



We are here for you!

We have limited our staff so please don't worry if you get voice mail. Leave a message or send an email and we will get back to you asap.

Given the current health concerns around COVID-19, Alcoa Pittsburgh FCU continues to monitor the recommendations and guidelines provided by the Centers for Disease Control and Prevention (CDC).

We are taking our own precautions to make sure our space is clean and our employees are healthy.

We have been working around the clock to ensure that there will be no potential disruptions and business will go on as usual.

The Credit Union will remain open for all services; however, in an effort to reduce exposure to our employees and our members, we are asking that you utilize the following 24/7 access methods as much as possible:

- Online Banking
- Mobile Banking
- Remote Check Deposit
- Email Communication
- Phone Communication
- ATM Withdrawals/Deposits

Please contact us if you need online banking access, ATM card, Debit Card and/or Credit card.

Contact Us:

30 Isabella St, Ste 100
Pittsburgh, PA 15212
Phone:(412) 553-3100
Fax:(412) 553-2464

info@alcoapittfcu.org

Monday- Friday
9:00 a.m.- 4:00 p.m.

Follow Us



Skip A Pay

If you are having financial difficulties and need to skip a payment this month, please visit our website and go to [applications and forms/misc/skip a pay](#).

The \$30.00 Skip a Pay fee will be waived for the months of April and May.

We are also offering a Skip a Pay program on our Visa Credit Cards. Please review your next statement for instructions.



Ravioli Bake

Super-quick and kid-friendly, this is sure to become a family favorite!

Yield: 4 servings

Prep time: 5 minutes

Cook time: 45 minutes

Cost per serving: \$1.50

INGREDIENTS:

14.5-oz can of diced tomatoes	1/2 cup of water	
1.5-pound package frozen ravioli	2 cups shredded Mozzarella cheese	1 cup shredded Parmesan cheese
1 teaspoon dried oregano	24-oz jar of pasta sauce	

Preheat oven to 400°F. Lightly grease a 9×13 casserole dish.

Mix pasta sauce, diced tomatoes and water directly in the casserole dish. Spread to cover the bottom.

Layer frozen ravioli on top of sauce.

Combine cheeses and layer half the mixture on top of pasta.

Create one more layer each of sauce, pasta and cheese.

Bake for 45 minutes, or until heated through.



TO STAY UP TO DATE WITH YOUR CREDIT UNION

Please like us on Facebook. We update Facebook with any major news announcements on a daily basis.



Check our website. We have a COVID 19 ad on the home page. Click on the ad to get the most current information available concerning your credit union.

Complete the following contact update sheet to be sure we have your current information on file.

Name:

Phone:

Address:

City, State, Zip

Email Address:

Work Phone:

Signature:

Date:

RETURN BY:

Fax (412) 553-2464 / Email: info@alcoapittfcu.org / Mail: 30 Isabella St, Suite 100, Pittsburgh PA 15212