

Tomato sauce, pepperoni, mozza, Parmigiano

HAWAIIAN 22.5

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

ITALIAN MEATBALL 23.5

Tomato sauce, seasoned beef meatballs, mozza, smoked cheddar, crispy shallots

CLASSIC VEG 21.5

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

CLASSIC CHEESE 16.5

Tomato sauce, 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 SPECIAL

Choice of any 9" pizza with side caesar salad or soup

\$22 until 3pm

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!

morriseast **COCKTAILS** 14 / 1.5 oz.

Sprizzi Mojito

Sprizzi Limonata, Bacardi white rum, mint, lime

Kir Royal

Barrelling Tide Black Currant liqueur, Itinera prosecco, simple syrup

Last Word

Citadelle gin, Chartreuse, Luxardo Maraschino, lime

French Martini

Tito's vodka, Barrelling Tide Raspberry liqueur, lime, pineapple, simple syrup

Manhattan

Markers Mark bourbon, Cinzano, Angostura bitters

Pumpkin Spice Espresso Martini

Barkeep espresso martini, whipped cream, pumpkin spice

Cranberry Ginger Margarita

Cazadores tequila, Hutchinson Ginger wine, lime, cranberry, simple

Looking for a cocktail you don't see? Ask your server!
Classic cocktails available on request

WINE

SPARKLING

5oz glass / bottle

*Itinera Prosecco 11.5 / 46
*Masottina Prosecco DOC Brut Rose 12 / 48

WHITE

5oz glass / 8 oz glass / bottle

*Zenato Garganega 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

*Caparzo Sangiovese 10.5 / 17 / 42
The Crusher Cabernet Sauvignon 11 / 18 / 44
Amalaya Malbec 11 / 18 / 44
Cafaggio Chianti Classico 65
Campo Viejo Rioja Reserva 50

BEER + CIDER

TAPS 16oz

*Garrison Tall Ship 8
Offtrack Brewing Bullseye Red 8
Offtrack Brewing Sunnyside Blonde Ale 8
Tatamagouche Deception Bay IPA 8.5
Good Robot Ten Thousand Pound Pilsner 8.75

PITCHERS

Garrison Tall Ship 26.5
Offtrack Brewing Bullseye Red 26.5
Offtrack Brewing Sunnyside Blonde Ale 26.5
Tatamagouche Deception Bay IPA 28
Good Robot Ten Thousand Pound Pilsner 29

CANS AND BOTTLES

Coors Light (341ml) 7	Whistler Brewing Co. Forager Gluten Free Lager (355ml) 7.5
Keith's (341ml) 7	Chainyard Foundation Cider (473ml) 9
Stella Artois (330ml) 7.5	Bulwark Original Cider (473ml) 9
	Beck's Non-Alcoholic (330ml) 8

DRINK SPRIZZI SPRITZES 355ML

Limonata Vodka Lemonade 8.5	Cosmopolitan Cocktail 8
Blackberry Peach 8	

Get a Sprizzi Bucket! 4 Sprizzis on ice for \$30!

NON-ALCOHOLIC

SOFT DRINKS & JUICE

Coke, Diet Coke, Coke Zero, Club Soda,
Sprite, Gingerale, Brisk Iced Tea 2.75
Limonata 3
San Pellegrino (750ml) 7
Propeller Root Beer/Ginger Beer 4
Cranberry, Orange, or Apple Juice 4

COFFEE

Single Espresso 4.5
Americano 4.5
Latte 5.75
Cappuccino 5.5
Drip Coffee (Java Blend) 4
Regular Tea, Earl Grey, Green, Mint, Chai 4

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







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OF FOOD + WINE**
Giftcards Available for Purchase