



No 900

## Menu

# Pizzéria Napolitaine NO.900 - Vaudreuil

41 Boul De La Cité-Des-Jeunes, Vaudreuil-Dorion QC J7V 0N3, Canada | (450) 732-0900

## 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

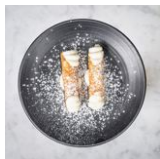
\*VIANDES BIO DE CHARLEVOIX\* SAUCE TOMATE + FIOR DI LATTE / \*ORGANIC MEATS FROM CHARLEVOIX\* TOMATO SAUCE + FIOR DI LATTE



### SAUCISSE ITALIENNE DOUCE / MILD ITALIAN SAUSAGE

CA\$21.00

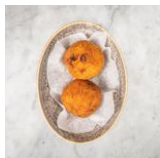
\*FERMES GASPOR\* SAUCE TOMATE + FIOR DI LATTE + OIGNONS VERTS + PECORINO ROMANO + PIMENTS FORTS + PESTO DE RAPINI & AMANDES / \*GASPOR FARMS\* TOMATO SAUCE + FIOR DI LATTE + GREEN ONIONS + PECORINO ROMANO + HOT PEPPERS + PESTO RAPINI & ALMONDS



### CANNOLI / CANNOLI

CA\$9.00

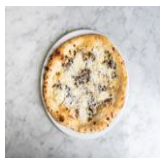
CANNOLI / CANNOLI



### ARANCINI / ARANCINI

CA\$12.00

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



### CHAMPIGNONS BIO / ORGANIC MUSHROOM

CA\$25.00

\*FERME CHAMPIMIGNON\* PLEUROTES 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



### 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

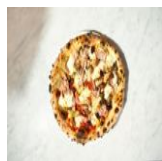
## Menu Pizzéria Napolitaine NO.900 - Vaudreuil



### 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



### 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

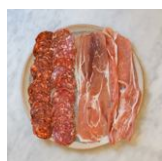
## Entrées / Appetizers



### FONDANT DE PARMESAN / ROASTED PARMESAN MELT

CA\$10.00

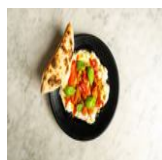
FONDANT DE PARMESAN / ROASTED PARMESAN MELT



### CHARCUTERIES / CHARCUTERIES

CA\$22.00

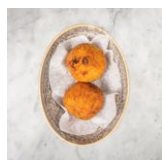
\*VIANDES BIO DE CHARLEVOIX\* PROSCIUTTO + VENTRICINA + SALAMI + SPECK / \*VIANDES BIO DE CHARLEVOIX\* PROSCIUTTO + VENTRICINA + SALAMI + SPECK



### STRACCIATA DI BURRATA / STRACCIATA DI BURRATA

CA\$12.00

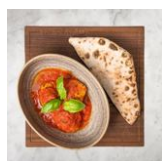
POIVRONS RÔTIS MARINÉS + PISTACHES + HUILE D'OLIVE E.V. PERANZANA + BALSAMIQUE D.O.P. DE MODÈNE + BASILIC / MARINATED ROASTED PEPPERS + PISTACHIOS + PERANZANA E.V. OLIVE OIL + MODENA BALSAMIC VINEGAR D.O.P. + BASIL



### ARANCINI / ARANCINI

CA\$12.00

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



### POLPETTE / POLPETTE

CA\$11.00

SAUCISSE GASPOR + SAUCE TOMATE / GASPOR SAUSAGE + TOMATO SAUCE

# Menu Pizzeria Napolitaine NO.900 - Vaudreuil

## 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



### 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



### SAUCISSE ITALIENNE DOUCE / MILD ITALIAN SAUSAGE

CA\$21.00

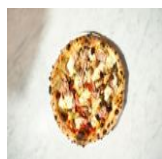
\*FERMES GASPOR\* SAUCE TOMATE + FIOR DI LATTE + OIGNONS VERTS + PECORINO ROMANO + PIMENTS FORTS + PESTO DE RAPINI & AMANDES / \*GASPOR FARMS\* TOMATO SAUCE + FIOR DI LATTE + GREEN ONIONS + PECORINO ROMANO + HOT PEPPERS + PESTO RAPINI & ALMONDS



### SALAMI / SALAMI

CA\$19.00

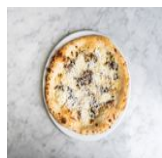
\*VIANDES BIO DE CHARLEVOIX\* SAUCE TOMATE + FIOR DI LATTE / \*ORGANIC MEATS FROM CHARLEVOIX\* TOMATO SAUCE + FIOR DI LATTE



### 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



### CHAMPIGNONS BIO / ORGANIC MUSHROOM

CA\$25.00

\*FERME CHAMPIMIGNON\* PLEUROTES 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 + CAMELIZED ONIONS + TRUFFLE SALT + FIOR DI LATTE + FONTINA + RICOTTA SALATA



### 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



### 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

## Menu Pizzeria Napolitaine NO.900 - Vaudreuil



### **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



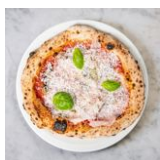
### **CINQ FROMAGES / FIVE CHEESE** CA\$18.00

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



### **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



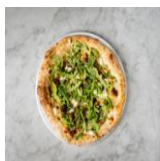
### **MARINARA / MARINARA** CA\$13.00

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



### **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



### **PANCETTA & FIGUES / FIG & PANCETTA** CA\$21.00

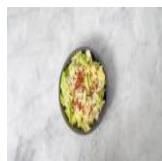
\*VIANDES BIO DE CHARLEVOIX\* CHÈVRE FRAIS + CONFITURE DE FIGUES + ROQUETTE + BALSAMIQUE D.O.P DE MODÈNE + HUILE D'OLIVE E.V. / \*VIANDE BIO DE CHARLEVOIX\* FRESH GOAT CHEESE + FIG JAM + ARUGULA + MODENA D.O.P. BALSAMIC + E.V. OLIVE OIL



### **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

## Salade / Salad



### CÉSAR ENTRÉE / CAESAR APPETIZER

CA\$9.50

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



### ROQUETTE & CITRON / ARUGULA & LEMON SALAD

CA\$10.00

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

## 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

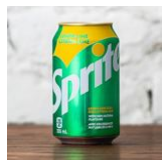


### CANNOLI / CANNOLI

CA\$9.00

CANNOLI / CANNOLI

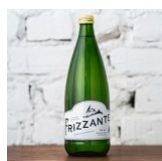
## Breuvages / Beverages



### SPRITE / SPRITE

CA\$5.00

Lemon-lime soda with 100% natural flavors.



### FRIZZANTE / FRIZZANTE

CA\$6.00

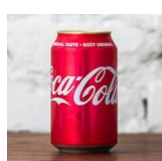
EAU PÉTILLANTE. / SPARKLING WATER.



### COCA-COLA DIÈTE / DIET COCA-COLA

CA\$5.00

A refreshing, calorie-free cola beverage with a classic taste, available in a 355 ml can.



### COCA-COLA / COCA-COLA

CA\$5.00

A classic carbonated soft drink with a signature cola flavor.