

CORDIVARI'S

Restaurant

@cordivaris_restaurant

Cordivari's Restaurant

cordivarisrestaurant.com

(609) 264 - 5909

Email: jim@cordivarisrestaurant.com

BYOB

APPETIZERS

BRUSCHETTA 9

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

STEAMED MUSSELS 13

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

ITALIAN LONG HOTS 11

sautéed in our house marinara sauce

STEAMED CLAMS 12

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

SHRIMP ANTOINETTE 15

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

EGGPLANT ROLLATINI 13

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 13

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

CAPRESE TOWER 14

marinated tomatoes, buffalo mozzarella, balsamic drizzle

FRUTTI DE MARE

FLOUNDER NICHOLAS 26

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 28

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

SEAFOOD PESCATORE 31

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

SHRIMP DIAVOLA 26

sautéed jumbo shrimp in a zesty marinara sauce over a bed of linguine pasta

LOBSTER VENETIAN 40

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 18

homemade ravioli stuffed with a three cheese blend

LOBSTER RAVIOLI 25

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

CAPELLINI CALABRAISE 29

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 20

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

FETTUCINE ALLA ROMANA 20

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

PASTA GIACOMO 19

homemade spaghetti with diced meatballs & hot peppers in marinara sauce

PAPARDELLE ABRUZZI 23

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

SPAGHETTI AND MEATBALLS 16

homemade spaghetti, homemade meatballs

SIDE ORDERS

HOUSE MADE MEATBALLS 8

ITALIAN SAUSAGE 8

HOMEMADE SPAGHETTI 6

BROCCOLI RABE IN OIL & GARLIC 9

PASTA OIL & GARLIC 7

SAUTEED SPINACH 7

BEVERAGES

COFFEE, TEA, SOFT DRINKS 3.5

VOSS STILL & SPARKLING WATER 6

LAVAZZA ESPRESSO 4, CAPPUCINO 5

ASSORTED DESSERTS

KIDS MENU \$10

Includes beverage

CHICKEN TENDERS & FRENCH FRIES

SPAGHETTI & MEATBALLS • CHEESE RAVIOLI

INSALATA

ADD GRILLED CHICKEN 6 | SHRIMP 9

EMILIANA 15

Arugula prosciutto deparma, sliced melon, shaved pecorino romano, balsamic vinaigrette

INSALATA ALLA CAESAR 10

crisp romaine greens, homemade croutons, house-made caesar dressing

ROASTED BEET & GOAT CHEESE SALAD 14

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

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 28

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

CHICKEN | VEAL | EGGPLANT PARMESAN 24 | 27 | 21

lightly breaded, topped with marinara sauce & fresh mozzarella

CHICKEN MELANZANE 25

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

POLLO 24

fresh chicken breast

Choice of:

Francaise | Marsala | Picatta

SCALOPPINE 27

thin veal tenderloin

Choice of:

Picatta | Saltimbocca | Marsala

VEAL PONTANO 27

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

FILET MIGNON 8 oz. 38

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

No separate checks, please.