



N° 900

Menu

Pizzéria NO.900 - Faubourg Boisbriand

3080 Av Des Grandes Tourelles, Boisbriand QC J7H 0A2, Canada | (579) 630-1900

Most Ordered



MARGHERITA / MARGHERITA

CA\$18.00

SAUCE TOMATE + FIOR DI LATTE + BASILIC + HUILE D'OLIVE E.V. + GRANA PADANO / TOMATO SAUCE + FIOR DI LATTE + BASIL + E.V. OLIVE OIL + GRANA PADANO



SAUCISSE ITALIENNE DOUCE / MILD ITALIAN SAUSAGE

CA\$22.00

FERMES GASPOR SAUCE TOMATE + FIOR DI LATTE + OIGNONS VERTS + PECORINO ROMANO + PIMENTS FORTS + PESTO DE RAPINI & AMANDES / *GASPOR FARMS* TOMATO SAUCE + FIOR DI LATTE + GREEN ONIONS + PECORINO ROMANO + HOT PEPPERS + PESTO RAPINI & ALMONDS



SALAMI / SALAMI

CA\$20.00

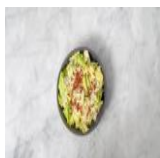
VIANDES BIO DE CHARLEVOIX SAUCE TOMATE + FIOR DI LATTE / *ORGANIC MEATS FROM CHARLEVOIX* TOMATO SAUCE + FIOR DI LATTE



VIANDE FUMÉE / SMOKED MEAT

CA\$22.00

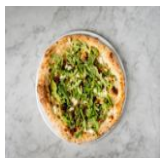
OIGNONS CARAMÉLISÉS + FONTINA + FIOR DI LATTE + AIOLI À L'ESPRESSO + ÉMULSION DE PERSIL + FLOCONS DE PIMENTS + POIVRE NOIR / CAMELIZED ONIONS + FONTINA + FIOR DI LATTE + ESPRESSO AIOLI + PARSLEY EMULSION + CHILI FLAKES + BLACK PEPPER



CÉSAR ENTRÉE / CAESAR APPETIZER

CA\$10.50

PANCETTA *VIANDES BIO DE CHARLEVOIX* / PANCETTA *ORGANIC MEAT FROM CHARLEVOIX*



PANCETTA & FIGUES / FIG & PANCETTA

CA\$21.00

VIANDES BIO DE CHARLEVOIX CHÈVRE FRAIS + CONFITURE DE FIGUES + ROQUETTE + BALSAMIQUE D.O.P DE MODÈNE + HUILE D'OLIVE E.V. / *VIANDE BIO DE CHARLEVOIX* FRESH GOAT CHEESE + FIG JAM + ARUGULA + MODENA D.O.P. BALSAMIC + E.V. OLIVE OIL



CINQ FROMAGES / FIVE CHEESE

CA\$19.00

FIOR DI LATTE + FONTINA + CRÈME DE GORGONZOLA + GRANA PADANO + PECORINO ROMANO + POIVRE NOIR / FIOR DI LATTE + FONTINA + GORGONZOLA CREAM + GRANA PADANO + PECORINO ROMANO + BLACK PEPPER

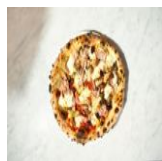
Menu Pizzéria NO.900 - Faubourg Boisbriand



PROSCIUTTO / PROSCIUTTO PIZZA

CA\$24.00

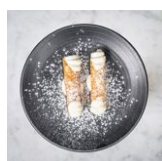
VIANDES BIO DE CHARLEVOIX HUILE D'OLIVE E.V. + GRANA PADANO + ORIGAN SICILIEN + FIOR DI LATTE + TOMATES CERISES + ROQUETTE / *ORGANIC MEATS FROM CHARLEVOIX* E.V. OLIVE OIL + GRANA PADANO + SICILIAN OREGANO + FIOR DI LATTE + CHERRY TOMATOES + ARUGULA



CAPRICCIOSA / CAPRICCIOSA

CA\$24.00

JAMBON *FERMES GASPOR* + SAUCE TOMATE + ARTICHAUTS GRILLÉS + OLIVES LECCINO + CHAMPIGNONS + ORIGAN SICILIEN + FIOR DI LATTE + PECORINO ROMANO / HAM *FERME GASPOR* + TOMATO SAUCE + GRILLED ARTICHOKEs + LECCINO OLIVES + MUSHROOMS + SICILIAN OREGANO + FIOR DI LATTE + PECORINO ROMANO

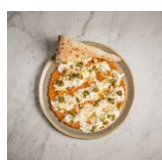


CANNOLI / CANNOLI

CA\$9.50

CANNOLI / CANNOLI

Entrées / Appetizers



STRACCIATA DI BURRATA / STRACCIATA DI BURRATA

CA\$15.00

ROMESCO + PESTO DE PISTACHE + TARALLI + HUILE D'OLIVE E.V. + CITRON / ROMESCO + PISTACHIO PESTO + TARALLI + E.V. OLIVE OIL + LEMON



FONDANT DE PARMESAN / ROASTED PARMESAN MELT

CA\$11.00

FONDANT DE PARMESAN / ROASTED PARMESAN MELT



PROSCIUTTO CRUDO / PROSCIUTTO CRUDO

CA\$19.00

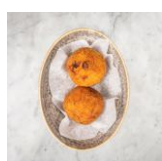
STRACCIATA DI BURRATA + ROMESCO + OIGNONS VERTS + PISTACHE + PANKO CROUSTILLANT + HUILE D'OLIVE E.V. PERANZANA / STRACCIATA DI BURRATA + ROMESCO + GREEN ONIONS + PISTACHIO + CRISPY PANKO + E.V. PERANZANA OLIVE OIL



CAPONATA / CAPONATA

CA\$10.00

AUBERGINES EN AGRODOLCE + BASILIC + PECORINO ROMANO / EGGPLANT AGRODOLCE + BASIL + PECORINO ROMANO



ARANCINI / ARANCINI

CA\$13.00

RAGÙ (BOEUF + PORC) OU ÉPINARDS & RICOTTA / RAGÙ (BEEF + PORK) OR SPINACH & RICOTTA

Menu Pizzéria NO.900 - Faubourg Boisbriand



POLPETTE / POLPETTE

CA\$12.00

SAUCISSE GASPOR + SAUCE TOMATE / GASPOR SAUSAGE + TOMATO SAUCE

Pizzas / Pizzas



MARGHERITA / MARGHERITA

CA\$18.00

SAUCE TOMATE + FIOR DI LATTE + BASILIC + HUILE D'OLIVE E.V. + GRANA PADANO / TOMATO SAUCE + FIOR DI LATTE + BASIL + E.V. OLIVE OIL + GRANA PADANO



SALAMI / SALAMI

CA\$20.00

VIANDES BIO DE CHARLEVOIX SAUCE TOMATE + FIOR DI LATTE / *ORGANIC MEATS FROM CHARLEVOIX* TOMATO SAUCE + FIOR DI LATTE



LÉGUMES GRILLÉS / GRILLED VEGETABLES

CA\$20.00

SAUCE TOMATE + FIOR DI LATTE + ÉPINARDS + OLIVES LECCINO + POIVRONS RÔTIS MARINÉS + TOMATES CERISES + OIGNONS MARINÉS + HUILE D'OLIVE E.V. + GRANA PA HUILE D'OLIVE E.V. + GRANA PADANO / TOMATO SAUCE + FIOR DI LATTE + SPINACH + LECCINO OLIVES + MARINATED ROASTED PEPPERS + CHERRY TOMATOES + PICKLED ONIONS + E.V. OLIVE OIL + GRANA PADANO



SAUCISSE ITALIENNE DOUCE / MILD ITALIAN SAUSAGE

CA\$22.00

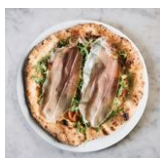
FERMES GASPOR SAUCE TOMATE + FIOR DI LATTE + OIGNONS VERTS + PECORINO ROMANO + PIMENTS FORTS + PESTO DE RAPINI & AMANDES / *GASPOR FARMS* TOMATO SAUCE + FIOR DI LATTE + GREEN ONIONS + PECORINO ROMANO + HOT PEPPERS + PESTO RAPINI & ALMONDS



VIANDE FUMÉE / SMOKED MEAT

CA\$22.00

OIGNONS CARAMELISÉS + FONTINA + FIOR DI LATTE + AIOLI À L'ESPRESSO + ÉMULSION DE PERSIL + FLOCONS DE PIMENTS + POIVRE NOIR / CARAMELIZED ONIONS + FONTINA + FIOR DI LATTE + ESPRESSO AIOLI + PARSLEY EMULSION + CHILI FLAKES + BLACK PEPPER



PROSCIUTTO / PROSCIUTTO PIZZA

CA\$24.00

VIANDES BIO DE CHARLEVOIX HUILE D'OLIVE E.V. + GRANA PADANO + ORIGAN SICILIEN + FIOR DI LATTE + TOMATES CERISES + ROQUETTE / *ORGANIC MEATS FROM CHARLEVOIX* E.V. OLIVE OIL + GRANA PADANO + SICILIAN OREGANO + FIOR DI LATTE + CHERRY TOMATOES + ARUGULA

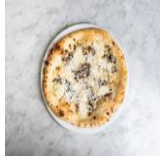


CALZONE SALAMI & RICOTTA / SALAMI & RICOTTA CALZONE

CA\$20.00

VIANDES BIO DE CHARLEVOIX FIOR DI LATTE + SAUCE TOMATE + PECORINO ROMANO + HUILE D'OLIVE E.V. + BASILIC + POIVRE NOIR / *ORGANIC MEATS FROM CHARLEVOIX* FIOR DI LATTE + TOMATO SAUCE + PECORINO ROMANO + OLIVE OIL E.V. + BASIL + BLACK PEPPER

Menu Pizzéria NO.900 - Faubourg Boisbriand



CHAMPIGNONS BIO / ORGANIC MUSHROOM

CA\$25.00

FERME CHAMPIGNON PLEUROTÉS BLEUES + KING NOIR + CHESTNUT + CHAMPIGNONS DE PARIS + MASCARPONE + OIGNONS CARAMELISÉS + SEL DE TRUFFE + FIOR DI LATTE + FONTINA + RICOTTA SALATA / *FERME CHAMPIGNON* BLUE OYSTER + BLACK KING OYSTER + CHESTNUT MUSHROOM + BUTTON MUSHROOM + MASCARPONE + CARAMELIZED ONIONS + TRUFFLE SALT + FIOR DI LATTE + FONTINA + RICOTTA SALATA



CINQ FROMAGES / FIVE CHEESE

CA\$19.00

FIOR DI LATTE + FONTINA + CRÈME DE GORGONZOLA + GRANA PADANO + PECORINO ROMANO + POIVRE NOIR / FIOR DI LATTE + FONTINA + GORGONZOLA CREAM + GRANA PADANO + PECORINO ROMANO + BLACK PEPPER



JAMBON & CHAMPIGNONS RÔTIS / ROASTED HAM & MUSHROOMS

CA\$22.00

FERMES GASPOR SAUCE TOMATE + PECORINO ROMANO + FIOR DI LATTE + RICOTTA SALATA + HUILE D'OLIVE E.V. + ORIGAN SICILIEN + BASILIC / *GASPOR FARMS* TOMATO SAUCE + PECORINO ROMANO + FIOR DI LATTE + RICOTTA SALATA + E.V. OLIVE OIL + SICILIAN OREGANO + BASIL



MARINARA / MARINARA

CA\$14.00

SAUCE TOMATE + AIL + ORIGAN SICILIEN + BASILIC + HUILE D'OLIVE E.V. PERANZANA / TOMATO SAUCE + GARLIC + SICILIAN OREGANO + BASIL + PERANZANA E.V. OLIVE OIL



NERANO / NERANO

CA\$25.00

VELOUTÉ DE COURGETTES + COURGETTES RÔTIÉS + FIOR DI LATTE + PESTO DE PROSCIUTTO + STRACCIATA DI BURRATA + HUILE AU BASILIC + PANKO CROUSTILLANT + POIVRE NOIR + ZESTE DE CITRON / ZUCCHINI VELOUTÉ + ROASTED ZUCCHINIS + FIOR DI LATTE + PROSCIUTTO PESTO + STRACCIATA DI BURRATA + BASIL OIL + PANKO + BLACK PEPPER + LEMON



SPECK & BUFALA / SPECK & BUFALA

CA\$23.00

VIANDES BIO DE CHARLEVOIX PESTO DE TOMATES SÉCHÉES + ÉMULSION DE BUFALA + PESTO DE PISTACHE + AUBERGINES + FIOR DI LATTE + CRUMBLE DE TARALLI + BASILIC" / " *VIANDES BIO DE CHARLEVOIX* SUN-DRIED TOMATO PESTO + BUFALA EMULSION + PISTACHIO PESTO + ROASTED EGGPLANTS + FIOR DI LATTE + TARALLI CRUMBLE + BASIL



SAN MARZANO D.O.P. / SAN MARZANO D.O.P.

CA\$21.00

SAUCE TOMATE + TOMATES CERISES MARINÉES + PECORINO ROMANO + HUILE D'OLIVE E.V. PERANZANA + FIOR DI LATTE + BASILIC + POIVRE NOIR / TOMATO SAUCE + CHERRY TOMATOES + PECORINO ROMANO + E.V. PERANZANA OLIVE OIL + FIOR DI LATTE + BASIL + BLACK PEPPER



RUDY'S / RUDY'S

CA\$21.00

SAUCE TOMATE SAN MARZANO + GRANA PADANO + FIOR DI LATTE + GORGONZOLA + TOMATES CERISES MARINÉES + 'NDUJA + RICOTTA SALATA + HUILE D'OLIVE E.V. + BASILIC / SAN MARZANO TOMATO SAUCE + GRANA PADANO + FIOR DI LATTE + GORGONZOLA + MARINATED CHERRY TOMATOES + 'NDUJA + RICOTTA SALATA + E.V. OLIVE OIL + BASIL

Menu Pizzéria NO.900 - Faubourg Boisbriand



PANCETTA & FIGUES / FIG & PANCETTA

CA\$21.00

VIANDES BIO DE CHARLEVOIX CHÈVRE FRAIS + CONFITURE DE FIGUES + ROQUETTE + BALSAMIQUE D.O.P DE MODÈNE + HUILE D'OLIVE E.V. / *VIANDE BIO DE CHARLEVOIX* FRESH GOAT CHEESE + FIG JAM + ARUGULA + MODENA D.O.P. BALSAMIC + E.V. OLIVE OIL

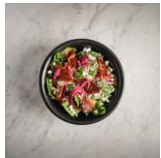


CAPRICCIOSA / CAPRICCIOSA

CA\$24.00

JAMBON *FERMES GASPOR* + SAUCE TOMATE + ARTICHAUTS GRILLÉS + OLIVES LECCINO + CHAMPIGNONS + ORIGAN SICILIEN + FIOR DI LATTE + PECORINO ROMANO / HAM *FERME GASPOR* + TOMATO SAUCE + GRILLED ARTICHOKE + LECCINO OLIVES + MUSHROOMS + SICILIAN OREGANO + FIOR DI LATTE + PECORINO ROMANO

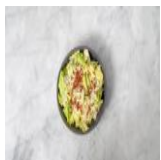
Salade / Salad



ÉPINARD & CHÈVRE / SPINACH & GOAT CHEESE

CA\$22.00

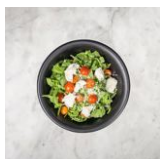
COURGETTES + ARTICHAUTS + BALSAMIQUE I.G.P. + OIGNONS MARINÉS + HUILE D'OLIVE E.V. + SPECK CROUSTILLANT *VIANDES BIO DE CHARLEVOIX* / ZUCCHINIS + ARTICHOKE + I.G.P. BALSAMIC VINEGAR + PICKLED ONIONS + E.V. OLIVE OIL + CRISPY SPECK *VIANDES BIO DE CHARLEVOIX*



CÉSAR ENTRÉE / CAESAR APPETIZER

CA\$10.50

PANCETTA *VIANDES BIO DE CHARLEVOIX* / PANCETTA *ORGANIC MEAT FROM CHARLEVOIX*

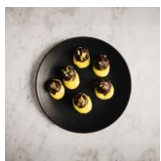


ROQUETTE & CITRON / ARUGULA & LEMON SALAD

CA\$11.50

MOZZARELLA DI BUFALA + TOMATES CERISES + GRANA PADANO / MOZZARELLA DI BUFALA + CHERRY TOMATOES + GRANA PADANO

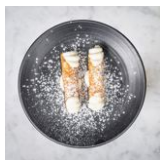
Desserts / Desserts



TARTUFINI CITRON & CHOCOLAT / TARTUFINI LEMON & CHOCOLATE

CA\$12.00

RICOTTA + PISTACHE + FLEUR DE SEL / RICOTTA + PISTACHIO + FLEUR DE SEL



CANNOLI / CANNOLI

CA\$9.50

CANNOLI / CANNOLI

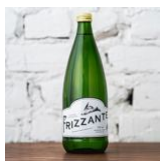


PIZZA CHOCO-NOISETTE / CHOCOLATE HAZELNUT PIZZA

CA\$13.00

VÉGANE, SANS HUILE DE PALME ET SANS LACTOSE / VEGAN, WITHOUT PALM OIL AND LACTOSE-FREE

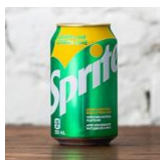
Brevages / Beverages



FRIZZANTE / FRIZZANTE

CA\$6.00

EAU PÉTILLANTE. / SPARKLING WATER.



SPRITE / SPRITE

CA\$5.00

Lemon-lime soda with 100% natural flavors.



COCA-COLA DIÈTE / DIET COCA-COLA

CA\$5.00

A refreshing, sugar-free cola beverage with the classic taste of Coca-Cola, available in a 355 ml can.



COCA-COLA / COCA-COLA

CA\$5.00

Classic carbonated soft drink with a distinctive cola flavor.
