

# CORDIVARI'S

Restaurant

@cordivaris\_restaurant

Cordivari's Restaurant

cordivarisrestaurant.com

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BYOB

## APPETIZERS

### BRUSCHETTA 9

toasted italian bread, tomatoes, onions, garlic & fresh basil

### STEAMED MUSSELS 14

fresh mussels steamed in marinara sauce with garlic, shallots, and oregano

### ITALIAN LONG HOTS 13

sautéed in our house marinara sauce

### STEAMED CLAMS 13

fresh clams from sautéed with garlic, fresh tomatoes & basil in a white wine broth

### SHRIMP ANTOINETTE 16

francaise shrimp sautéed in a lemon butter sauce with capers and red peppers, served over arugula

### EGGPLANT ROLLATINI 15

sliced eggplant stuffed with ricotta cheese and prosciutto topped with mozzarella & marinara

### JUMBO SCALLOPS 17

fresh jumbo scallops served on fig polenta with cippolini marmalade

### FRIED CALAMARI 15

fresh calamari lightly dusted and quickly fried, served with marinara sauce toss with long hots & marinara \$3

### CAPRESE TOWER 15

marinated tomatoes, buffalo mozzarella, balsamic drizzle

## INSALATA

### ADD ANCHOVIES 2 | GRILLED CHICKEN 10 | SHRIMP 12

### INSALATA ALLA CAESAR 12

crisp romaine greens, homemade croutons, house-made caesar dressing \$3. If substituted for house salad

### ROASTED BEET & GOAT CHEESE SALAD 15

Roasted beets, goat cheese, candied walnuts over arugula, balsamic vinaigrette

### HARVEST SALAD 16

Crisp romaine, kale, mixed greens, sliced apples and pears, candied walnuts, blue cheese crumble, crispy pancetta in a sweet and sticky cider dressing

## ENTREES

### ALL ENTREES INCLUDE HOUSE SALAD AND YOUR CHOICE OF A SIDE OF HOMEMADE SPAGHETTI WITH MARINARA OR FRESH VEGETABLE OF THE DAY

### CHICKEN PRINCESSA 29

sautéed chicken breast with crabmeat & asparagus, served in a light white wine sauce with a touch of cream

### CHICKEN | VEAL | EGGPLANT PARMESAN 27 | 29 | 25

lightly breaded, topped with marinara sauce & fresh mozzarella

### CHICKEN MELANZANE 28

lightly breaded free-range chicken breast topped with fresh eggplant & mozzarella, served in our marinara sauce

### POLLO 27

fresh chicken breast

Choice of:

Francaise | Marsala | Picatta

### SCALOPPINE 29

thin veal tenderloin

Choice of:

Picatta | Saltimbocca | Marsala

### VEAL PONTANO 29

Veal Milanese topped with fresh arugula greens, diced tomatoes, roasted peppers & olives in a balsamic vinaigrette

### FILET MIGNON 8 oz. 39

center-cut filet, char-grilled to perfection, topped with a mushroom red wine sauce

## FRUTTI DE MARE

### FLOUNDER NICHOLAS 29

Francaise flounder topped with a white wine lemon butter sauce

### FRESH CATCH OF THE DAY market price

chef cordo's choice of the freshest fish available, prepared to perfection!

### PAN SEARED TUNA 32

served over a bed of shaved brussel sprouts, dried cranberries, red onion, almonds, citrus vinaigrette

### SEAFOOD PESCATORE 39

shrimp, scallops, clams & mussels simmered in a white wine marinara sauce, served over our homemade linguine

### LOBSTER AND SHRIMP DIAVOLA 42

Sauteed maine lobster and jumbo shrimp in a zesty marinara sauce over a bed of our homemade linguine pasta

### LOBSTER VENETIAN 42

francaise maine lobster and jumbo shrimp topped with a light white wine cream sauce

## PASTA

### OUR PASTA IS HOMEMADE DAILY ON THE PREMISES

### RAVIOLI WITH RICOTTA 21

homemade ravioli stuffed with a three cheese blend

### LOBSTER RAVIOLI 28

homemade ravioli stuffed with lobster and ricotta served in a basil cream sauce

### CAPELLINI CALABRAISE 34

shrimp, calamari & lump crabmeat tossed in our marinara sauce with a touch of cream, with capers, green peas & fresh basil, served over homemade capellini

### GNOCCHI 24

homemade potato & ricotta dumplings served in a marinara sauce with fresh basil

### FETTUCINE ALLA ROMANA 23

homemade fettucine with pancetta & peas in a light gorgonzola cream sauce

### PASTA GIACOMO 24

homemade spaghetti with diced meatballs & hot peppers in marinara sauce

### PAPARDELLE ABRUZZI 25

homemade pappardelle pasta, broccoli rabe & sausage in oil & garlic, finished with pecorino romano

### SPAGHETTI AND MEATBALLS 18

homemade spaghetti, homemade meatballs

## SIDE ORDERS

### HOUSE MADE MEATBALLS 10

### ITALIAN SAUSAGE 9

### HOMEMADE SPAGHETTI 8

### BROCCOLI RABE IN OIL & GARLIC 10

### PASTA OIL & GARLIC 9

### SAUTEED SPINACH 8

## BEVERAGES

### COFFEE, TEA, SOFT DRINKS 3.5

### VOSS STILL & SPARKLING WATER 6

### LAVAZZA ESPRESSO 3.5, CAPPUCINO 4

### ASSORTED DESSERTS

## KIDS MENU \$10

Includes beverage

### CHICKEN TENDERS & FRENCH FRIES

### SPAGHETTI & MEATBALLS • CHEESE RAVIOLI

No separate checks, please.

3% Service Charge for Credit Card Payments