

# CORDIVARI'S

Restaurant



@cordivaris\_restaurant



Cordivari's Restaurant

[cordivarisrestaurant.com](http://cordivarisrestaurant.com)

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BYOB

Reservations Suggested on Google or our website

## APPETIZERS

### BRUSCHETTA 9

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

### BURRATA CHEESE 17

fresh burrata served over toasted crostini topped with a roasted red pepper jam, honey glazed onions and roasted cherry tomatoes.

### STEAMED MUSSELS 17

fresh mussels steamed in marinara sauce with garlic shallots, & oregano. Mussels White: white wine with a touch of cream

### ITALIAN LONG HOTS 14

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 18

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

### EGGPLANT ROLLATINI 16

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

### JUMBO SCALLOPS 18

fresh jumbo scallops served on fig polenta with cippolini marmalade

### FRIED CALAMARI 18

fresh calamari lightly dusted and quickly fried, served with marinara sauce / tossed with long hots & marinara

### CAPRESE TOWER 16

fresh tomatoes, buffalo mozzarella, balsamic drizzle

## INSALATA

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

### INSALATTA ALLA CAESAR 14

crisp romaine greens, homemade croutons, house-made caesar dressing \$4. If substituted for house salad

### ROASTED BEET & GOAT CHEESE SALAD 16

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

### SPINACI INSALATA 17

Seasonal salad: this fresh strawberry spinach salad is tossed with fresh avacado, toasted almonds, crumbled blue cheese & a honey-sweetened poppyseed dressing

## ENTREES

*all entrees include our house salad and your choice of a side of homemade spaghetti marinara or fresh vegetable of the day*

### POLLO 29 VITELLO 34

chicken breast

veal tenderloin

**FRANCAISE** batter dipped in a lemon butter sauce

**PICATTA** pan sauteed with caper lemon butter sauce

**MARSALA** marsala wine, mushrooms & fresh parsley

**PARMESAN** lightly breaded, topped with marinara sauce and mozzarella cheese

## HOUSE SPECIALTIES

### VITELLO PONTANO 34

lightly breaded veal topped with fresh arugula greens and diced tomatoes

### VITELLO SALTIMBOCCA 35

sauteed with fresh sage, prosciutto & mozzarella in a madeira wine sauce

### 12oz. DOUBLE CUT BONE IN PORK CHOP 39

stuffed with prosciutto & mozzarella in a blush sauce

### POLLO NATALIE 31

sauteed chicken breast topped with prosciutto, fresh mozzarella and capers in a white wine lemon butter sauce

### POLLO PRINCESSA 35

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

### POLLOMELANZANE 31

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

### EGGPLANT PARMESAN 26

lightly breaded fresh eggplant topped with marinara sauce & fresh mozzarella

### FILET MIGNON 8 oz. 45

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

## FRUTTI DE MARE

### FLOUNDER NICHOLAS 31

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!

### HALIBUT

market price

sauteed fresh halibut with tomatoes & leeks in a light white wine cream sauce, topped with crispy leeks

### SEAFOOD PESCATORE 42

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

### LOBSTER, SHRIMP & SCALLOPS DIAVOLA 47

sauteed maine lobster,jumbo shrimp & scallops in a zesty marinarasauce over a bed of our fresh linguine pasta

### LOBSTER VENETIAN 45

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

## PASTA

*Cordivari's is proud to serve only our home made pasta made fresh daily on the premises*

### CHEESE RAVIOLI 24

fresh ravioli stuffed with a three cheese blend

### LOBSTER RAVIOLI 32

freshravioli stuffed with lobster and ricotta served in a basil cream sauce

### CAPELLINI CALABRAISE 37

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

### GNOCCHI 27

freshpotato & ricotta dumplings served in a marinara sauce with fresh basil

### SPINACH GNOCCHI 28

our new addition, spinach gnocchi topped with alfredo sauce and fresh spinach

### FETTUCINE ALLA ROMANA 26

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

### PASTA GIACOMO 27

fresh spaghetti with diced meatballs & hot peppers in marinara sauce

### PAPARDELLE ABRUZZI 28

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

### SPAGHETTI AND MEATBALLS 23

fresh spaghetti, homemade meatballs

## SIDE ORDERS

### HOUSE MADE ALL BEEF MEATBALLS 12

### ITALIAN SAUSAGE 11

### HOMEMADE SPAGHETTI 8

### BROCCOLI RABE IN OIL & GARLIC 11

### PASTA OIL & GARLIC 9

### SAUTEED SPINACH 9

## BEVERAGES

### COFFEE, TEA, SOFT DRINKS 4

### VOSS STILL WATER 6

### PELEGRINO SPARKLING WATER 6

### LAVAZZA ESPRESSO - 4.5

### CAPPUCCINO 5 ASSORTED DESSERTS

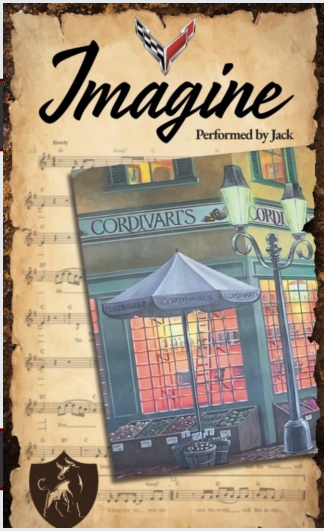
## KIDS MENU \$10

Includes beverage

CHICKEN TENDERS & FRENCH FRIES

SPAGHETTI & MEATBALLS • CHEESE RAVIOLI

*Please be considerate of guests that are waiting to dine.  
No separate checks, please. 2.78% Service Charge for Credit Card Payments*



*Enjoy a bottle of wine with dinner from Kennedy Cellars, Hammonton, NJ or BYOB*