

@cordivaris\_restaurant **f**Cordivari's Restaurant cordivarisrestaurant.com (609) 264 - 5909

Email: jim@cordivarisrestaurant.com **BYOB** 

### **APPETIZERS**

#### BRUSCHETTA 9

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

#### **BURRATA CHEESE 16**

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

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** 17

fresh jumbo scallops served on fig polenta with cippolini marmalade

### FRIED CALAMARI 17

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

#### CAPRESE TOWER 16

fresh tomatoes, buffalo mozzarella, balsamic drizzle

## INSALATA

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

### INSALATTA ALLA CAESAR 13

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

### **ROASTED BEET & GOAT CHEESE SALAD**

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

#### VITELLO 33 POLLO 28

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 33

lightly breaded veal topped with fresh arugula greens and diced tomatoes

### VITELLO SALTIMBOCCA 34

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 30

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

## POLLO PRINCESSA 34

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

# POLLO MELANZANE

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. 44

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

## FRUTTI DE MARE

### FLOUNDER NICHOLAS 30

Francaise flounder topped with a white wine lemon butter sauæ

### 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 40

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

#### LOBSTER, SHRIMP & SCALLOPS DIAVOLA 45

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

### LOBSTER VENETIAN 43

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

#### RAVIOLI WITH RICOTTA 23

fresh ravioli stuffed with a three cheese blend

#### LOBSTER RAVIOLI

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

### CAPELLINI CALABRAISE 36

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 26

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

### SPINACH GNOCCHI

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

### FETTUCINE ALLA ROMANA 25

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

## PASTA GIACOMO 26

fresh spaghetti with diced meatballs & hot peppers in marinara sauce

#### PAPARDELLE ABRUZZI 27

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

#### SPAGHETTI AND MEATBALLS 22

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# SIDE ORDERS

HOUSE MADE ALL BEEF MEATBALLS 11

**ITALIAN SAUSAGE** 10

HOMEMADE SPAGHETTI 8

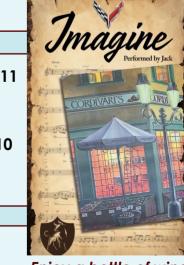
**BROCCOLI RABE IN OIL & GARLIC 10** 

PASTA OIL & GARLIC 9

SAUTEED SPINACH 8

## BEVERAGES

COFFEE, TEA, SOFT DRINKS 4 **BOTTLED STILL WATER 6** PELLEGRINO SPARKLING WATER LAVAZZA ESPRESSO - 4.5, CAPPUCCINO 5 ASSORTED DESSERTS



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

# KIDS MENU S10

Includes beverage

CHICKEN TENDERS & FRENCH FRIES SPAGHETTI & MEATBALLS • CHEESE RAVIOLI

Please be considerate of guests that are waiting to dine. No separate checks, please. 2.56% Service Charge for Credit Card Payments