

No 900

Menu

Pizzeria NO.900

5611 Av De Monkland, Montréal QC H4A 1E2, Canada | (514) 504-9009

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



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



SAUCISSE ITALIENNE DOUCE / MILD ITALIAN SAUSAGE

CA\$21.00

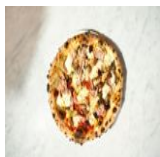
FERMES GASPOR SAUCE TOMATE + FIOR DI LATTE + OIGNONS VERTS + PECORINO ROMANO + PIMENTS FORTS + PESTO DE RAPINI & AMANDES / *GASPOR FARMS* TOMATO SAUCE + FIOR DI LATTE + GREEN ONIONS + PECORINO ROMANO + HOT PEPPERS + PESTO RAPINI & ALMONDS



LÉGUMES GRILLÉS / GRILLED VEGETABLES

CA\$20.00

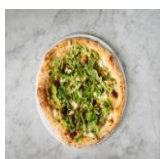
SAUCE TOMATE + FIOR DI LATTE + ÉPINARDS + OLIVES LECCINO + POIVRONS RÔTIS MARINÉS + TOMATES CERISES + OIGNONS MARINÉS + HUILE D'OLIVE E.V. + GRANA PA HUILE D'OLIVE E.V. + GRANA PADANO / TOMATO SAUCE + FIOR DI LATTE + SPINACH + LECCINO OLIVES + MARINATED ROASTED PEPPERS + CHERRY TOMATOES + PICKLED ONIONS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



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

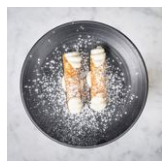
Menu Pizzeria NO.900



GORGONZOLA & SPECK / SPECK & GORGONZOLA

CA\$20.00

VIANDES BIO DE CHARLEVOIX + FIOR DI LATTE + MOSTARDA D'ABRICOTS + OIGNONS CARAMÉLISÉS / *VIANDES BIO DE CHARLEVOIX* + FIOR DI LATTE + APRICOT MOSTARDA + CAMELIZED ONIONS



CANNOLI / CANNOLI

CA\$9.00

CANNOLI / CANNOLI

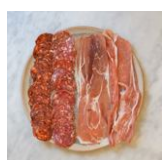


DIAVOLA VENTRICINA / DIAVOLA VENTRICINA

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



POLPETTE / POLPETTE

CA\$11.00

SAUCISSE GASPOR + SAUCE TOMATE / GASPOR SAUSAGE + TOMATO SAUCE



FONDANT DE PARMESAN / ROASTED PARMESAN MELT

CA\$10.00

FONDANT DE PARMESAN / ROASTED PARMESAN MELT

Pizzas / Pizzas



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



SAUCISSE ITALIENNE DOUCE / MILD ITALIAN SAUSAGE

CA\$21.00

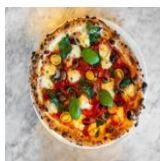
FERMES GASPOR SAUCE TOMATE + FIOR DI LATTE + OIGNONS VERTS + PECORINO ROMANO + PIMENTS FORTS + PESTO DE RAPINI & AMANDES / *GASPOR FARMS* TOMATO SAUCE + FIOR DI LATTE + GREEN ONIONS + PECORINO ROMANO + HOT PEPPERS + PESTO RAPINI & ALMONDS



SALAMI / SALAMI

CA\$19.00

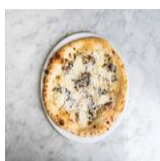
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LÉGUMES GRILLÉS / GRILLED VEGETABLES

CA\$20.00

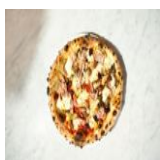
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CHAMPIGNONS BIO / ORGANIC MUSHROOM

CA\$25.00

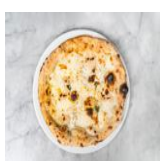
FERME CHAMPIGNON PLEUROTES BLEUES + KING NOIR + CHESTNUT + CHAMPIGNONS DE PARIS + MASCARPONE + OIGNONS CARAMÉLISÉS + SEL DE TRUFFE + FIOR DI LATTE + FONTINA + RICOTTA SALATA / *FERME CHAMPIGNON* BLUE OYSTER + BLACK KING OYSTER + CHESTNUT MUSHROOM + BUTTON MUSHROOM + MASCARPONE + CAMELIZED ONIONS + TRUFFLE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



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\$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



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



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



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 Pizzeria NO.900



DIAVOLA VENTRICINA / DIAVOLA VENTRICINA

CA\$20.00

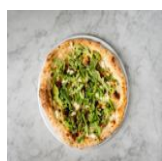
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MARINARA / MARINARA

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

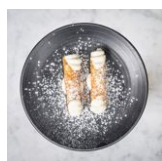


GORGONZOLA & SPECK / SPECK & GORGONZOLA

CA\$20.00

VIANDES BIO DE CHARLEVOIX + FIOR DI LATTE + MOSTARDA D'ABRICOTS + OIGNONS CARAMÉLISÉS / *VIANDES BIO DE CHARLEVOIX* + FIOR DI LATTE + APRICOT MOSTARDA + CAMELIZED ONIONS

Desserts / Desserts



CANNOLI / CANNOLI

CA\$9.00

CANNOLI / CANNOLI

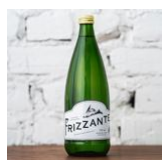


PIZZA CHOCO-NOISETTE / CHOCOLATE HAZELNUT PIZZA

CA\$12.00

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

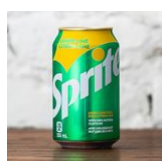
Breuvages / Beverages



FRIZZANTE / FRIZZANTE

CA\$6.00

EAU PÉTILLANTE. / SPARKLING WATER.



SPRITE / SPRITE

CA\$5.00

Lemon-lime soda with natural flavors.

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COCA-COLA / COCA-COLA

CA\$5.00

Classic carbonated soft drink with a refreshing cola flavor.



COCA-COLA DIÈTE / DIET COCA-COLA

CA\$5.00

Sugar-free cola with a crisp, refreshing taste. 355 ml can.
