

Menu

Enoteca Monza Pizzeria Moderna

Enoteca Monza Pizzeria Moderna (McGill), 1251 Avenue McGill College, Montréal, QC H3B 2Y4, Canada | (514) 878-3400

Most Ordered



Pappardella bolognese

CA\$21.00+

Sauce San Marzano à la viande / San Marzano meat sauce



Pollo alla parmigiana / Parmigiana Chicken

CA\$32.00

Escalope de poulet panée à la sauce tomate, fromages parmesan et mozzarella, spaghetti pomodoro / Breaded chicken breast with tomato sauce, parmesan cheese and mozzarella, spaghetti pomodoro



Margherita

CA\$20.00+

Fior di latte, basilic, huile d'olive extra vierge, sel de mer / Fior di latte, basil, extra virgin olive oil, sea salt



Tortelloni rose

CA\$23.00+

Tortellinis farcis de veau, sauce rosée / Tortellinis stuffed with veal, rosé sauce



Penne alla gigi

CA\$25.00+

Prosciutto, champignons, échalotes, vin blanc, sauce rosée / Prosciutto, mushrooms, shallots, white wine, rosé sauce



Focaccia à l'ail / Garlic Focaccia

CA\$10.00

Focaccia à l'ail, parmesan / Garlic butter focaccia, parmesan



Tiramisu

CA\$9.00

Biscuits Savoiardi trempés dans l'espresso et recouverts de crème de mascarpone et de cacao

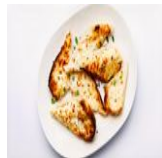
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Lasagna

Sauce San Marzano, fior di latte, ricotta, mozzarella / San Marzano sauce, fior di latte, ricotta, mozzarella

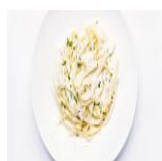
CA\$26.00



Focaccia 4 fromages / Focaccia 4 cheese

Focaccia Gratiné

CA\$17.00

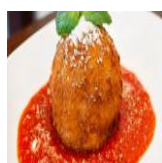


Fettuccini Pollo alfredo / Fettucini Pollo Alfredo

Poulet grillé, sauce crèmeuse au parmesan / Grilled chicken, Creamy Parmesan sauce

CA\$25.00+

ENTRÉES / STARTERS



Arancini de nonno

Boulette de riz italien farcie de prosciutto, de mozzarella et de sauce tomate / Italian rice dumpling stuffed with prosciutto, e mozzarella and tomato sauce

CA\$15.00



Tartare de Saumon / Salmon Tartar

Tartare de saumon, tomate, avocat, mayo épicée, oignon, aneth, tobiko, citron, roquette, crostinis / Salmon tartar, tomato, spicy mayo, dill, onion, tobiko, lemon, arugula, crostinis

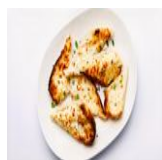
CA\$21.00



Focaccia à l'ail / Garlic Focaccia

Focaccia à l'ail, parmesan / Garlic butter focaccia, parmesan

CA\$10.00



Focaccia 4 fromages / Focaccia 4 cheese

Focaccia Gratiné

CA\$17.00



Calamari fritti

Calmars frits, pepperoncini pepper, sauce marinara, aioli au citron / Fried squid, pepperoncini, marinara sauce, garlic citrus aioli

CA\$21.00

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Boulettes à la nona

CA\$18.00

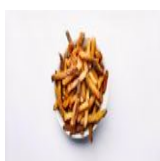
Boulettes de veau et porc mijotées à cuisson lente, basilic, ricotta, focaccia grillé / Slow simmered veal and pork meatballs, basil, ricotta, toasted focaccia



Salade Mista / Mixed Salad

CA\$10.00

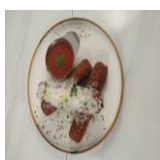
Laitue romaine, roquette, radicchio, olives de Toscane, vinaigrette Monza / Romaine lettuce, arugula, radicchio, Tuscan olives, Monza vinaigrette



Frites / Fries

CA\$6.00+

Frites parmigiano au sel de mer / Parmigiano fries with sea salt



Mozzarella fritti / Mozzarella fritti

CA\$18.00

Bocconcini fritti / Bocconcini fritti

Zuppa / Zuppa

CA\$10.00

Soupe du jour ou minestrone / Soup of the day or minestrone



Bruschetta

CA\$16.00

Tomates en grappe en dés, parmesan, pesto, réduction balsamique, huile d'olive extra vierge, focaccia / Diced cluster tomatoes, parmesan, balsamic reduction, pesto, extra virgin olive oil, toasted focaccia

MOZZARELLA



Mozzarella burrata

CA\$21.00

Salade de roquette, tomates cerises, oignons rouge, vinaigrette de vin rouge, coulis balsamique / Arugula, cherry tomatoes, red onion, red wine vinaigrette, balsamic reduction

SALADES / SALADS



Salade Cesarina / Cesarina Salad

CA\$18.00

César classique, pancetta, copeaux de parmesan, croûtons / Classic Caesar, pancetta, Parmesan shavings, croutons

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SALADE PROSCIUTTO ET BURRATA / PROSCIUTTO & BURRATA ~~CA\$29.00~~

Roquette, tomates, betteraves rôties, prosciutto, burrata, oignon rouge, huile de basilic, réduction balsamique et micro basilic. / Arugula, tomatoes, roasted beets, prosciutto, burrata, red onion, basil oil, balsamic reduction and micro basil.



Salade Hazel / Hazel Salad

CA\$21.00

Roquette, poires caramélisées, noisettes, fromage de chèvre émietté, tomate semi-séchée, vinaigrette au citron, huile d'olive extra vierge / Arugula, caramelized pears, hazelnuts, crumbled goat cheese, semi-dried tomato lemon vinaigrette, extra virgin olive oil



Salade Pollo Avocado / Salad Pollo Avocado

CA\$27.00

Poulet grillé, romaine, roquette, avocado, courgette, poivron rg rôti, tomate, vinaigrette balsamique / Grilled chicken, romaine, arugula, avocado, roasted red pepper, diced tomato, balsamic vinaigrette

CARNE / PESCE / MEAT / FISH



Vitello Marsale / Marsala Veal

CA\$37.00

Escalope de veau, sauce crémeuse aux champignons rôtis et au vin Marsala, tomates semi-séchées, jeunes épinards, tagliarini beurré, parmesan et gremolata. / Veal escalope with Creamy roasted mushroom and Marsala wine sauce, semi dried tomatoes, baby spinach, buttered tagliarini, parmesan and gremolata



Vitello alla parmigiana / Veal with parmigiana

CA\$36.00

Escalope de veau panée à la sauce tomate, fromages parmesan et mozzarella, spaghetti pomodoro / Breaded veal cutlet in tomato sauce, parmesan cheese and mozzarella, spaghetti pomodoro

Rissoto et Crevettes / Shrimps & Risotto

CA\$38.00

Oignon caramélisé, risotto au guanciale et au parmesan, brocolini grillé, citron confit, huile infusée au basilic et au chili et gremolata. / Caramelized onion, Guanciale and parmesan risotto, charred brocolini, preserved lemon, infused basil and chili oil and gremolata.



Tartare de saumon / Salmon Tartar

CA\$32.00

Tartare de saumon, tomate, oignon, tobiko, aneth, citron, servi avec frites et salade / Salmon tartare, tomato, avocado, spicy mayo, dill, tobiko, lemon, onion served with small salad and fries



Pollo alla parmigiana / Parmigiana Chicken

CA\$32.00

Escalope de poulet panée à la sauce tomate, fromages parmesan et mozzarella, spaghetti pomodoro / Breaded chicken breast with tomato sauce, parmesan cheese and mozzarella, spaghetti pomodoro

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Salmone / Salmone

CA\$36.00

Gnocchis croustillants, sauté d'épinard et roquette, oignons rouges rôtis, artichauts, tomates semi séchées, beurre de câpre au citron et micro basilic. / Crispy gnocchi, wilted spinach & arugula, roasted red onion, artichokes, semi dried tomatoes, lemon caper butter sauce and micro basil

PIZZA ROSSA



Calabrese

CA\$26.00+

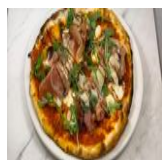
Saucisse italienne, piments forts Calabrais, basilic, mozzarella / Italian sausage, Calabrian hot peppers, basil, mozzarella



Quattro formaggi / Four Cheese

CA\$23.00+

Ricotta, gorgonzola doux, mozzarella di bufala, parmesan / Ricotta, sweet gorgonzola, mozzarella di bufala, parmesan



Prociutto et Rucola / Prosciutto & Rucola

CA\$25.00+

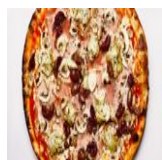
Prosciutto di Parma, roquette, or di latte, tomate semi-séchée, balsamique, parmesan / Prosciutto di Parma, arugula, fior di latte, semi dried tomato, balsamic, parmesan



Pepperoni

CA\$24.00+

Pepperoni, origan Calabrais, mozzarella / Pepperoni, Calabrian oregano, mozzarella



Capricciosa

CA\$25.00+

Prosciutto cotto, cours d'artichaut, olives de Toscane, champignons, origan Calabrais, mozzarella / Prosciutto cotto, artichoke hearts, Tuscan olives, mushrooms, Calabrian oregano, mozzarella



Carnivora

CA\$26.00+

Saucisse italienne, pepperoni, pancetta, mozzarella / Italian sausage, pepperoni, pancetta, mozzarella



Burrata / Burrata

CA\$27.00+

Burrata, tomato, roquette, pesto basilique, réduction balsamique / Burrata, sliced tomato, arugula, onions, basil pesto, balsamic reduction

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Ripiena

Pepperoni, champignons, poivrons verts, mozzarella / Pepperoni, mushrooms, green peppers, mozzarella

CA\$23.00+



Giardino

Mozzarella, poivrons rouges grillés, ail rôti, champignons, cours d'artichaut, roquette, réduction balsamique tomates cerises semi-séchées / Mozzarella, roasted red peppers, roasted garlic, mushrooms, artichoke hearts, arugula, balsamic reduction semi-dried cherry tomatoes

CA\$25.00+



Margherita

Fior di latte, basilic, huile d'olive extra vierge, sel de mer / Fior di latte, basil, extra virgin olive oil, sea salt

CA\$20.00+

PASTA LUNGO



Pappardella bolognese

Sauce San Marzano à la viande / San Marzano meat sauce

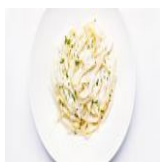
CA\$21.00+



Pappardelle Pollo Pesto / Linguini Pollo Pesto

Poulet grillé, poivron rouge, pesto, champignon / Grilled chicken, pesto, red pepper, mushroom

CA\$25.00



Fettuccini Pollo alfredo / Fettucini Pollo Alfredo

Poulet grillé, sauce crèmeuse au parmesan / Grilled chicken, Creamy Parmesan sauce

CA\$25.00+



Linguine Gamberi

Sauce citronnée au beurre, crevettes, épinards, tomates séchées, ail, rapini

CA\$30.00

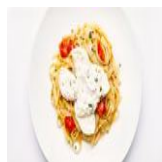


Fettuccini radiatore

Poulet grillé, fromage de chèvre, tomates cerises semi-séchées, ail rôti, huile d'olive extra vierge / Grilled chicken, goat cheese, semi-dried cherry tomatoes, roasted garlic, extra virgin olive oil

CA\$26.00+

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Fettuccini burrata

CA\$28.00+

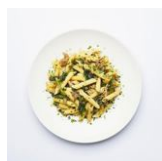
Ail rôti, tomates cerises semi-séchées, burrata crémeuse, huile d'olive extra vierge



Linguine Primavera / Linguini Primavera

CA\$25.00+

Ail rôti, poivron rouge, épinards, courgettes, chou-fleur, champignons, vin blanc, sauce tomate, huile d'olive extra vierge / Roasted garlic, spinach, zucchini, red peppers, mushrooms, cauliflower, white wine, tomato sauce, olive oil.



Tagliarini Tartufo / Fetucini Tartufo

CA\$24.00+

Champignon mixed rôtis, oignon, tomate, roquette, sauce à la crème et truffe, ricotta / Roasted mixed mushrooms, onion, tomato, arugula, truffle cream, black truffle ricotta



Linguine frutti di mare

CA\$34.00

Sauce San Marzano, crevettes, pétoncles, calmars, palourdes, échalotes, câpres, vin blanc / San Marzano sauce, shrimp, scallops, squid, clams, shallots, capers, white wine

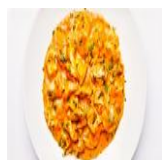


Lasagna

CA\$26.00

Sauce San Marzano, fior di latte, ricotta, mozzarella / San Marzano sauce, fior di latte, ricotta, mozzarella

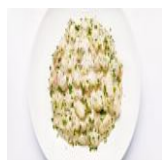
PASTA CORTO



Tortelloni rose

CA\$23.00+

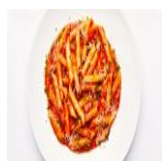
Tortellinis farcis de veau, sauce rosée / Tortellinis stuffed with veal, rosé sauce



Gnocchi tartufo

CA\$28.00+

Crème de truffe noire, pancetta, champignons, parmesan / Black truffle cream, pancetta, mushrooms, parmesan

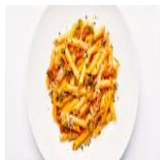


Penne Arrabbiata

CA\$20.00+

Sauce tomate, ail, piment forts

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Penne alla gigi

Prosciutto, champignons, échalotes, vin blanc, sauce rosée / Prosciutto, mushrooms, shallots, white wine, rosé sauce

CA\$25.00+



Ravioli

Farcis à la courge musquée, sauce beurre noisette, sauge, prosciutto croustillant / Butternut squash stuffed with hazelnut butter sauce, sage, crispy prosciutto

CA\$27.00+

DESSERTS



Tiramisu

Biscuits Savoiardi trempés dans l'espresso et recouverts de crème de mascarpone et de cacao

CA\$9.00



Pizza au nutella / NUTELLA PIZZA

(IDÉALEMENT À PARTAGER) Cuite dans notre four à bois, recouverte de noisettes rôties et broyées et de sucre à glacer / (IDEALLY TO SHARE) Cooked in our wood oven, covered with roasted and crushed hazelnuts and icing sugar

CA\$13.00

LIQUEURS / SODA / LIQUORS / SODA

San Pellegrino / San Pellegrino

San Pellegrino / San Pellegrino

CA\$3.95

Coke / Coke

Coke / Coke

CA\$2.95

Sprite

Sprite

CA\$2.95

VIN ROUGE



Cabernet-Sauvignon

Cabernet-Sauvignon Trapiche Reserve

CA\$31.00

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Barbera D'Asti DOCG

CA\$42.00

Barbera D'Asti DOCG Le Orme "16 mois", Michèle Chiarlo, Piémont, Barbera

VIN BLANC



Chardonnay

CA\$58.00

Chardonnay, Diamond, Francis Coppola, Californie, États-Unis

MOUSSEUX / SPARKLING



Champagne cuvée Impérial

CA\$149.00

Champagne cuvée Impérial, Moët & Chandon, France, Pinot noir, Pinot meunier et Chardonnay

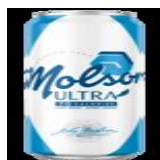


Prosecco

CA\$46.00

Prosecco, Mionetto, Italie, Glera

BIÈRE



Molson Ultra

CA\$7.50

Molson Ultra



Heineken - Sans alcool

CA\$7.00

Heineken - Sans alcool
