

## TAVERNA LUNCH BUFFET

A bountiful medley of fresh salads, vegetables, pasta, soup, hot entrée, and chef's carving  
Includes Dessert Buffet consisting of the chef's daily dessert creations 17

### SOUP AND SALAD BUFFET

An assortment of fresh salads and soup of the day  
Includes Dessert Buffet consisting of the chef's daily dessert creations 13

### SOUP AND SALADS

#### SOUP OF THE DAY 5

Chef's signature soup  
utilizing seasonal ingredient

#### TAVERNA CAESAR SALAD 8

Romaine lettuce, Romano cheese, and croutons  
with Caesar dressing. Add sliced grilled chicken 5,  
grilled shrimp 7, grilled salmon 5

#### ANTIPASTO SALAD 14

Grilled vegetables, fresh mozzarella, roasted  
tomatoes, olives, grilled Tuscan bread,  
roasted garlic, prosciutto and capicola

#### GRILLED TUNA SALAD 13

Fresh tuna lightly grilled and served atop seasonal  
greens with baby green beans, red onion,  
tomatoes, olives, hard-boiled eggs, Chèvre cheese,  
and new potatoes; tossed with aged balsamic  
vinegar and olive oil

#### GRILLED SALMON SALAD 14

Basil marinated salmon with baby spinach,  
Romaine lettuce, pecans, oranges, and  
spring onions with basil-sherry vinaigrette

### SANDWICHES

Served with your choice of salad of the day or French fries, substitute sweet potato fries 1.25

#### TAVERNA CLUB 11

Your choice of turkey or ham with lettuce,  
tomato, pancetta, and herb mayonnaise

#### GRILLED STEAK PANINI 13

Green peppers, onions, provolone,  
creamy horseradish

#### GRILLED VEGETABLE PANINI 12

Grilled eggplant, zucchini, yellow squash, red  
onion, and fresh mozzarella with sun-dried  
tomato pesto; served on ciabatta bread

#### GRILLED CHICKEN SANDWICH 11

Grilled chicken breast with apple,  
cambozola cheese, herb mayonnaise; served on  
multi-grain ciabatta bread

#### CRAB CAKE SANDWICH 14

Seared jumbo lump crab, lettuce, tomato, onions, roasted red pepper aioli

### LUNCHEON ENTRÉES

#### GRILLED NORTH ATLANTIC SALMON 16

Served over marinated squash, pine nuts, sun-dried tomato, and raisins with saffron aioli

#### SPINACH AND RICOTTA CHEESE RAVIOLI 13

Parmesan, arugula pesto cream

#### CHICKEN SALTIMBOCCA 15

Breast of chicken filled with prosciutto, sage, and fresh mozzarella; served with a sage-peppercorn emulsion

#### EGGPLANT RICOTTA ROLL 12

Tomatoes, mozzarella, Bell pepper coulis

#### CHARGRILLED HANGER STEAK 15

Marinated in aceto balsamico with Italian style salsa verde and sauteed greens

#### PIZZA MARGHERITA 9

Tomatoes, mozzarella, basil; served with salad of the day

Made with freshly ground *gimme!* coffee; available with a shot of flavor for an additional .50  
*Vanilla, Amaretto, Caramel, Hazelnut, Irish Cream*

#### ESPRESSO 3.5

Fresh brewed *gimme!* espresso

#### CAPPUCCINO 4

Double espresso with foamy steamed milk

#### *gimme!* COFFEE 2.75

Regular or Decaffeinated

#### CAFÉ LATTE 4

Double espresso with extra steamed milk

#### CAFÉ MOCHA 4

Double espresso, steamed milk with chocolate

#### HARNEY TEA 2.75

### DESSERT BUFFET

An array of sumptuous desserts 6

Taverna Banfi is a proud member of the Finger Lakes Culinary Bounty. Our menu features products from twenty regional farms.

18% Auto Gratuity will be added to parties of 6 or more