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Piledggi's

Italian-American Restaurant

199 Division St., Kingston, PA "Serving The Public For Over 50 Years" ITALIAN CUISINE - OUR SPECIALTY

Also featuring a complete line of Seafood, Steaks, Veal, and Salads.

Nightly Specials Featured Monday to Thursday Evening

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Dallas Post/Ed Campbell

Cobblestreet, which features the unique Mesquite cooking style, not only provides its customers with good food, but also with a relaxing atmosphere in which to enjoy their meal.

Try Mesquite at Cobblestreet

By CHARLOT M. DENMON Staff Correspondent

. If you have never had the opportunity to try Mesquite grilled steak, fish or prime rib, now is the time to dine at Cobble Street in the Wyoming Valley Mall and enjoy the sweet, succulent flavor of meat grilled over the hot flame of honey wood.

That's the name given by the Indians to the specially-cured wood imported from Texas by Cobblestreet for its mesquite grill, the only one its kind in Wyoming Valley.

For many Back Mountain residents, it's also an opportunity for them to renew old friendships with Bonnie and Eugene Turchetti, formerly owners of the Back Mountain Sigvard's Place.

Cobblestreet, with its natural brick walls and dark paneling, accented by copper trim and a copper inlaid bar, is patterned after an elegant old restaurant in England.

A large four sided fireplace in the cocktail lounge burns every evening during the winter months and a large grand piano is finely tuned for the music played to entertain patrons. Comfortable black leather upholstered chairs blend with the decor in both the lounge and

the diningroom. Bonnie and Eugene Turchetti purchased Cobblestreet and Barrels in 1983 and since that time have continued to make changes to please their patrons. Chef Jim Kern of the Back Mountain and his son, Todd, provide a wide selection of entrees to please both luncheon diners in Barrels and the dinner patrons at Cobblestreet.

Barrels opens for lunch serving soup, sandwiches, salads, oysters and clams, prepared by Todd. Cobblestreet opens at 4 p.m., serving full course dinners, with all food prepared daily on the premises, on either the Mesquite grill or broiler, in full view of the diners. Steaks, salmon, swordfish, prime rib, chicken, and barbecued ribs have a havor entirely different than they have when compared forms of preparation. On the Mesquite grill, the extremely hot flame seals in the natural juices, thus preserving the flavor of the meat or

Among the favorites with Cobblestreet diners are Jim Kern's meltin-your-mouth sea scallops, "fit for a king" flounder or sole, cut-to-order steaks, oysters on the half shell and lobster tail.

Cobblestreet has a slogan that goes with their Barbecured Ribs, "If the meat doesn't come right off the ribs, eat them at our expense.' Since Jim has been at Cobblestreet, not one dinner has been free. Every dinner includes soup du jour, entree, salad, bread and rolls and if diners have a favorite cocktail or after dinner drink, not listed on the menu, they need just ask for it. Sue Speary or T.J. Riley will make it for them. Among the favorites with Cobblestreet diners are the strawberry margaritas and the pina coladas.

Every afternoon from 4 p.m. to 7 p.m., there are Happy Hours at Cobblestreet with hoagies, (patrons cut their own from a large six foot hoagie served fresh each day, and hot or cold appetizers.

Within the next two weeks, both places will have an open salad bar including homemade soups for the benefit of the diners. Patrons also will be able to enter Cobblestreet Restaurant through the mall instead of having to go outside.

For those still young at heart, a Halloween Party is being planned for the lounge at Cobblestreet and also at the Barrels, where they will have live entertainment.

Now is the time to begin booking parties for the holidays and the Cobblestreet is the place to go. Or if desired, they will cater parties at your home. Just call and ask for Jim or Joe to make arrangements. If you want a private diningroom for your group, Cobble Street has not only one but two.

For a special night out with fabulous food, go for dinner at Cobblestreet, 4:30 to 10 p.m. Reservations are requested but not

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EARLY BIRD SPECIALS 4:30 to 6:30 P.M. FRIDAY & SATURDAY SPECIALS

Prime Rib of Beef\$11.95 Mesquite Grilled Swordfish 8.95 Broiled Bluefish 7.95 (with Supreme Sauce)

THIS WEEK'S NEW FEATURE

FRESH OYSTERS ON THE 1/2 SHELL \$2.50 Watch for Something NEW for Cobble Street

HAPPY HOUR 4-7 P.M. FEATURING OUR CUT-YOUR-OWN

SUPER-SUPER HOAGIE Dinner Served 4:30 to 10:00 P.M.

Reservations Requested But Not Required

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Now Reserving Private Parties in the Courtyard Dining Room. (Showers, Weddings, Birthday Parties, Business Meetings) Special Menus Arranged — Call for details.

This Week's Features

CRESPELLE CON FRUTTA DI MARE — Delicate crepe filled w/sweet Maine lobster, jumbo lump crabmeat and tender sea scallops, topped w/mornay sauce.

VITELLO DE ANNIFO — Veal and chicken breast layered w/eggplant, prosciutto and mozzarella and topped with marinara sauce.

LIVE ENTERTAINMENT NIGHTLY

FRIDAY AND SATURDAY — Special late night menu and hors d'oeuvres w/live piano entertainment featuring "JERRY MALTA"

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Serving from our menu

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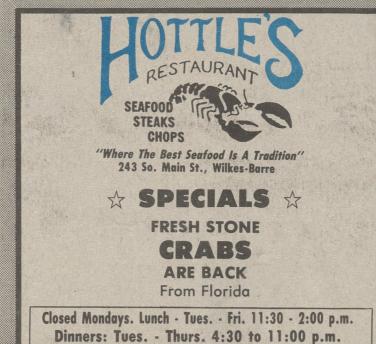
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Reservations

Preferred

