

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, red 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

7.07.09