

CORDIVARI'S

Restaurant

@cordivaris_restaurant

Cordivari's Restaurant

cordivarisrestaurant.com

(609) 264 - 5909

Email: jim@cordivarisrestaurant.com

BYOB

Reservation Suggested on Google or our website

APPETIZERS

- BRUSCHETTA 12**
toasted italian bread, tomatoes, onions, garlic & fresh basil
- BURRATA CHEESE 18**
fresh burrata served over toasted crostini topped with a roasted red pepper jam, honey glazed onions and roasted cherry tomatoes.
- STEAMED MUSSELS 18**
fresh mussels steamed in marinara sauce with garlic shallots, & oregano. - Mussels White: white wine with a touch of cream
- ITALIAN LONG HOTS 15**
sautéed in our house marinara sauce
- STEAMED CLAMS 14**
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
- JUMBO SCALLOPS 19**
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 and marinara +3
- CAPRESE TOWER 18**
fresh tomatoes, buffalo mozzarella, balsamic drizzle
- EGGPLANT NAPOLEON 18**
crispy eggplant, fresh mozzarella and tomatoes layered & finished with basil oil & balsamic reduction

INSALATA

- ADD ANCHOVIES 2 | GRILLED CHICKEN 12 | SHRIMP 12**
- INSALATA ALLA CAESAR 16**
crisp romaine greens, homemade croutons, house-made caesar dressing \$4. If substituted for house salad
- INSALATA di CAVOLETTI 18 add grilled chicken +12**
crisp shaved brussels sprouts, dried cranberries, and toasted almonds tossed in a honey sweetened dijon vinaigrette & served with ricotta-topped crostini & bright citrus segments
- ISLA GRACE'S SUMMER SALAD 28**
lobster and shrimp cobb salad with crisp romaine, crispy prosciutto di parma, avacado, tomatoes, hard boiled egg & crumbled blue cheese with a honey sweetened dijon vinaigrette

ENTREES

- choice of a side of homemade spaghetti marinara or fresh vegetable of the day*
- POLLO 32 VITELLO 36**
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 38**
lightly breaded veal topped with fresh arugula greens and diced tomatoes
- POLLO NATALIE 34**
sauteed chicken breast topped with prosciutto, fresh mozzarella and capers in a white wine lemon butter sauce
- PORK CHOP SALTIMBOCCA 43**
grilled 12oz bone in pork chop stuffed with sage, prosciutto and mozzarella in a madeira wine sauce
- POLLO PRINCESSA 39**
sautéed chicken breast with crabmeat & asparagus, served in a light white wine sauce with a touch of cream
- POLLO MELANZANE 34**
lightly breaded chicken breast topped with fresh eggplant & mozzarella, served in our marinara sauce
- EGGPLANT PARMESAN 28**
lightly breaded fresh eggplant topped with marinara sauce & fresh mozzarella
- FILET MIGNON 8 oz. 49**
center-cut filet, char-grilled to perfection topped with a mushroom red wine sauce

FRUTTI DE MARE

- FLOUNDER NICHOLAS 36**
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 46**
shrimp, scallops, clams & mussels simmered in a white wine marinara sauce, served over our fresh linguine
- LOBSTER, SHRIMP & SCALLOPS DIAVOLA 51**
sauteed maine lobster, jumbo shrimp & scallops in a zesty marinara sauce over a bed of our fresh linguine pasta
- LOBSTER VENETIAN 47**
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*
- CHEF'S DAILY PASTA SELECTION market price**
FRESHLY MADE AND THOUGHTFULLY PREPARED
- ASK YOUR SERVER FOR TODAY'S OFFERING
- CHEESE RAVIOLI 26**
delicate pasta pillows filled with ricotta and aged cheeses, finished in our classic marina sauce
- LOBSTER RAVIOLI 34**
fresh ravioli stuffed with lobster and ricotta served in a basil cream sauce
- CAPELLINI CALABRAISE 41**
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 28**
fresh ricotta dumplings served in a marinara sauce with fresh basil
- SPINACH GNOCCHI 30**
our new addition, spinach gnocchi topped with alfredo sauce and fresh spinach
- FETTUCINE ALLA ROMANA 28**
fresh fettucine with pancetta & peas in a light gorgonzola cream sauce
- PASTA GIACOMO 28**
fresh spaghetti with diced meatballs & hot peppers in marinara sauce
- PAPARDELLE ABRUZZI 30**
fresh pappardelle pasta, broccoli rabe & sausage in oil & garlic, finished with pecorino romano
- SPAGHETTI AND MEATBALLS 26**
fresh spaghetti, homemade meatballs

SIDE ORDERS

- HOUSE MADE ALL BEEF MEATBALLS 15**
add ricotta cheese + 2
- ITALIAN SAUSAGE 12**
- HOMEMADE SPAGHETTI 9**
- BROCCOLI RABE IN OIL & GARLIC 13**
- PASTA OIL & GARLIC 10**
- SAUTEED SPINACH 10**

BEVERAGES

- COFFEE, TEA, SOFT DRINKS 4.50**
- VOSS STILL WATER 7**
- PELLEGRINO SPARKLING WATER 7**
- LAVAZZA ESPRESSO - 5**
- CAPPUCCINO 5.50 ASSORTED DESSERTS**

KIDS MENU \$14

- 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