



N° 900

Menu

Pizzéria NO.900 - Magog

368 Rue Principale O, Magog QC J1X 2A9, Canada | (819) 843-9900

Most Ordered



MARGHERITA / MARGHERITA

CA\$17.00

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\$19.00

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



VIANDE FUMÉE / SMOKED MEAT

CA\$21.00

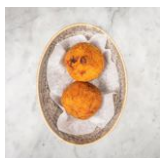
OIGNONS CARAMÉLISÉS + FONTINA + FIOR DI LATTE + AIOLI À L'ESPRESSO + ÉMULSION DE PERSIL + FLOCONS DE PIMENTS + POIVRE NOIR / CAMELIZED ONIONS + FONTINA + FIOR DI LATTE + ESPRESSO AIOLI + PARSLEY EMULSION + CHILI FLAKES + BLACK PEPPER



SAUCISSE ITALIENNE DOUCE / MILD ITALIAN SAUSAGE

CA\$21.00

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



ARANCINI / ARANCINI

CA\$12.00

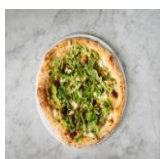
RAGÙ (BOEUF + PORC) OU ÉPINARDS & RICOTTA / RAGÙ (BEEF + PORK) OR SPINACH & RICOTTA



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



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

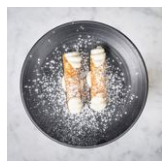
Menu Pizzéria NO.900 - Magog



CINQ FROMAGES / FIVE CHEESE

CA\$18.00

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



CANNOLI / CANNOLI

CA\$9.00

CANNOLI / CANNOLI

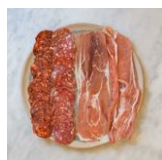


DIAVOLA VENTRICINA / DIAVOLA VENTRICINA

CA\$20.00

VIANDES BIO DE CHARLEVOIX 'NDUJA + RICOTTA + FIOR DI LATTE + PIMENTS FORTS + BASILIC / *ORGANIC MEATS FROM CHARLEVOIX* 'NDUJA + RICOTTA + FIOR DI LATTE + SPICY PEPPERS + BASIL

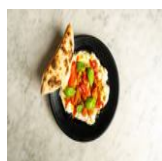
Entrées / Appetizers



CHARCUTERIES / CHARCUTERIES

CA\$22.00

VIANDES BIO DE CHARLEVOIX PROSCIUTTO + VENTRICINA + SALAMI + SPECK / *VIANDES BIO DE CHARLEVOIX* PROSCIUTTO + VENTRICINA + SALAMI + SPECK



STRACCIATA DI BURRATA / STRACCIATA DI BURRATA

CA\$12.00

POIVRONS RÔTIS MARINÉS + PISTACHES + HUILE D'OLIVE E.V. PERANZANA + BALSAMIQUE D.O.P. DE MODÈNE + BASILIC / MARINATED ROASTED PEPPERS + PISTACHIOS + PERANZANA E.V. OLIVE OIL + MODENA BALSAMIC VINEGAR D.O.P. + BASIL



FONDANT DE PARMESAN / ROASTED PARMESAN MELT

CA\$10.00

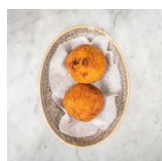
FONDANT DE PARMESAN / ROASTED PARMESAN MELT



MOZZARELLA DI BUFALA / BUFALA MOZZARELLA

CA\$18.00

RÉDUCTION DE SAUCE TOMATE JAUNE + ARTICHAUTS GRILLÉS + LÉGUMES MARINÉS + AMANDES RÔTIES + HUILE D'OLIVE E.V. + BASILIC / YELLOW TOMATO SAUCE REDUCTION + GRILLED ARTICHOKE + MARINATED VEGETABLES + ROASTED ALMONDS + E.V. OLIVE OIL + BASIL



ARANCINI / ARANCINI

CA\$12.00

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

Menu Pizzéria NO.900 - Magog



POLPETTE / POLPETTE

CA\$11.00

SAUCISSE GASPOR + SAUCE TOMATE / GASPOR SAUSAGE + TOMATO SAUCE

Pizzas / Pizzas



SAUCISSE ITALIENNE DOUCE / MILD ITALIAN SAUSAGE

CA\$21.00

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



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



VIANDE FUMÉE / SMOKED MEAT

CA\$21.00

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



MARGHERITA / MARGHERITA

CA\$17.00

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\$19.00

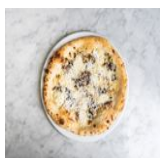
VIANDES BIO DE CHARLEVOIX SAUCE TOMATE + FIOR DI LATTE / *ORGANIC MEATS FROM CHARLEVOIX* TOMATO SAUCE + FIOR DI LATTE



DIAVOLA VENTRICINA / DIAVOLA VENTRICINA

CA\$20.00

VIANDES BIO DE CHARLEVOIX 'NDUJA + RICOTTA + FIOR DI LATTE + PIMENTS FORTS + BASILIC / *ORGANIC MEATS FROM CHARLEVOIX* 'NDUJA + RICOTTA + FIOR DI LATTE + SPICY PEPPERS + BASIL



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



CINQ FROMAGES / FIVE CHEESE

CA\$18.00

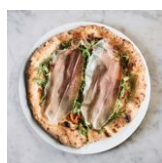
FIOR DI LATTE + FONTINA + CRÈME DE GORGONZOLA + GRANA PADANO + PECORINO ROMANO + POIVRE NOIR / FIOR DI LATTE + FONTINA + GORGONZOLA CREAM + GRANA PADANO + PECORINO ROMANO + BLACK PEPPER



BURRATA ITALIENNE / ITALIAN BURRATA

CA\$30.00

SAUCE TOMATE + TOMATES CERISES + GRANA PADANO + ORIGAN SICILIEN + BASILIC + HUILE D'OLIVE E.V. PERANZANA / TOMATO SAUCE + CHERRY TOMATOES + GRANA PADANO + SICILIAN OREGANO + BASIL + PERANZANA E.V. OLIVE OIL



PROSCIUTTO / PROSCIUTTO PIZZA

CA\$22.00

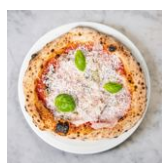
VIANDES BIO DE CHARLEVOIX HUILE D'OLIVE E.V. + GRANA PADANO + ORIGAN SICILIEN + FIOR DI LATTE + TOMATES CERISES + ROQUETTE / *ORGANIC MEATS FROM CHARLEVOIX* E.V. OLIVE OIL + GRANA PADANO + SICILIAN OREGANO + FIOR DI LATTE + CHERRY TOMATOES + ARUGULA



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



JAMBON & CHAMPIGNONS RÔTIS / ROASTED HAM & MUSHROOMS

CA\$21.00

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



MARGHERITA BIANCA / MARGHERITA BIANCA

CA\$19.00

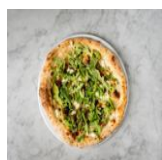
TOMATES CERISES + MOZZARELLA DI BUFALA + FIOR DI LATTE + ORIGAN SICILIEN + HUILE D'OLIVE E.V. PERANZANA + BASILIC + GRANA PADANO / CHERRY TOMATOES + MOZZARELLA DI BUFALA + FIOR DI LATTE + SICILIAN OREGANO + PERANZANA E.V. OLIVE OIL + BASIL + GRANA PADANO



MARINARA / MARINARA

CA\$13.00

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

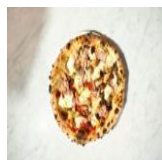


PANCETTA & FIGUES / FIG & PANCETTA

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

Menu Pizzéria NO.900 - Magog



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

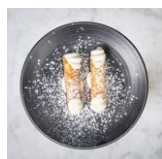
Desserts / Desserts



PIZZA CHOCO-NOISETTE / CHOCOLATE HAZELNUT PIZZA

CA\$12.00

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

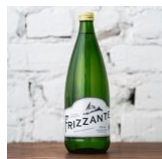


CANNOLI / CANNOLI

CA\$9.00

CANNOLI / CANNOLI

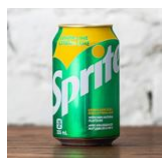
Brevages / Beverages



FRIZZANTE / FRIZZANTE

CA\$6.00

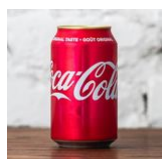
EAU PÉTILLANTE. / SPARKLING WATER.



SPRITE / SPRITE

CA\$5.00

Lemon-lime soda with natural flavors.



COCA-COLA / COCA-COLA

CA\$5.00

Classic cola with a refreshing, crisp taste.



COCA-COLA DIÈTE / DIET COCA-COLA

CA\$5.00

Sugar-free cola with a crisp, refreshing taste.