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## FLATBREADS ~ PIZZE

Sweet sausage, peppers, red onion, asiago cheese 9

*Pizza con Salsicce*

Grilled vegetables, pesto, pine nuts, New York State ricotta 9

*Pizza con Pesto*

Pear, prosciutto, walnuts, Lively Run goat cheese 9

*Pizza con Pera e Prosciutto*

Tomatoes, mozzarella, basil 8

*Pizza Margherita*

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## APPETIZERS ~ ANTIPASTI

Antipasti selection of Italian meats, cheese, Tuscan inspired vegetables 12

*Antipasti Toscana Assortiti*

Baked eggplant roll, mozzarella, ricotta, peppers, tomatoes 9

*Rullo cotto della melanzana*

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

*Frito Misto*

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

*Gambero dell'aglio, poneta fritto, verdi locali con il limone, zenzero e pancetta*

Tuscan soup 6

*Zuppa alla Toscana*

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## SALADS ~ INSALATE

Spinach salad, roasted pear, goat cheese, sherry vinaigrette 8

*Insalata di Spinaci*

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

*Insalata di Banfi*

Taverna Caesar salad, romaine, garlic croutons 8

*Insalata del Castello*

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## PASTA ~ PRIMI

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

*Linguine con Gamberi Capesante Calamari e Brodo*

Gnocchi, sweet sausage, broccoli rabe, pine nuts, dried tomatoes 11/19

*Gnocchi con Salsa di Salsicce, Rapini, Pignoli e Pomodoro Secco*

Sweet potato ravioli, sage butter sauce 10/21

*Ravioli di Patate Dolce e Salsa con Salvia e Burro*

Chef Anthony's house-made pasta selection 13/22

*Pasta di Antonio*

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## MAIN COURSES ~ SECONDI

Crab-stuffed polenta-crusting 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*

Braised lamb shank, rosemary, red wine demi-glace 28

*Brasato di Agnello*

Thyme-seared salmon, Cornell apple cider reduction 24

*Salmone con Salsa di Mela*

Duck breast and confit, apples, golden raisins, sherry 24

*Anatra con Mela e Salsa Agrodolce*

Mushroom cannelloni, white wine mushroom sauce, shaved parmesan 21

*Cannelloni d Fungi e Salsa vin Bianco e Portabello*

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Anthony Jordan ~ Chef d'Cuisine

Courtney Papera ~ 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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