



N° 900

Menu

# Pizzeria NO.900

540 Promenade Du Centropolis, Laval QC H7T 3C2, Canada | (450) 973-0947

## 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



### 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



### CINQ FROMAGES / FIVE CHEESE

CA\$19.00

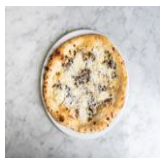
FIOR DI LATTE + FONTINA + CRÈME DE GORGONZOLA + GRANA PADANO + PECORINO ROMANO + POIVRE NOIR / FIOR DI LATTE + FONTINA + GORGONZOLA CREAM + GRANA PADANO + PECORINO ROMANO + BLACK PEPPER



### SALAMI / SALAMI

CA\$20.00

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



### CHAMPIGNONS BIO / ORGANIC MUSHROOM

CA\$25.00

\*FERME CHAMPIGNON\* PLEUROTÉS BLEUES + KING NOIR + CHESTNUT + CHAMPIGNONS DE PARIS + MASCARPONE + OIGNONS CARAMÉLISÉS + 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



### 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

## Menu Pizzeria NO.900



### VIANDE FUMÉE / SMOKED MEAT

CA\$22.00

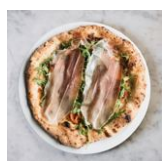
OIGNONS CARAMÉLISÉS + FONTINA + FIOR DI LATTE + AIOLI À L'ESPRESSO + ÉMULSION DE PERSIL + FLOCONS DE PIMENTS + POIVRE NOIR / CARAMELIZED ONIONS + FONTINA + FIOR DI LATTE + ESPRESSO AIOLI + PARSLEY EMULSION + CHILI FLAKES + BLACK PEPPER



### 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

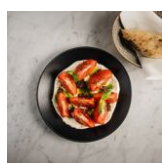


### PROSCIUTTO / PROSCIUTTO PIZZA

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

## Entrées / Appetizers



### CAPRESE DI BUFALA / CAPRESE DI BUFALA

CA\$17.00

TOMATES + ÉMULSION DE MOZZARELLA DI BUFALA + HUILE D'OLIVE E.V. + TAPENADE D'OLIVES LECCINO + HUILE DE BASILIC + ORIGAN + BASILIC / TOMATOES + MOZZARELLA DI BUFALA EMULSION + E.V. OLIVE OIL + LECCINO OLIVE TAPENADE + BASIL OIL + OREGANO + BASIL



### FONDANT DE PARMESAN / ROASTED PARMESAN MELT

CA\$11.00

FONDANT DE PARMESAN / ROASTED PARMESAN MELT



### PROSCIUTTO CRUDO / PROSCIUTTO CRUDO

CA\$19.00

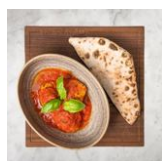
STRACCIATA DI BURRATA + ROMESCO + OIGNONS VERTS + PISTACHE + PANKO CROUSTILLANT + HUILE D'OLIVE E.V. PERANZANA / STRACCIATA DI BURRATA + ROMESCO + GREEN ONIONS + PISTACHIO + CRISPY PANKO + E.V. PERANZANA OLIVE OIL



### CAPONATA / CAPONATA

CA\$10.00

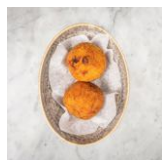
AUBERGINES EN AGRODOLCE + BASILIC + PECORINO ROMANO / EGGPLANT AGRODOLCE + BASIL + PECORINO ROMANO



### POLPETTE / POLPETTE

CA\$12.00

SAUCISSE GASPOR + SAUCE TOMATE / GASPOR SAUSAGE + TOMATO SAUCE



## ARANCINI / ARANCINI

CA\$13.00

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

## Pizzas / Pizzas



### SAUCISSE ITALIENNE DOUCE / MILD ITALIAN SAUSAGE

CA\$22.00

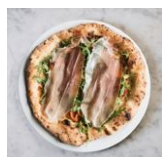
\*FERMES GASPOR\* SAUCE TOMATE + FIOR DI LATTE + OIGNONS VERTS + PECORINO ROMANO + PIMENTS FORTS + PESTO DE RAPINI & AMANDES / \*GASPOR FARMS\* TOMATO SAUCE + FIOR DI LATTE + GREEN ONIONS + PECORINO ROMANO + HOT PEPPERS + PESTO RAPINI & ALMONDS



### 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



### PROSCIUTTO / PROSCIUTTO PIZZA

CA\$24.00

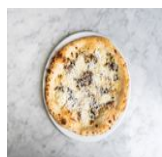
\*VIANDES BIO DE CHARLEVOIX\* HUILE D'OLIVE E.V. + GRANA PADANO + ORIGAN SICILIEN + FIOR DI LATTE + TOMATES CERISES + ROQUETTE / \*ORGANIC MEATS FROM CHARLEVOIX\* E.V. OLIVE OIL + GRANA PADANO + SICILIAN OREGANO + FIOR DI LATTE + CHERRY TOMATOES + ARUGULA



### SALAMI / SALAMI

CA\$20.00

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



### CHAMPIGNONS BIO / ORGANIC MUSHROOM

CA\$25.00

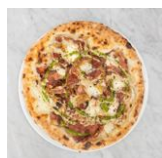
\*FERME CHAMPIGNON\* PLEUROTÉS BLEUES + KING NOIR + CHESTNUT + CHAMPIGNONS DE PARIS + MASCARPONE + OIGNONS CARAMÉLISÉS + SEL DE TRUFFE + FIOR DI LATTE + FONTINA + RICOTTA SALATA / \*FERME CHAMPIGNON\* BLUE OYSTER + BLACK KING OYSTER + CHESTNUT MUSHROOM + BUTTON MUSHROOM + MASCARPONE + CARAMELIZED ONIONS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



### 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



### 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 / CARAMELIZED ONIONS + FONTINA + FIOR DI LATTE + ESPRESSO AIOLI + PARSLEY EMULSION + CHILI FLAKES + BLACK PEPPER



## 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



## 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

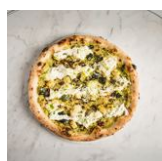
\*FERMES GASPOR\* SAUCE TOMATE + PECORINO ROMANO + FIOR DI LATTE + RICOTTA SALATA + HUILE D'OLIVE E.V. + ORIGAN SICILIEN + BASILIC / \*GASPOR FARMS\* TOMATO SAUCE + PECORINO ROMANO + FIOR DI LATTE + RICOTTA SALATA + E.V. OLIVE OIL + SICILIAN OREGANO + BASIL



## MARINARA / MARINARA

CA\$14.00

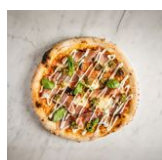
SAUCE TOMATE + AIL + ORIGAN SICILIEN + BASILIC + HUILE D'OLIVE E.V. PERANZANA / TOMATO SAUCE + GARLIC + SICILIAN OREGANO + BASIL + PERANZANA E.V. OLIVE OIL



## 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

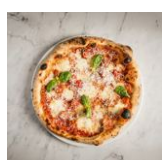
\*VIANDES BIO DE CHARLEVOIX\* PESTO DE TOMATES SÉCHÉES + ÉMULSION DE BUFALA + PESTO DE PISTACHE + AUBERGINES + FIOR DI LATTE + CRUMBLE DE TARALLI + BASILIC" / " \*VIANDES BIO DE CHARLEVOIX\* SUN-DRIED TOMATO PESTO + BUFALA EMULSION + PISTACHIO PESTO + ROASTED EGGPLANTS + FIOR DI LATTE + TARALLI CRUMBLE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

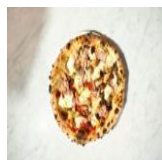


## RUDY'S / RUDY'S

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

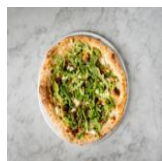
## Menu Pizzeria NO.900



### 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

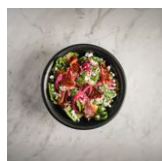


### PANCETTA & FIGUES / FIG & PANCETTA

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

## Salade / Salad



### ÉPINARD & CHÈVRE / SPINACH & GOAT CHEESE

CA\$22.00

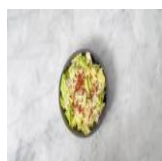
COURGETTES + ARTICHAUTS + BALSAMIQUE I.G.P. + OIGNONS MARINÉS + HUILE D'OLIVE E.V. + SPECK CROUSTILLANT \*VIANDES BIO DE CHARLEVOIX\* / ZUCCHINIS + ARTICHOKEs + I.G.P. BALSAMIC VINEGAR + PICKLED ONIONS + E.V. OLIVE OIL + CRISPY SPECK \*VIANDES BIO DE CHARLEVOIX\*



### ROQUETTE & CITRON / ARUGULA & LEMON SALAD

CA\$11.50

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



### CÉSAR ENTRÉE / CAESAR APPETIZER

CA\$10.50

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

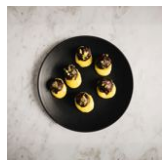
## Desserts / Desserts



### PIZZA CHOCO-NOISETTE / CHOCOLATE HAZELNUT PIZZA

CA\$13.00

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

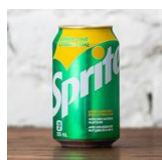


### TARTUFINI CITRON & CHOCOLAT / TARTUFINI LEMON & CHOCOLATE

CA\$2.00

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

## Breuvages / Beverages



### SPRITE / SPRITE

CA\$5.00

Lemon-lime soda made with 100% natural flavors.

## Menu Pizzeria NO.900

---



### **FRIZZANTE / FRIZZANTE**

**CA\$6.00**

EAU PÉTILLANTE. / SPARKLING WATER.

---



### **COCA-COLA / COCA-COLA**

**CA\$5.00**

Classic cola beverage with a refreshing taste.

---



### **COCA-COLA DIÈTE / DIET COCA-COLA**

**CA\$5.00**

Sugar-free cola with a crisp, refreshing taste.

---