Piacquadio's

ITALIAN RESTAURANT AND LOUNGE 412-745-3663

APPETIZER SPECIAL

STEAMED MUSSELS (1 LB) ... 9.95

IN MARINARA SAUCE OR GARLIC BUTTER WINE SAUCE

DINNER ENTRÉE SPECIALS

SPAGHETTI & MEATBALL w/Homemade Tomato Sauce	15.95
PENNE BOSCAIOLA Mushrooms, Diced Onions, Hot Sausage & Fresh Garlic Sautéed in Olive Oil with Fresh Basil, Romano Cheese & Chicken Stock Pan Sauce	18.95
LINGUINE GIOVANNI Shrimp & Lobster-Style Langoustines', Fresh Garlic, Spinach, & Diced Tomatoes in a Lobster Flavored Sherry Wine Cream Sauce	24.95
Above served with Wedding Soup or Salad	
SCROD PARMIGIANA	22.95
Breaded Icelandic Cod Topped with Our Homemade Marinara Sauce and Provolone Cheese	
Breaded Icelandic Cod Topped with Our Homemade Marinara Sauce and Provolone Cheese BOURBON GLAZED PORK RIBEYE STEAK Lightly Seasoned Pan Seared Broiled to Temperature	19.95

Above served with 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 CAKE BOSS LEMON/BLUEBERRY CAKE ~ CAKE BOSS CANNOLI CAKE 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 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.