
SUMMER TASTING MENU

CHOICE OF ONE APPETIZER, ENTREE, AND DESSERT

APPETIZER

Local greens with Riesling vinaigrette, vanilla crostini, summer fruit, limoncello basil granita

Panzanella bread salad, roma tomatoes, garlic, onion, basil, balsamic vinaigrette

Hermann J. Wiemer, Dry Riesling, Finger Lakes

ENTRÉE

Pan-seared filet of beef

Finger Lakes Distilling McKenzie Rye Whiskey sauce

Thyme-seared salmon, Cornell apple cider reduction

Spinach and four-cheese lasagna, spicy tomato basil sauce

Dr. Konstantin Frank, Barrel Fermented, Chardonnay, Finger Lakes

or

Ravines, Cabernet Franc, Finger Lakes

DESSERT

Duo of citrus cannoli

Limoncello crème with candied lemon zest, Cointreau crème with chocolate

Ice cream or sorbet

Standing Stone, Vidal, Ice Wine

Summer Tasting Menu 29

Finger Lakes Wine Flight 15

Anthony Jordan ~ *Chef de Cuisine*

Courtney Kasin ~ *Restaurant Manager*

Taverna Banfi is a proud member of the Finger Lakes Culinary Bounty

Our menu features products from twenty regional farms

We respectfully request that you refrain from using cell phones while dining in the restaurant

18% gratuity will be added to parties of 6 or more

DINNER MENU

APPETIZERS AND SALADS

Flash-fried calamari, shrimp, scallops, white fish, limoncello aioli 10

Chilled roasted red pepper soup, parmesan toast 6

Quintet of Tuscan spreads, toasted flatbread, crostini 11

Tomato mozzarella salad, arugula, pine nuts, basil pesto, extra virgin olive oil 11

Banfi salad, hydroponic Bibb lettuce, Ewe's bleu cheese, apples, dried cherries, maple vinaigrette 9

Taverna Caesar salad, romaine, romano cheese, garlic croutons 8

Add one of the following to any salad:
chicken 7, shrimp 9, salmon 9, tuna 10, crabcake 10

PASTA AND MAIN COURSES

Gnocchi, sweet sausage, broccoli rabe, pine nuts, dried tomatoes 11/19
Cecchi, Morellino di Scansano Riserva, Sangiovese, Tuscany 9.5

Linguine, salmon, mussels, shrimp, scallops, calamari, tomato broth 16/30
Ravines, Cabernet Franc, Finger Lakes 8.5

Prosciutto-wrapped, sage and fontina stuffed, bone-in chicken, marsala mushroom pan sauce 22
Dr. Konstantin Frank, Barrel Fermented, Chardonnay, Finger Lakes 8

Eggplant ricotta roll, mozzarella, tomatoes, bell pepper coulis 19
Los Vascos, Sauvignon Blanc, Chile 7

Seared sea bass, ginger-apple slaw 29
Batasiolo, Gavi, Piedmont 8.5

Grilled New York strip steak, sea salt, rosemary oil, balsamic vinegar 32
Beringer, Cabernet Sauvignon, Knights Valley 12