

## **PASTA BOWLS 6.50**

tossed to order

### **CHOICE OF PASTA:**

whole wheat or white

### **CHOICE OF SAUCE:**

pomodoro, alfredo, chef's basil pesto

### **CHOICE OF PROTEIN:**

beef meatballs, turkey meatballs, Italian sausage,  
roasted chicken

### **CHOICE OF TOPPINGS:**

spinach, peppers, peas, mushrooms, tomatoes,  
olives

## **HOT SUBS**

### **MEATBALL 6.50**

fresh mozzarella, parmesan, tomato sauce,  
choice of meatballs

### **CHICKEN PARMESAN 6.50**

fresh mozzarella, parmesan, tomato  
sauce, roasted chicken

### **VEGETARIAN 6.00**

crisp vegetables, tomatoes, mushrooms,  
jalapeño, sunflower seeds, provolone

## **OTHER**

BAKED MACARONI AND CHEESE 6.00

BAKED PEPPERONI BREAD 6.00

GARLIC BREAD 2.50

CHEESE GARLIC BREAD 3.00

CUP OF MARINARA .75

## **BEVERAGES**

22 OZ. FOUNTAIN SODA 1.75



# HUNGRY?

CHECK OUT THE MENUS  
OF SOME OF YOUR  
NEW FOOD OPTIONS

## NAAN

a leavened, oven-baked flatbread, popular in Indian culture

### FROM THE TANDOOR

served with choice of two sides and one topping  
*any individual entrée 4.25*

MALAI MURGH MAKHANI 8.25  
butter chicken

WEEKLY ROTATING PANEER 7.50

WEEKLY ROTATING VEGETARIAN STEW 7.25

MEAT BIRYANI 8.25  
layers of basmati rice, seasonal vegetables  
and weekly protein option

PANEER BIRYANI 7.75  
layers of basmati rice, seasonal vegetables  
and paneer

### NAANWICHES

served with Indian slaw and side of raita

SLOW BRAISED PULLED PORK VINDALOO 8.25

SPICE-RUBBED PANEER 7.75

### SIDES

*any single side 2.75*

weekly rotating vegetable  
basmati rice pilaf  
white basmati rice  
plain or buttered naan bread

### TOPPINGS

*additional toppings .50*

anaras ambol  
*pineapple stewed with raisins and chiles*  
shengdana mirchi chutney  
*toasted chile-peanut spread*  
tamatar pachadi  
*tomato raita*  
hari aur lal mirchi ki achar  
*green and red chiles with cracked mustard*

plain naan 1.50  
specialty naan 2.00

## 8TWENTY6

featuring an 8 foot salad bar counter, twenty fresh seasonal ingredients and 6 house-made dressings

### LARGE SALAD 8.00

create-your-own salad with choice of greens, one protein,  
one cheese, 8 toppings and dressing

### SMALL SIDE SALAD 1.75

#### GREENS

hearts of Romaine, kale, spinach,  
green city growers seasonal

#### PROTEINS

roasted chicken, house roasted local turkey breast, black  
beans, oil-cured tuna, hard boiled cage-free eggs,  
lemon-thyme tofu

#### VEGETABLE TOPPINGS

carrots, roasted beets, sweet peppers, cucumbers,  
roasted mushrooms, chickpeas, tomatoes, radishes,  
red onions, roasted fingerling potatoes,  
roasted sweet potatoes, edamame

#### MORE TOPPINGS

croutons, composed salad, brown rice, wheat berries,  
quinoa, daily fresh fruit, dried cherries, dried apricots,  
walnuts, sunflower seeds, peanuts, wasabi peas

#### CHEESE

feta cheese crumbles, bleu cheese crumbles,  
goat cheese, cheddar cheese

#### DRESSINGS

oil and vinegar, red wine vinaigrette, roasted tomato  
vinaigrette, balsamic vinaigrette, lemon vinaigrette,  
low fat ranch, Caesar

### VEGETARIAN BURGERS 7.25

served with side salad, choice of black bean burger or  
mushroom burger

#### SOUP

VEGETARIAN 3.25

PROTEIN 3.75

## PINZAS

Italian for flatbreads or sweet bread

### PERSONAL OVEN PIZZAS

MARGHERITA 6.00  
tomatoes, fresh mozzarella, basil

MEATBALL 6.50  
house-made meatballs, fresh mozzarella,  
caramelized onions, romano

PEPPERONI 6.00  
pepperoni, fresh mozzarella, romano

BARBECUE CHICKEN 6.50  
chicken, fresh mozzarella, smoked gouda, red  
onions, cilantro

### BUILD-TO-ORDER PIZZAS 7.00

CHOICE OF SAUCE:  
white, pomodoro, pesto, barbecue

CHOICE OF UP TO 3 TOPPINGS:  
mushrooms, tomatoes, caramelized onions,  
red onions, peppers, olives

CHOICE OF PROTEIN:  
roasted chicken, Italian sausage, pepperoni,  
house-made meatballs

CHOICE OF CHEESE  
mozzarella, smoked gouda, cheddar

\* menus subject to change based on seasonal  
ingredient availability