

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

CAJUN SALMON 23.95

Dredged in Cajun Spices Pan Seared in Clarified Butter

BOURBON GLAZED PORK RIBEYE STEAK 19.95

Lightly Seasoned Pan Seared Broiled to Temperature

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

CAKE BOSS LEMON/BLEUBERRY 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 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.