

# OPINION

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tional entrees like meat lasagna, baked spaghetti, manicotti, and cheese ravioli. If you are looking for American-Italian you can choose from a variety of items offered on the chicken, seafood, and veal sections of the menu. Finally, there are foods to order that are a little less formal that include calzones, Stromboli, and of course, pizza. The dessert menu is versatile in that it offers some items that are close to a million calories, like tiramisu and NY cheesecake, while still offering a low-calorie sorbet. The versatility of the menu at Piccola Italia can accommodate every craving you have.

The prices are a little out of range for a typical college student, especially if you spend all your money on Meredith t-shirts; however, if you can hold off on a t-shirt or two, the food is well worth every penny. The cheapest entrees are around thirteen dollars, with the most expensive entrees at twenty-five dollars.

The prices seem very high to begin with, but after considering how much food you get and the delicious burst of flavor from each

bite, the price is not unreasonable. Every entrée includes homemade bread and a choice of a small tossed salad, Caesar salad, or a cup of soup. I chose a small tossed salad. It was the freshest salad I have ever eaten, which makes for a good change after eating Belk Dining Hall salads every day. For my entrée I was planning to order the cheese ravioli, but after consulting the waitress about what she thought was best, I decided to try the meat lasagna. She said that the flavors in the lasagna were superb. As my waitress set down my plate of lasagna I was overcome with the mouth-watering aroma of marina sauce and melting cheeses. It looked delicious! Sure enough, with the first bite I knew that it tasted just as good as it looked. My friend who accompanied me ordered the personal size pizza with cheese and sausage toppings. As I bit into one of her steaming triangles of cheese, sauce, and sausage, I could actually picture myself on a street corner in Italy eating authentic pizza. The taste was incomparable to the typical American pizza places like Pizza Hut and Domino's.

In addition to the quality of a

meal at Piccola Italia, the quantity of food is another reason to spend extravagantly. The entrees are big enough to share with a friend or take home to put in your tiny dorm fridge. When my entrée arrived, I was struck by how much lasagna was on the plate itself! The rectangle of cheese, meat, marina sauce, and lasagna noodles was enough for my friend and me to share. My friend's "personal" pizza was the size of a medium pizza from Pizza Inn, which is about ten inches in diameter. There was no way she would be able to eat all of it! Even though prices are a little steep for the average college kid, it's almost like paying for two meals at one time, which makes it all worth it.

Along with the atmosphere and delicious food, the service was pleasing. I go out to eat rather often, so it usually takes a lot to wow me with service. Piccola Italia's service was not amazing, but it was certainly better than some service I've received. Our waitress was very friendly and didn't mind answering my questions about the meals. She made sure we had enough water at all times and even offered us a second plate of bread, which we of course accepted.

Even when the waitress found me copying prices from the menu onto sticky notes (the only paper I could find in my purse) she simply smiled and asked if I needed more time to order. Another service provided by Piccola Italia is putting your food in a take-out box for you. It has always been very impressive to me when the waitress puts your leftover food in the box for you, instead of you having to put it in yourself. After our waitress packaged up our leftovers she brought us the checks with a smile.

Overall, Piccola Italia is a great place to dine. If White Iris night sneaks up on you and you don't know where to eat dinner, consider Piccola Italia's semi-formal yet casual dining atmosphere. It has something for your unrefined date while still giving you the romantic, cozy atmosphere you long for. Just be careful not to drop marina sauce on your dress!

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planning to declare soon. It is also evident that the College will bring a great disservice to its community if it continues to ignore the importance, strength, and outstanding growth of the French program at Meredith College. The students of Meredith College are not here to obtain our "Mrs." degree or to be closed off from the fantastic opportunities that a French major can provide. We are instead here to become Catalysts for Change, for ourselves and for future generations. We must say "Vive la langue française and pardon my English!"

## Classifieds

Private tutoring for math, chemistry, computer programming. BS Chemistry, Math minor, industrial experience. Four years on staff Florida Community College Jacksonville, 2+ years private tutor. References. [gfruzze@bellsouth.net](mailto:gfruzze@bellsouth.net) or <http://www.facebook.com/snoopoid>

## WHINES & GRIPES

Dear Dining Hall: If you advertise that you'll be open at 7:30, be open at 7:30.

Attention Career Center: Please Use less paper. We are trying to be "green."

Dear woman who sits in front of me: I really just want to put my feet up during class. There are about 8 empty desks around us. I was here first. Move.

Uggs are ugly. Why are you wearing them, especially when it is 70 degrees outside?

Dear professors: Fall break was supposed to be a break, not a good opportunity to assign more work! All of you are guilty.

To the 23+ student who sits in front of me: I hear you complain about your multiple jobs and kids. Yeah, it probably is hard, but you chose to do this. Stop whining.