

Piacquadio's

ITALIAN RESTAURANT & LOUNGE
412-745-3663

FEATURED APPETIZER

STEAMED MUSSELS (1 LB) ... 9.95

IN MARINARA SAUCE OR GARLIC BUTTER WINE SAUCE

DINNER ENTRÉE SPECIALS

SEAFOOD TRIO	29.95
Icelandic Cod, Gulf Shrimp, Crab Cake Broiled in Lemon, Butter, & White Wine	
GRILLED NY STRIP STEAK	28.95
Choice Cut Lightly Seasoned Broiled to Temperature Brushed with Garlic Butter	
ROMANO & HERB CRUSTED 14 oz. RIB CUT PORK CHOP	24.95
Lightly Seasoned Pan Seared Broiled to Temperature	
CAJUN SALMON	22.95
Dredged in Cajun Spices Pan Seared in Clarified Butter	
POLLO TOSCANO ARRABIATO (Spicy)	19.95
Chicken Dredged in Bread Crumbs Deep Fried Topped w/Arrabiato Sauce & Melted Provolone Cheese	
POLLO ALLA BOSCAIOLA	19.95
Chicken Breast Medallions Mushrooms, Diced Onions, Hot Sausage & Fresh Garlic Sautéed in Olive Oil with Fresh Basil, Romano Cheese & Chicken Stock Pan Sauce	
SCROD PARMIGIANA	22.95
Breaded Icelandic Cod Topped with Our Homemade Marinara Sauce and Provolone Cheese	
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 - NEAPOLITAN TORTE
LEMON CELLO MASCARPONE ~ TIRAMISU ~ NY CHEESECAKE
VANILLA ICE CREAM ~ CHOCOLATE 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.