



N° 900

Menu

Pizzéria NO.900

1378 Rue Notre-Dame O, Montréal QC H3C 1K8, Canada | (514) 379-1291

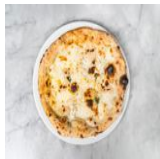
Most Ordered



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



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



SALAMI / SALAMI

CA\$19.00

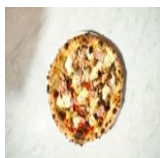
VIANDES BIO DE CHARLEVOIX SAUCE TOMATE + FIOR DI LATTE / *ORGANIC MEATS FROM CHARLEVOIX* TOMATO SAUCE + FIOR DI LATTE



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



CAPRICCIOSA / CAPRICCIOSA

CA\$24.00

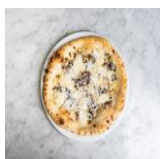
JAMBON *FERMES GASPOR* + SAUCE TOMATE + ARTICHAUTS GRILLÉS + OLIVES LECCINO + CHAMPIGNONS + ORIGAN SICILIEN + FIOR DI LATTE + PECORINO ROMANO / HAM *FERME GASPOR* + TOMATO SAUCE + GRILLED ARTICHOKE + LECCINO OLIVES + MUSHROOMS + SICILIAN OREGANO + FIOR DI LATTE + PECORINO ROMANO



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



VIANDE FUMÉE / SMOKED MEAT

CA\$21.00

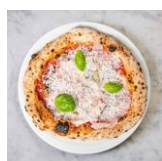
OIGNONS CARAMELISÉS + FONTINA + FIOR DI LATTE + AIOLI À L'ESPRESSO + ÉMULSION DE PERSIL + FLOCONS DE PIMENTS + POIVRE NOIR / CARAMELIZED ONIONS + FONTINA + FIOR DI LATTE + ESPRESSO AIOLI + PARSLEY EMULSION + CHILI FLAKES + BLACK PEPPER



GORGONZOLA & SPECK / SPECK & GORGONZOLA

CA\$20.00

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

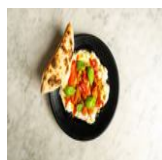


JAMBON & CHAMPIGNONS RÔTIS / ROASTED HAM & MUSHROOMS

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

Entrées / Appetizers



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



CHARCUTERIES / CHARCUTERIES

CA\$22.00

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



MOZZARELLA DI BUFALA / BUFALA MOZZARELLA

CA\$18.00

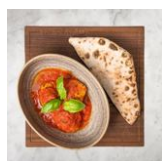
RÉDUCTION DE SAUCE TOMATE JAUNE + ARTICHAUTS GRILLÉS + LÉGUMES MARINÉS + AMANDES RÔTIES + HUILE D'OLIVE E.V. + BASILIC / YELLOW TOMATO SAUCE REDUCTION + GRILLED ARTICHOKE + MARINATED VEGETABLES + ROASTED ALMONDS + E.V. OLIVE OIL + BASIL



FONDANT DE PARMESAN / ROASTED PARMESAN MELT

CA\$10.00

FONDANT DE PARMESAN / ROASTED PARMESAN MELT

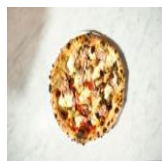


POLPETTE / POLPETTE

CA\$11.00

SAUCISSE GASPOR + SAUCE TOMATE / GASPOR SAUSAGE + TOMATO SAUCE

Pizzas / Pizzas



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



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



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



SALAMI / SALAMI

CA\$19.00

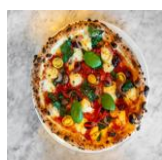
VIANDES BIO DE CHARLEVOIX SAUCE TOMATE + FIOR DI LATTE / *ORGANIC MEATS FROM CHARLEVOIX* TOMATO SAUCE + FIOR DI LATTE



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 / CAMELIZED ONIONS + FONTINA + FIOR DI LATTE + ESPRESSO AIOLI + PARSLEY EMULSION + CHILI FLAKES + 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

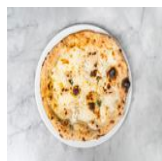
Menu Pizzéria NO.900



DIAVOLA VENTRICINA / DIAVOLA VENTRICINA

CA\$20.00

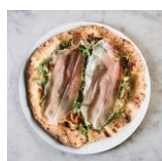
VIANDES BIO DE CHARLEVOIX 'NDUJA + RICOTTA + FIOR DI LATTE + PIMENTS FORTS + BASILIC / *ORGANIC MEATS FROM CHARLEVOIX* 'NDUJA + RICOTTA + FIOR DI LATTE + SPICY PEPPERS + BASIL



CINQ FROMAGES / FIVE CHEESE

CA\$18.00

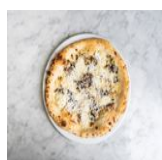
FIOR DI LATTE + FONTINA + CRÈME DE GORGONZOLA + GRANA PADANO + PECORINO ROMANO + POIVRE NOIR / FIOR DI LATTE + FONTINA + GORGONZOLA CREAM + GRANA PADANO + PECORINO ROMANO + BLACK PEPPER



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



CHAMPIGNONS BIO / ORGANIC MUSHROOM

CA\$25.00

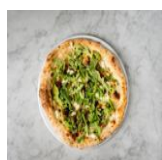
FERME CHAMPIMIGNON PLEUROTÉS BLEUES + KING NOIR + CHESTNUT + CHAMPIGNONS DE PARIS + MASCARPONE + OIGNONS CARAMÉLISÉS + SEL DE TRUFFE + FIOR DI LATTE + FONTINA + RICOTTA SALATA / *FERME CHAMPIMIGNON* BLUE OYSTER + BLACK KING OYSTER + CHESTNUT MUSHROOM + BUTTON MUSHROOM + MASCARPONE + CARAMELIZED ONIONS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



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 + CARAMELIZED ONIONS

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

Brevages / Beverages



SPRITE / SPRITE

Lemon-lime soda with 100% natural flavors.

CA\$5.00



FRIZZANTE / FRIZZANTE

EAU PÉTILLANTE. / SPARKLING WATER.

CA\$6.00



COCA-COLA / COCA-COLA

Classic carbonated cola with a sweet, refreshing flavor.

CA\$5.00



COCA-COLA DIÈTE / DIET COCA-COLA

A refreshing, low-calorie cola beverage with a classic taste.

CA\$5.00
