

Piacquadio's

VALENTINES DAY DINNER FULL COURSE MENU

\$42.00/PERSON + Tax

Includes a Glass of House Wine

*CK MONDOVI CABERNET ~ CK MONDOVI CHARDONNAY ~ SUTTER HOME MERLOT ~ BOLLA PINOT NOIR
FOLONARI PINOT GRIGIO ~ SUTTER HOME WHITE ZINFANDEL ~ WOODBRIDGE RIESLING
BOLLA CHIANTI ~ RIUNITI LAMBRUSCO ~ WOODBRIDGE SAUVIGNON BLANC*

APPETIZERS AVAILABLE UPON REQUEST ALA CARTE

SOUP OR SALAD

Wedding Soup ~ House Tossed Salad

DINNER ENTRÉE SELECTION

CHOOSE ONE PER PERSON FROM BELOW

BROILED SEAFOOD PLATTER

Gulf Shrimp, Crab Cake and Icelandic Cod Broiled in Lemon, Butter & White Wine

LAND AND SEA

NY Strip Steak 10 oz. Cooked to Temperature Brushed with Garlic Butter, Broiled Shrimp, and Crab Cake

POLLO MADEIRA

*Chicken Breasts Lightly Seasoned Sautéed w/Diced Onions, Roasted Red Peppers,
Diced Sausage & Mushrooms Finished with a Madeira Wine Cream Sauce*

SCROD ALA PIACQUADIO

*Broiled Icelandic Cod Topped with Shrimp and Lump Crabmeat
in a Basil, Oregano, and Wine Cream Sauce Reduction*

ROMANO & HERB CRUSTED 14 oz. RIB CUT PORK CHOP

Lightly Seasoned Pan Seared Broiled to Temperature

Above served with Pasta, or Potato, or Vegetable

FEATURED DESSERTS SELECTION

*BAVARIAN RASPBERRY TORTE ~ TOASTED ALMOND TORTE
LEMON CELLO MASCARPONE ~ TIRAMISU ~ NY CHEESECAKE*

The FDA Food Code and the Pennsylvania Health Department require us to inform you that consuming raw or under cooked poultry, meats, seafood, and shellfish may increase your risk for a food borne illness. This includes raw eggs, raw seafood, raw shellfish, rare or raw chicken, rare or raw hamburger, rare or raw beef, and rare or raw pork; however our Chef and expert Kitchen Staff will be happy to prepare any dish to please and satisfy our customers discriminating taste.