

BRIGADE

PIZZERIA NAPOLITAINE

APPETIZERS

All our delicious appetizers are served with wood oven baked bread drizzled with olive oil and balsamic glaze.

CHARCUTERIE | 10\$

Italian Salami, soppressata, prosciutto cotto, prosciutto di Parma, pickles, two mustards, bread.

HOUSE MARINATED OLIVES | 4\$

Assortment of house marinated olives served warm.

ROASTED VEGETABLES | 6\$

Choice of three vegetables dressed with oregano sauce. (Roasted in our wood oven before serving)

FRESH MOZZARELLA PLATE | 8\$

Fior di latte, arugula, grape tomatoes, Balsamic glaze, bread.

HOUSE MADE MEATBALLS | 6\$

Made with Pork, Beef, and Parmesan. Served in tomato sauce with basil.

BUFAIA & PROSCIUTTO | 14\$

Mozzarella di Bufala, prosciutto di Parma, melon, arugula, Balsamic glaze, Bread, Olive Oil.

BURRATA

Burrata is an Italian cheese with an outer shell made of fresh mozzarella and a soft center made with cream and mozzarella.

BURRATA PROSCIUTTO | 12\$

Burrata, prosciutto di parma & melon.

BURRATA PESTO | 10\$

Burrata, grape tomatoes & house pesto.

BURRATA OLIVES | 11\$

Burrata, marinated artichokes & marinated olives.

SALADS

CREATE YOUR SALAD | SMALL \$3 LARGE \$7

Choose your lettuce (Romaine, Mesclun, or Iceberg), and salad dressing (Balsamic, Caesar, Oregano, Honey-Lemon).

Add toppings of your choice for 1.50\$ per topping.*

VERTE \$ 5\$ | L 9\$

Romaine, mixed green salad, croutons, grana padano. (Lemon-Honey Vinaigrette)

RUSTICA \$ 9\$ | L 13\$

Market green salad, fresh mozzarella, sun dried tomatoes, roasted garlic, croutons. (House Balsamic Vinaigrette)

Caesar \$ 6\$ | L 10\$

Romaine Hearts, grana padano, croutons. (House Caesar Dressing)
Add Chicken or Bacon for \$1.50

ITALIENNE \$ 8\$ | L 12\$

Mixed Salad, mixed Vegetables, mixed meats, smoked provolone. (House Oregano Vinaigrette)

SUPERBA \$ 8\$ | L 12\$

Green Salad, caramelized walnuts, dried cranberries, blue cheese. (House Balsamic Vinaigrette)

KALE \$ 8\$ | L 12\$

Kale massaged with olive oil, mixed salad, dates, ricotta, toasted pin nuts. (Lemon-Honey Vinaigrette)

PANUOZZO

Sandwich made with bread freshly baked in our ovens every morning.

CREATE YOUR PANUOZZO | 4\$

Choose your panuozzo bread, sauce or Extra Virgin Olive Oil.

Add toppings of your choice for 1.50\$ per topping.*

FUNGHI | 11.50\$

Fresh mozzarella, mixed mushrooms, prosciutto cotto (ham), Pecorino Romano, olive oil.

CHÈVRE | 10\$

Goat cheese, roasted red peppers, caramelized onions, prosciutto cotto (ham). (Basil-Mayo Sauce)

CAPRESE | 10\$

Fresh Mozzarella, basil leaves, raisin tomatoes, olive oil. (Basil-Mayo Sauce)

RACHEL | 13\$

Fresh Mozzarella, spicy soppressata, prosciutto cotto (ham), peppadews, basil leaves, olive oil. (Garlic-Mayo sauce)

NEAPOLITAN PIZZA CLASSICS

Pizza originated in Naples, located in southern Italy. Neapolitan pizza is thin and cooked in a wood oven at a temperature of 900F in 60-90 seconds.

The crust is soft and elastic. Our all-natural dough is made with "00" double zero flour, yeast, water and sea salt.

Choose one of the classics as a base or signature and add toppings of your choice for 1.50\$ per topping.*

MARGHERITA | 8.95\$

Crushed Italian tomatoes, Fresh Mozzarella (Fior di latte), grana padano (D.O.P.), Fresh Basil, Extra Virgin Olive Oil.

VERDE | 8.95\$

Brigade House Pesto Sauce (Pine Nuts), Fresh Mozzarella (Fior di latte), Grana padano (D.O.P.).

MARINARA | 5.45\$

Crushed Italian tomatoes, Garlic, Oregano, Extra Virgin Olive Oil. (No Cheese)

BIANCA | 7.95\$

Fresh Mozzarella (Fior di latte), Grana padano (D.O.P.), Oregano, Garlic, Extra Virgin Olive Oil. (No Tomato Sauce)

NEAPOLITAN PIZZA SIGNATURES

Our Neapolitan pizzas carefully selected and developed by our chefs.

Choisissez l'une de nos bases classiques ou signatures et ajoutez-y les garnitures de votre choix pour 1.50\$ par garniture.

DIABOLICA | 10.45\$

Margherita classic with spicy soppressata, chili flakes.

VEGANO (vegan) | 11.45\$

Marinara classic with mushrooms, sundried tomatoes, grape tomatoes, kale.

SAUSAGE & PEPPERS | 13.45\$

Margherita classic with Italian sausage, peppadews and caramelized onions.

ALOHA | 13.45\$

Margherita classic with roasted pineapples, prosciutto cotto (ham), bacon.

QUATTRO FORMAGGI | 12.45\$

Bianca classic with blue cheese, ricotta, fresh mozzarella, grana padano.

PROSCIUTTO & RUCOLA | 13.45\$

Bianca classic with baby arugula and prosciutto di Parma. (After cooking).

CARNE | 13.45\$

Margherita classic with house made meatballs, pepperoni, prosciutto cotto (ham).

NAPOLETANA | 8.45\$

Marinara classic with anchovies and capers.

BBQ BOURBON CHICKEN | 12.45\$

Bianca classic with oven roasted chicken, red onions, smoked provolone and Brigade BBQ bourbon sauce.

CHÈVRE | 13.45\$

Margherita classic with goat cheese, prosciutto cotto (ham) and caramelized onions.

BROCCO | 11.45\$

Margherita classic with Italian sausage and broccoli.

CHICKEN & PESTO | 13.45\$

Verde classic avec oven roasted chicken, caramelized onions and blue cheese.

CAPRICCIOSA | 14.95\$

Margherita classic with artichokes, kalamata olives, prosciutto cotto (ham) et mushrooms.

REINE D.O.P | 16.95\$

Crushed Italian tomatoes, mozzarella di Bufala, grana padano extra virgin olive oil, fresh basil and prosciutto di parma (after cooking).

* Prices for Premium toppings vary. See at the counter.

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TOPPINGS

All toppings are \$1.50 except where noted.

VEGETABLES

PEPPADEWS

Marinated peppers, sweet and slightly spicy.

ROASTED MUSHROOMS

Mixed mushrooms oven roasted.

ARTICHOKES

Marinated artichoke hearts.

JALAPEÑOS

Very Spicy.

GRAPE TOMATOES

Marinated in sea salt, fresh basil and olive oil.

ROASTED RED PEPPERS

Roasted in our wood ovens.

GREEN PEPPERS

Freshly cut.

BABY SPINACH

Lightly sauteed.

PINAPPLES

Freshly cut and wood oven roasted.

CAJAMALTED ONIONS

Slowly cooked until caramelized, sweet and savory.

ARUGULA

Wild and peppery, added after cooking.

PINE NUTS

Toasted in our wood ovens.

KALE

Massaged with olive oil.

KALAMATA OLIVES

Imported from Greece.

ROASTED GARLIC

Roasted in our wood ovens until soft and sweet.

SUNDBRIED TOMATOES

Marinated in olive oil.

ORGANIC BASIL

Organic Basil freshly torn by hand.

BRUSSEL SPROUTS

Marinated in Olive Oil.

RED ONIONS

Raw, crispy and thiny cut.

CAPERS

Marinated and salty.

BANANA PEPPERS

Spicy

CHEESES

GRANA PADANO (DOP)

Aged parmesan. Imported from Italy.

SMOKED PROVOLONE

Lightly smoked with a slight nutty taste. Imported from Italy.

RICOTTA

Fresh and soft. From Quebec.

PECORINO ROMANO (DOP)

Hard cheese with a salty and distinct taste, made from sheeps milk. Imported from Italy.

GOAT CHEESE

Creamy. Imported from Italy.

FETA

Salty and creamy. Made from goats milk.

FONTINA

Lightly creamy. Made by the Benedict monks in Saint-Benoit.

BLUE CHEESE

Strong cheese made locally.

PROTEINS

ITALIAN SAUSAGE

Made locally with pork and fennel seed.

MERGUEZ

100% beef made locally.

MEATBALLS

Made from scratch with pork, beef and parmesan.

BACON

Cooked in wood ovens until crispy.

PROSCIUTTO COTTO (HAM)

Traditionally prepared.

CHICKEN

Roasted in wood ovens.

FREE RANGE EGG

From local farms. Free range chickens.

GENOVA SALAMI

Traditionally prepared.

SPICY SOPPRESSATA

Spicy Italian salami. Product of Quebec.

ANCHOVY

Salty and preserved in olive oil.

TUNA

Preserved in water.

SAUCES

TOMATO SAUCE

Italian peeled tomatoes crushed with basil.

PESTO SAUCE

House made (fresh basil, pine nuts, parmesan).

MIEL, "MIKES HOT HONEY"

Chili infused honey. Brooklyn (NY)

AIOILI

House Made garlic Aioli.

CHIPOTLE

House made Chipotle sauce.

BASIL-MAYO

House made basil based mayonnaise.

BBQ BOURBON

House made with Bourbon Whiskey.

CAESAR DRESSING

House made with real anchovy.

BALSAMIC VINAIGRETTE

House made.

OREGANO VINAIGRETTE

House made with Calabrian Oregano.

HONEY-LEMON VINAIGRETTE

House made.

PREMIUM TOPPINGS

SHRIMP | 4\$

Marinated in garlic, olive oil, basil

MOZZA DI BUFALA | 3.5\$

Made from local Buffalo milk.

PROSCIUTTO | 4\$

Dried and salted traditionally

MOZZA FIOR DI LATTE | 3\$

Fresh Mozzarella made locally.

TRUFFLE OIL | 2\$

Imported from Italy

DESSERTS

NUTELLA CALZONE | 6\$



Calzone filled with Nutella, berries, banana. Topped with pine nuts and nutella drizzle.

DESSERT PIZZA



Nutella Pizai! 5\$
Nutella, Strawberries or Bananas. | 7\$

NUTELLA STICKS 4\$



Pizza Sticks filled with Nutella. Drizzled with sweet caramel sauce.

BRIGADE
PIZZERIA NAPOLITAINA

FORN IN NAPLES IN MONTREAL

NO SUGAR, COLORANT, PRESERVATIVES OR ARTIFICIAL FLAVORS.
ONLY REAL FOOD.

SUN TO THU 11AM - 11PM FRI - SAT 11AM - 00AM

DELIVERY visit [Foodora.ca](https://www.foodora.ca) or [Just-eat.ca](https://www.just-eat.ca)



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