



Menu

Pizzeria Geppetto Notre-Dame

2504 Rue Notre-Dame Ouest, Montréal, QC H3J 1N5, Canada | (514) 903-3737

Most Ordered



Margherita

Basilic frais, mozzarella et huile d'olive / Fresh basil, mozzarella and olive oil

CA\$20.00



César / Ceasar Salad

Parmesan Reggiano et croûtons maison / Caesar salad, Reggiano parmesan and homemade croutons

CA\$11.00



Linguini Carbonara

Linguini tossed in a rich carbonara sauce with crispy pancetta, mushrooms, and fresh parsley, topped with grated Parmesan.

CA\$25.00



Diavola

Salami épicé, mozzarella et fontina de la Vallée d'Aoste / Spicy salami, mozzarella and Aosta Valley fontina

CA\$24.00



Rustica

Artichauts, olives noires, poivrons rôtis, saucisse italienne, ail et caciocavallo / Artichokes, black olives, roasted peppers, italian sausage, garlic and caciocavallo

CA\$26.00



Amoureux de la viande / Meat Lover

Pancetta, saucisse, calabrese épicé, oignons rouges et mozzarella / Pancetta, sausage, spicy calabrese, red onions and mozzarella

CA\$26.00

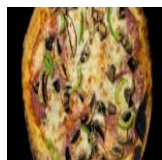


Funghi

Champignons et cheddar fumé de l'Île-aux-Grues / Mushrooms and l'Île-aux-Grues smoked cheddar

CA\$23.00

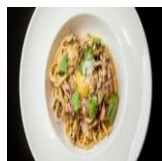
Menu Pizzeria Geppetto Notre-Dame



Toute Garnie

Soppressata douce, champignons, poivrons verts et mozzarella / Mild Soppressata, mushrooms, green peppers and mozzarella

CA\$23.00



Linguini aux champignons / Mushroom Linguini

Mélange de champignons, crème de cèpes, truffe, pancetta (sur demande) et fines herbes / Mushroom mix, porcini cream, truffle, pancetta (on demand) and fine herbs

CA\$27.00



Prosciutto Bianca Pizza

Prosciutto croustillant, mélange de champignons, truffe, crème d'ail, mozzarella et parmesan, roquette / Crispy prosciutto, mixed mushrooms, truffle, garlic cream, mozzarella and parmesan, arugula

CA\$27.00

Entrées / Appetizers



Antipasto

Légumes grillés et marinés, olives, charcuteries et mozzarella di buffala / Grilled and marinated vegetables, olives, charcuteries and mozzarella di buffala

CA\$24.00



Bruschetta Geppetto

Tomates, oignon rouges, olives kalamata, dijon, ail, citron, pesto, fines herbes & Parmesan // Tomatoes, red onions, kalamata olives, dijon, garlic, lemon, pesto, fine herbs & Parmesan.

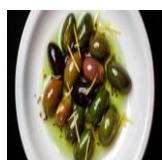
CA\$13.00



Escargots du jour / Snails of the Day

Tender snails in a creamy garlic sauce with cherry tomatoes and herbs, served with toasted bread.

CA\$17.00



Olives tièdes, Giardiniera, Fines herbes, Chili & Zeste

Warm Olives, Giardiniera, Fine herbes, Chili & Zest.

CA\$8.00



Pieuvre grillé

Écrasé de pois chiches, tomates confites et vinaigrette maison / Grilled octopus, Crushed chickpeas, Confit tomatoes and house dressing

CA\$24.00

Menu Pizzeria Geppetto Notre-Dame



Chou-fleur au four à bois & Dips

Wood Oven Roasted Cauliflower & Dips

CA\$13.00



Polpettes

Pomodoro, Parmesan et basilic / Meatballs, Pomodoro sauce, Parmesan and basil

CA\$11.00

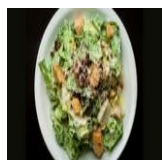


Crostini aux champignons, Prosciutto & Mascarpone

Mushroom crostini, Prosciutto & Mascarpone

CA\$15.00

Salade / Salad



César / Ceasar Salad

Parmesan Reggiano et croûtons maison / Caesar salad, Reggiano parmesan and homemade croutons

CA\$11.00

Salade Grecque

Tomates, concombres, oignons rouge, poivrons, olives kalamata, feta et vinaigrette maison.//
Tomatoes, cucumbers, peppers, red onions, Kalamata olives, feta and Greek dressings.

CA\$20.00

Verts et légumes / Greens and Veggies

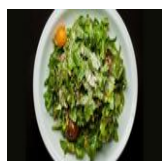
Iceberg, roquette, radicchio et fenouil / Iceberg, arugula, radicchio and fennel

CA\$10.00

Endive

Endives, radicchio, pomme, noix, crumble au fromage bleu et fines herbes / Endives, radicchio, apple, walnut, blue cheese crumble & fine herbs

CA\$19.00



Roquette

Roquette, tomates cerises, graines rôties & parmesan / Arugula, cherry tomatoes, roasted seeds & parmesan

CA\$11.00

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Kale

Niçoise, broccoli, asperges, pommes, pacanes rôties, pecorino et vinaigrette au babeurre / Kale, niçoise, broccoli, asparagus, apples, roasted pecans, pecorino & buttermilk dressing

CA\$19.00

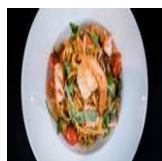
Pasta



Linguini Carbonara

Linguini tossed in a rich carbonara sauce with crispy pancetta, mushrooms, and fresh parsley, topped with grated Parmesan.

CA\$25.00



Linguine Aux Crevettes (5)

Crevettes, palourdes, calamars, saumon, pollen d'aneth, zeste et herbes / Shrimps, clams, calamari, salmon, dill pollen, zest & herbs

CA\$27.00



Spaghetti Pomodoro

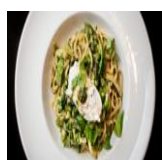
Parmesan et basilic / Parmesan & basil

CA\$20.00

Tagliatelles au poulet / Chicken Tagliatelle

Poulet grillé, vin blanc, tomates confites, pignons de pin, pecorino et herbes / Grilled chicken, white wine, confit tomatoes, pine nuts, pecorino & herbs

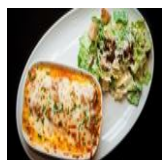
CA\$27.00



Tagliatelle Primavera

Pois verts, courgettes, asperges, tomates semi-sechées, pesto et ricotta au citron et aux herbes / Green peas, zucchini, asparagus, semi-dried tomatoes, pesto & lemon-herbs ricotta

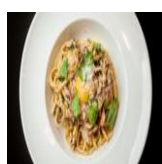
CA\$24.00



Lasagna Geppetto

Bouf braisé, pomodoro, épinards-ricotta, béchamel et provolone / Braised beef, pomodoro, spinach-ricotta, bechamel & provolone

CA\$27.00



Linguini aux champignons / Mushroom Linguini

Mélange de champignons, crème de cèpes, truffe, pancetta (sur demande) et fines herbes / Mushroom mix, porcini cream, truffle, pancetta (on demand) and fine herbs

CA\$27.00

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Spaghetti à la bolognaise / Spaghetti Bolognese

CA\$25.00

Tender spaghetti topped with a rich meat sauce, garnished with fresh basil leaves.

Pizzas



Rustica

CA\$26.00

Artichauts, olives noires, poivrons rôtis, saucisse italienne, ail et caciocavallo / Artichokes, black olives, roasted peppers, Italian sausage, garlic and caciocavallo



Mazzarina

CA\$25.00

Basilic frais, tomates cerises, prosciutto, roquette et ricotta dulce / Fresh basil, cherry tomatoes, prosciutto, arugula and ricotta dulce



Funghi

CA\$23.00

Champignons et cheddar fumé de l'Île-aux-Grues / Mushrooms and l'Île-aux-Grues smoked cheddar



Margherita

CA\$20.00

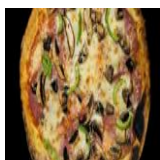
Basilic frais, mozzarella et huile d'olive / Fresh basil, mozzarella and olive oil



Amoureux de la viande / Meat Lover

CA\$26.00

Pancetta, saucisse, calabrese épicé, oignons rouges et mozzarella / Pancetta, sausage, spicy calabrese, red onions and mozzarella



Toute Garnie

CA\$23.00

Soppressata douce, champignons, poivrons verts et mozzarella / Mild Soppressata, mushrooms, green peppers and mozzarella

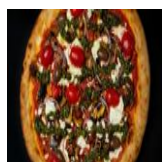


Diavola

CA\$24.00

Salami épicé, mozzarella et fontina de la Vallée d'Aoste / Spicy salami, mozzarella and Aosta Valley fontina

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Vegetariana

Pesto, légumes assaisonnés, olives noires et fromage de chèvre / Pesto, seasoned vegetables, black olives and goat cheese

CA\$24.00



Pancetta

Mozzarella, bacon croustillant et oignons / Mozzarella, crispy pancetta and onions

CA\$25.00



Genoa

Pesto, pine nuts, Kalamata olives, sundried tomatoes, fontina and parmesan cheese / Pesto, pignons de pin, olives Kalamata, tomates séchées, fontina et parmesan

CA\$25.00



Prosciutto Classico Pizza

Jambon cru, mozzarella et roquette / Prosciutto crudo, mozzarella and arugula

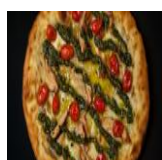
CA\$25.00

Domino

Chorizo ibérique, mozzarella et provolone / Iberico Chorizo, Mozzarella & provolone

CA\$24.00

Pizza Bianca



Pollo Pesto Pizza

Crème d'ail, Pesto, poulet grillé, Artichaut, parmesan et mozzarella / Garlic cream, Pesto, grilled chicken, artichauts, parmesan and mozzarella

CA\$25.00



Cavalo Nero

Crème d'ail, chou frisé, saucisse italienne, tomates confites, parmesan et une touche de mozzarella / Garlic cream, kale, Italian sausage, confit tomatoes, parmesan and a touch of mozzarella

CA\$26.00



Quattro Formaggi Pizza

Crème d'ail, mozzarella, fontina de la Vallée d'Aoste, provolone, parmesan et oignons verts / Cream of garlic, mozzarella, Aosta Valley fontina, provolone, parmesan and green onions

CA\$26.00

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Prosciutto Bianca Pizza

CA\$27.00

Prosciutto croustillant, mélange de champignons, truffe, crème d'ail, mozzarella et parmesan, roquette / Crispy prosciutto, mixed mushrooms, truffle, garlic cream, mozzarella and parmesan, arugula

Desserts



Tarte au chocolat noir / Dark Chocolate Pie

CA\$13.00

70% de chocolat noir / 70% Dark chocolate



Tiramisu & Espresso

CA\$12.00

Layers of coffee-soaked ladyfingers and mascarpone cream topped with cocoa powder, served with a side of rich espresso.



Brownie au chocolat & Crème glacée

CA\$13.00

Chocolate brownie & ice cream

Boissons / Beverages

Coke

CA\$3.00



7-Up

CA\$3.00

A refreshing lemon-lime flavored soda.



Limonata

CA\$4.00

Sparkling lemon beverage with a refreshing citrus flavor.



Aranciata

CA\$4.00

Sparkling orange juice with a refreshing citrus flavor.



Thé / Tea

Aromatic brewed tea with a rich, amber hue.

CA\$3.50
