

ITALIAN RESTAURANT & LOUNGE 412-745-3663

APPETIZER SPECIAL

STEAMED MUSSELS (1 LB) ... 9.95

IN MARINARA SAUCE OR GARLIC BUTTER WINE SAUCE

DINNER ENTRÉE SPECIALS

SEAFOOD TRIO Icelandic Cod, Gulf Shrimp, Crab Cake Broiled in Lemon, Butter, & White Wine	29.95
GRILLED NY STRIP STEAK Choice Cut Lightly Seasoned Broiled to Temperature Brushed with Garlic Butter	28.95
CAJUN SALMON Dredged in Cajun Spices Pan Seared in Clarified Butter	23.95
POLLO TOSCANO ARRABIATO (Spicy) Chicken Dredged in Bread Crumbs Deep Fried Topped w/Arrabiato Sauce & Melted Provolone Cheese	19.95
POLLO MADEIRA Chicken Breasts Lightly Seasoned Sautéed w/Diced Onions, Roasted Red Peppers, Diced Sausage & Mushrooms Finished with a Madeira Wine Cream Sauce	19.95
CHICKEN AND PEPPERS AU CHABLIS (Spicy) Chicken Sautéed with Sweet & Hot Peppers in a Garlic Butter White Wine Sauce	19.95

Above served with Our Famous Wedding Soup or Salad and Pasta, or Potato, or Vegetable

FEATURED DESSERTS

SIMPLY CARROT TOWER CAKE ~ TRIPLE CHOCOLATE TOWER CAKE
BAVARIAN RASPBERRY TORTE ~ TOASTED ALMOND TORTE
LEMON CELLO MASCARPONE ~ TIRAMISU ~ NY CHEESECAKE
VANILLA ICE CREAM - SPUMONI ICE CREAM

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 hamburger, rare or raw chicken, 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.