

# *Piacquadio's*

## Italian Restaurant & Lounge

412-745-3663

### APPETIZER SPECIAL

#### **STEAMED MUSSELS (1 LB) 9.95**

IN MARINARA SAUCE OR GARLIC BUTTER WINE SAUCE

### LENTEN & DINNER ENTRÉE SPECIALS

#### **SHRIMP FLORENTINE over Penne**

**29.95**

Shrimp, Diced Tomatoes, & Fresh Spinach Sautéed in a Garlic Butter Wine Sauce

#### **BEER BATTERED FISH AND SEVEN CHEESE MAC**

**26.95**

Icelandic Cod Deep Fried Served with Homemade Mac N' Cheese

**Above served with Wedding Soup or Salad**

#### **SEAFOOD TRIO**

**34.95**

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

#### **SCROD ALA PIACQUADIO**

**33.95**

Broiled Icelandic Cod Finished with a Shrimp, Crab, Oregano & Basil Cream Sauce

#### **CAJUN SALMON**

**28.95**

Dredged in Cajun Spices Pan Seared in Clarified Butter

#### **SCROD PARMIGIANA**

**26.95**

Breaded Icelandic Cod Topped with Our Homemade Marinara Sauce and Provolone Cheese

**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**

**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.