
FLATBREADS ~ PIZZE

Sweet sausage, peppers, red onion, asiago cheese 9

Pizza con Salsicce

Tomatoes, mozzarella, basil 9

Pizza Margherita

Ricotta, parmesan, mozzarella, boursin, mushroom, arugula 9

Pizza ai Quattro Formaggi con Funghi e Rucola

PLATES TO SHARE ~ AZIONE

Served with toasted flatbread and crostini

Local and imported cheeses, seasonal vegetables 11

Antipasti del Giorno

Warm spinach and artichoke dip 11

Spinaci con Carciofo

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

Soup of the day 6

La Minestra del Giorno

Pan-roasted diver scallops, rosemary-citrus cream, fennel slaw 12

Capesante con Finocchio alla Panna Rosmarino

SALADS ~ INSALATE

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

Insalata di Banfi

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

grilled chicken 5 grilled shrimp 7

Insalata del Castello

Finger Lakes salad, local greens, seasonal fruit, vanilla bean crostini, New York State riesling vinaigrette 9

Insalata Mista di Frutta al Riesling

PASTA ~ PRIMI

Whole grain penne, chicken, arugula, walnut butter, white wine 11/22
Penne con Pollo e Rucola e Noci

Gnocchi, sweet sausage, broccoli rabe, pine nuts, dried tomatoes 11/19
Gnocchi con Salsa di Salsicce, Rapini, Pignoli e Pomodoro Secco

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

MAIN COURSES ~ SECONDI

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

Eggplant ricotta roll, mozzarella, tomatoes, red bell pepper coulis 19
Melanzana Rollatini con Ricotta e Mozzarella

Grilled tuna served atop seasonal greens, baby green beans, red onion, olives, tomatoes,
hard-boiled eggs, chèvre cheese, aged balsamic vinegar and olive oil 15
Insalata di Tonno alla Griglia

Grilled-marinated salmon served atop baby spinach, romaine, pecans, oranges,
spring onions with basil-sherry vinaigrette 16
Insalata di Salmone alla Griglia

Thyme-seared salmon, Cornell apple cider reduction 24
Salmone con Salsa di Mela

Balsamic grilled tuna, white bean sage and tomato stew, garlic points 27
Tonno alla Griglia con Fagioli e Salvia

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

Braised lamb shank, rosemary, red wine demi-glace 28
Brasato di Agnello

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
