

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

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 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 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

INSALATA ALLA CAESAR 13

crisp romaine greens, homemade croutons, house-made caesar dressing \$3. 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 avocado, 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 28 VITELLO 33

chicken breast veal tenderloin

FRANCAISE batter dipped in a lemon butter sauce

PICATTA pan sautéed 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

sautéed 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

sautéed 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 29

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 sauce

FRESH CATCH OF THE DAY market price

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

HALIBUT market price

sautéed 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

sautéed 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 31

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 27

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

fresh spaghetti, homemade meatballs

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

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. 2.56% Service Charge for Credit Card Payments



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