



Menu

Pizzéria Aléa

Pizzeria Aléa, 7515 Rue St-Hubert, Montréal, QC H2R 2N7, Canada | (438) 375-9300

Most Ordered

Fred

CA\$25.00

Sauce tomate, sopressata, mozzarella, ail du Québec, origan frais. Tomato sauce, sopressata, mozzarella, Quebec garlic, fresh origano.

Pecora

CA\$25.00

Sauce tomate, mozzarella, champignons, Pecorino, huile d'ail. Tomato sauce, mozzarella, mushrooms, Pecorino, garlic oil.

Margherita

CA\$19.00

Sauce tomate, mozzarella, basilic Tomato sauce, mozzarella, basil

Aléa VI

CA\$26.00

Pommes de terre, mozzarella, pancetta, Pecorino, jaune d'oeuf, persil Potatoes, mozzarella, pancetta, yolk, Pecorino, parsley

Claudette

CA\$24.00

Sauce tomate, saucisson bio, mozzarella Tomato sauce, organic salami, mozzarella

Faillon

CA\$25.00

Sauce tomate, mozzarella, saucisse italienne, olives noires, oignons rouges. Tomato sauce, mozzarella, italian sausage, black olives, red onions.

Danielle

CA\$26.00

Gorgonzola, cresson, noix de Grenoble, miel. Gorgonzola, watercress, walnuts, honey.

Menu Pizzéria Aléa

Gâteau vanille

CA\$9.00

Gâteau vanille, crème pâtissière au citron, basilic.. Vanilla cake, lemon custard, basil.

French\Française

CA\$26.00

Prosciutto cotto, épinards, cheddar, marjolaine. Prosciutto cotto, spinach, cheddar, marjoram.

Picante

CA\$7.00

Huile piquante maison. / Homemade spicy oil.

Entrées / Appetizers

Boeuf braisé / Braised beef

CA\$17.00

Céleri rave, cheddar, cresson, jus Celeriac, cheddar, watercress, jus

Tartare de truite\ Trout tartare

CA\$16.00

Coriandre, oignons verts, bok choy, mayo épicée\ Cilantro, green onions, bok choy, spicy mayo.

Salade verte\ Green salad

CA\$12.00

Concombres, rabiole, feta, vinaigrette vin rouge\ Cucumbers, rabioles, feta, red wine vinaigrette.



Radicchio rôti / Roasted Radicchio

CA\$14.00

Aïoli anchois, noix de grenoble, et padano. / Anchovy aioli, walnuts, and padano.

Pizzas

Faillon

CA\$25.00

Sauce tomate, mozzarella, saucisse italienne, olives noires, oignons rouges. Tomato sauce, mozzarella, italian sausage, black olives, red onions.

Menu Pizzéria Aléa

Pecora

CA\$25.00

Sauce tomate, mozzarella, champignons, Pecorino, huile d'ail. Tomato sauce, mozzarella, mushrooms, Pecorino, garlic oil.

Fred

CA\$25.00

Sauce tomate, sopressata, mozzarella, ail du Québec, origan frais. Tomato sauce, sopressata, mozzarella, Quebec garlic, fresh origano.

Aléa VI

CA\$26.00

Pommes de terre, mozzarella, pancetta, Pecorino, jaune d'oeuf, persil Potatoes, mozzarella, pancetta, yolk, Pecorino, parsley

Danielle

CA\$26.00

Gorgonzola, cresson, noix de Grenoble, miel. Gorgonzola, watercress, walnuts, honey.

Puttanesca

CA\$24.00

Sauce tomate, mozz, anchois, câpres, olives, flocons de piments, huile d'ail / Tomato sauce, mozz, anchovies, capers, olives, chili peppers, garlic oil

4 fromages / 4 cheese

CA\$25.00

Mozzarella, cheddar, parmesan, fromage bleu (blue cheese)

Calzone

CA\$25.00

Mozzarella, saucisson bio, épinards, basilic. Mozzarella, organic salami, spinach, basil.

Frank (meat lovers)

CA\$32.00

Sauce tomate, mozz, saucisses italiennes, prosciutto cotto, sopressata, basilic / Tomato sauce, mozz, Italian sausages, prosciutto cotto, sopressata, basil

French\Française

CA\$26.00

Prosciutto cotto, épinards, cheddar, marjolaine. Prosciutto cotto, spinach, cheddar, marjoram.

Menu Pizzéria Aléa

Grappolata

CA\$25.00

Oignons caramélisés, mozzarella, escargots, persil, citron, ail Caramelized onions, mozzarella, snails, parsley, lemon, garlic

Margherita

CA\$19.00

Sauce tomate, mozzarella, basilic Tomato sauce, mozzarella, basil

Claudette

CA\$24.00

Sauce tomate, saucisson bio, mozzarella Tomato sauce, organic salami, mozzarella

Desserts

Gâteau vanille

CA\$9.00

Gâteau vanille, crème pâtissière au citron, basilic.. Vanilla cake, lemon custard, basil.

Pizza Donatien sucre-à-crème, noix de Grenoble / Donatien pizza, cream fudge, walnuts

Pizza dough topped with cream fudge and walnuts, inspired by the classic donatien style.

Breuvages / Beverages

Sanpellegrino Orange sanguine

CA\$3.00

Sparkling beverage infused with a blend of blood oranges, offering a refreshing and slightly sweet taste with a hint of tartness.



Coke diète / Diet Coke

CA\$3.00

A refreshing, sugar-free cola with zero calories.



Coke

CA\$3.00

Carbonated soft drink with a classic cola flavor.

Menu Pizzéria Aléa

Sprite

CA\$3.00

Sanpellegrino pompelmo

CA\$3.00

A sparkling beverage infused with the essence of grapefruits, offering a refreshing and slightly tart taste, reminiscent of Italian citrus groves.

Brio

CA\$3.00

A Canadian variation of the traditional Italian chinotto soda, offering a unique bitter-sweet citrus flavor.

Soda gingembre / Ginger Ale

CA\$3.00

A carbonated, ginger-infused beverage, offering a refreshing and slightly spicy taste.

Eau pétillante Eska/ Eska Sparkling Water

CA\$6.00

750 ml

A-coté / Side

Picante

CA\$7.00

Huile piquante maison. / Homemade spicy oil.
