

TAVERNA LUNCH BUFFET

A bountiful assortment 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 Tuscan soup
Includes Dessert Buffet consisting of the chef's daily dessert creations 13

SOUP AND SALADS

TUSCAN SOUP 5

Chef's special soup utilizing seasonal ingredients

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

TAVERNA CLUB 11

Your choice of turkey or ham with lettuce, tomato, pancetta, and herb mayonnaise

GRILLED VEGETABLE PANINI 12

Grilled eggplant, zucchini, yellow squash, red onion, and fresh mozzarella with sun-dried tomato pesto; served on ciabatta bread

REUBEN PANINI 12

Thinly sliced corned beef, sauerkraut and Swiss cheese, Thousand Island dressing

GRILLED CHICKEN SANDWICH 12

Grilled chicken breast with apples and cambozola cheese; 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

ARUGULA AND RICOTTA CHEESE RAVIOLI 13

Creamy pomodoro and basil sauce, shaved parmesan cheese

CHICKEN SALTIMBOCCA 15

Breast of chicken filled with prosciutto, sage, and fresh mozzarella; served with a sage-peppercorn emulsion

GRILLED PORTOBELLO AND EGGPLANT 12

Roasted tomatoes, fresh mozzarella, field greens, balsamic vinaigrette

CHARGRILLED HANGER STEAK 15

Marinated in aceto balsamico with Italian style salsa verde and sauteed greens

Made with freshly ground *gimme!* coffee; PAvailable with a shot of flavor for an additional .50 *Vanilla, Amaretto, Caramel, Hazelnut, Irish Cream*

ESPRESSO 3.50

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