

No 900

Menu

Pizzéria NO.900 - St-Sauveur

224 Chem. du Lac-Millette, Saint-Sauveur, QC J0R 1R3, Canada | (450) 227-0900

Most Ordered



MARGHERITA / MARGHERITA

CA\$18.00

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\$22.00

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



VIANDE FUMÉE / SMOKED MEAT

CA\$22.00

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



SALAMI / SALAMI

CA\$20.00

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



LÉGUMES GRILLÉS / GRILLED VEGETABLES

CA\$20.00

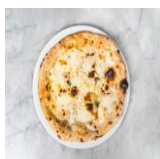
SAUCE TOMATE + FIOR DI LATTE + ÉPINARDS + OLIVES LECCINO + POIVRONS RÔTIS MARINÉS + TOMATES CERISES + OIGNONS MARINÉS + HUILE D'OLIVE E.V. + GRANA PA HUILE D'OLIVE E.V. + GRANA PADANO / TOMATO SAUCE + FIOR DI LATTE + SPINACH + LECCINO OLIVES + MARINATED ROASTED PEPPERS + CHERRY TOMATOES + PICKLED ONIONS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



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 + CAMELIZED ONIONS + TRUFFLE SALT + FIOR DI LATTE + FONTINA + RICOTTA SALATA

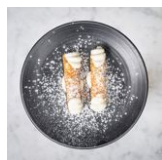


CINQ FROMAGES / FIVE CHEESE

CA\$19.00

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

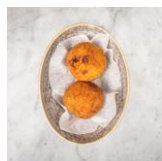
Menu Pizzeria NO.900 - St-Sauveur



CANNOLI / CANNOLI

CANNOLI / CANNOLI

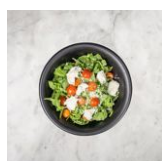
CA\$9.50



ARANCINI / ARANCINI

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

CA\$13.00



ROQUETTE & CITRON / ARUGULA & LEMON SALAD

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

CA\$11.50

Entrées / Appetizers



FONDANT DE PARMESAN / ROASTED PARMESAN MELT

FONDANT DE PARMESAN / ROASTED PARMESAN MELT

CA\$11.00



PROSCIUTTO CRUDO / PROSCIUTTO CRUDO

STRACCIATA DI BURRATA + ROMESCO + OIGNONS VERTS + PISTACHE + PANKO CROUSTILLANT + HUILE D'OLIVE E.V. PERANZANA / STRACCIATA DI BURRATA + ROMESCO + GREEN ONIONS + PISTACHIO + CRISPY PANKO + E.V. PERANZANA OLIVE OIL

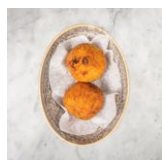
CA\$19.00



CAPONATA / CAPONATA

AUBERGINES EN AGRODOLCE + BASILIC + PECORINO ROMANO / EGGPLANT AGRODOLCE + BASIL + PECORINO ROMANO

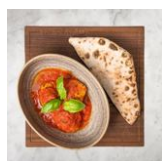
CA\$10.00



ARANCINI / ARANCINI

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

CA\$13.00

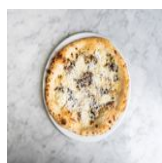


POLPETTE / POLPETTE

SAUCISSE GASPOR + SAUCE TOMATE / GASPOR SAUSAGE + TOMATO SAUCE

CA\$12.00

Pizzas / Pizzas



CHAMPIGNONS BIO / ORGANIC MUSHROOM

CA\$25.00

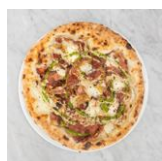
FERME CHAMPIGNON PLEUROTÉS BLEUES + KING NOIR + CHESTNUT + CHAMPIGNONS DE PARIS + MASCARPONE + OIGNONS CARAMELISÉS + SEL DE TRUFFE + FIOR DI LATTE + FONTINA + RICOTTA SALATA / *FERME CHAMPIGNON* BLUE OYSTER + BLACK KING OYSTER + CHESTNUT MUSHROOM + BUTTON MUSHROOM + MASCARPONE + CARAMELIZED ONIONS +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



MARGHERITA / MARGHERITA

CA\$18.00

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



VIANDE FUMÉE / SMOKED MEAT

CA\$22.00

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



LÉGUMES GRILLÉS / GRILLED VEGETABLES

CA\$20.00

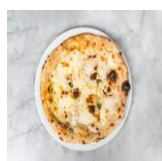
SAUCE TOMATE + FIOR DI LATTE + ÉPINARDS + OLIVES LECCINO + POIVRONS RÔTIS MARINÉS + TOMATES CERISES + OIGNONS MARINÉS + HUILE D'OLIVE E.V. + GRANA PA HUILE D'OLIVE E.V. + GRANA PADANO / TOMATO SAUCE + FIOR DI LATTE + SPINACH + LECCINO OLIVES + MARINATED ROASTED PEPPERS + CHERRY TOMATOES + PICKLED ONIONS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



SALAMI / SALAMI

CA\$20.00

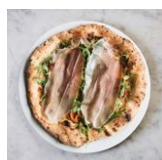
VIANDES BIO DE CHARLEVOIX SAUCE TOMATE + FIOR DI LATTE / *ORGANIC MEATS FROM CHARLEVOIX* TOMATO SAUCE + FIOR DI LATTE



CINQ FROMAGES / FIVE CHEESE

CA\$19.00

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\$24.00

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

Menu Pizzéria NO.900 - St-Sauveur



MARGHERITA BIANCA / MARGHERITA BIANCA

CA\$20.00

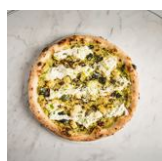
HUILE D'OLIVE E.V. + TOMATES CERISES + ORIGAN SICILIEN + MOZZARELLA DI BUFALA + FIOR DI LATTE + BASILIC + GRANA PADANO / E.V. OLIVE OIL + CHERRY TOMATOES + SICILIAN OREGANO + MOZZARELLA DI BUFALA + FIOR DI LATTE + BASIL + GRANA PADANO



MARINARA / MARINARA

CA\$14.00

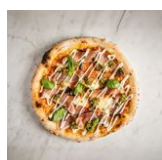
SAUCE TOMATE + AIL + ORIGAN SICILIEN + BASILIC + HUILE D'OLIVE E.V. PERANZANA / TOMATO SAUCE + GARLIC + SICILIAN OREGANO + BASIL + PERANZANA E.V. OLIVE OIL



NERANO / NERANO

CA\$25.00

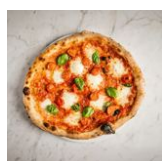
VELOUTÉ DE COURGETTES + COURGETTES RÔTIÉS + FIOR DI LATTE + PESTO DE PROSCIUTTO + STRACCIATA DI BURRATA + HUILE AU BASILIC + PANKO CROUSTILLANT + POIVRE NOIR + ZESTE DE CITRON / ZUCCHINI VELOUTÉ + ROASTED ZUCCHINIS + FIOR DI LATTE + PROSCIUTTO PESTO + STRACCIATA DI BURRATA + BASIL OIL + PANKO + BLACK PEPPER + LEMON



SPECK & BUFALA / SPECK & BUFALA

CA\$23.00

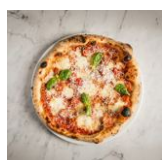
VIANDES BIO DE CHARLEVOIX PESTO DE TOMATES SÉCHÉES + ÉMULSION DE BUFALA + PESTO DE PISTACHE + AUBERGINES + FIOR DI LATTE + CRUMBLE DE TARALLI + BASILIC" / "*VIANDES BIO DE CHARLEVOIX* SUN-DRIED TOMATO PESTO + BUFALA EMULSION + PISTACHIO PESTO + ROASTED EGGPLANTS + FIOR DI LATTE + TARALLI CRUMBLE + BASIL



SAN MARZANO D.O.P. / SAN MARZANO D.O.P.

CA\$21.00

SAUCE TOMATE + TOMATES CERISES MARINÉES + PECORINO ROMANO + HUILE D'OLIVE E.V. PERANZANA + FIOR DI LATTE + BASILIC + POIVRE NOIR / TOMATO SAUCE + CHERRY TOMATOES + PECORINO ROMANO + E.V. PERANZANA OLIVE OIL + FIOR DI LATTE + BASIL + BLACK PEPPER



RUDY'S / RUDY'S

CA\$21.00

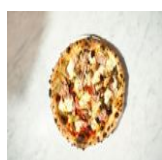
SAUCE TOMATE SAN MARZANO + GRANA PADANO + FIOR DI LATTE + GORGONZOLA + TOMATES CERISES MARINÉES + 'NDUJA + RICOTTA SALATA + HUILE D'OLIVE E.V. + BASILIC / SAN MARZANO TOMATO SAUCE + GRANA PADANO + FIOR DI LATTE + GORGONZOLA + MARINATED CHERRY TOMATOES + 'NDUJA + RICOTTA SALATA + E.V. OLIVE OIL + BASIL



SAUCISSE ITALIENNE DOUCE / MILD ITALIAN SAUSAGE

CA\$22.00

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 ARTICHOKEs + LECCINO OLIVES + MUSHROOMS + SICILIAN OREGANO + FIOR DI LATTE + PECORINO ROMANO

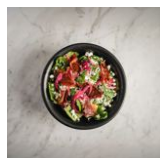
Salade / Salad



ROQUETTE & CITRON / ARUGULA & LEMON SALAD

CA\$11.50

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

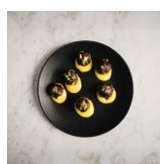


ÉPINARD & CHÈVRE / SPINACH & GOAT CHEESE

CA\$22.00

COURGETTES + ARTICHAUTS + BALSAMIQUE I.G.P. + OIGNONS MARINÉS + HUILE D'OLIVE E.V. + SPECK CROUSTILLANT *VIANDES BIO DE CHARLEVOIX* / ZUCCHINIS + ARTICHOQUES + I.G.P. BALSAMIC VINEGAR + PICKLED ONIONS + E.V. OLIVE OIL + CRISPY SPECK *VIANDES BIO DE CHARLEVOIX*

Desserts / Desserts



TARTUFINI CITRON & CHOCOLAT / TARTUFINI LEMON & CHOCOLATE

CA\$12.00

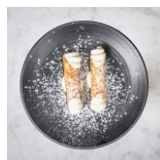
RICOTTA + PISTACHE + FLEUR DE SEL / RICOTTA + PISTACHIO + FLEUR DE SEL



PIZZA CHOCO-NOISETTE / CHOCOLATE HAZELNUT PIZZA

CA\$13.00

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

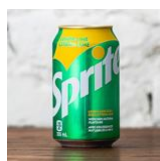


CANNOLI / CANNOLI

CA\$9.50

CANNOLI / CANNOLI

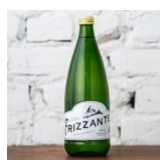
Breuvages / Beverages



SPRITE / SPRITE

CA\$5.00

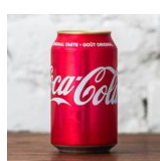
Lemon-lime soda with 100% natural flavors.



FRIZZANTE / FRIZZANTE

CA\$6.00

EAU PÉTILLANTE. / SPARKLING WATER.



COCA-COLA / COCA-COLA

CA\$5.00

Classic Coca-Cola, a refreshing carbonated beverage with a distinctive flavor.



COCA-COLA DIÈTE / DIET COCA-COLA

A refreshing diet cola with zero calories and no sugar.

CA\$5.00
