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## FLATBREADS ~ PIZZE

Sweet sausage, peppers, red onion, asiago cheese 9

*Pizza con Salsicce*

Tomatoes, mozzarella, basil 9

*Pizza Margherita*

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## APPETIZERS ~ ANTIPASTI

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

*Insalata di Mozzarella e Pomodoro*

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

*Fritto Misto*

Grilled shrimp, fried polenta, local greens with lemon, ginger, and pancetta 10

*Gambero dell'aglio, Polenta Fritto, Verdi Locali con il Limone, Zenzero e Pancetta*

Soup of the day 6

*La Minestra del Giorno*

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## SALADS ~ INSALATE

Banfi salad, hydroponic Bibb lettuce, blue cheese, apples, dried cherries, maple vinaigrette 9

*Insalata di Banfi*

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

with sliced grilled chicken 5 or grilled shrimp 7

*Insalata del Castello*

Grilled salmon salad, basil marinated salmon, baby spinach, romaine, pecans, oranges, spring onions with basil-sherry vinaigrette 14

*Insalata di Salmone Alla Griglia*

Grilled tuna salad, served atop seasonal greens with baby green beans, red onion, tomatoes, olives, hard-boiled eggs, Chèvre cheese, new potatoes tossed with aged balsamic vinegar and olive oil 13

*Insalata di Tonno Alla Griglia*

Antipasto salad, grilled vegetables, fresh mozzarella, roasted tomatoes, olives, grilled Tuscan bread, roasted garlic, prosciutto, capicola 14

*Insalata di Antipasti*

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## SANDWICHES ~ PANINI

SERVED WITH YOUR CHOICE OF SALAD OF THE DAY OR FRENCH FRIES, SUBSTITUTE SWEET POTATO FRIES 1.25

Grilled chicken sandwich, chicken breast, apples, cambozola cheese,  
served on multi-grain ciabatta bread with herb mayonnaise 11

*Panino di Pollo alla Griglia*

Crab cake sandwich, seared jumbo lump crab, lettuce, tomato, onions,  
roasted red pepper aioli 14

*Panino di Granchio Fritto*

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## PASTA ~ PRIMI

Linguine, shrimp, scallops, calamari, tomato broth 15/26

*Linguine con Gamberi Capesante Calamari e Brodo*

Spinach and ricotta cheese ravioli, parmesan and arugula pesto cream 10/21

*Ravioli di Spinaci e Ricotta con salsa di Panna e Pesto*

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## MAIN COURSES ~ SECONDI

Crab-stuffed polenta-cruste trout, red pepper stew, olive tapenade 27

*Trota con Granchio, Peperonata e Salsa d'oliva*

Grilled New York strip steak, sea salt, rosemary oil, balsamic vinegar 32

*Bistecca alla Griglia*

Prosciutto-wrapped, sage and fontina stuffed, bone-in chicken,  
marsala mushroom pan sauce 22

*Pollo alla Saltimbocca*

Thyme-seared salmon, Cornell apple cider reduction 24

*Salmone con Salsa di Mela*

Eggplant ricotta roll, mozzarella, tomatoes, red bell pepper coulis 19

*Melanzana Rollatini con Ricotta e Mozzarella*

Anthony Jordan ~ Chef d'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.

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