



Franz Lino/Staff Photographer

Salad from South Side Yanni's

Emily Mancini | *Release*

For the best wings in Binghamton, you have to head south. South Side Yanni's at 1200 Vestal Ave. is the place to go for good, old-fashioned comfort food with a Greek twist: from mac and cheese to gyros, burgers to buffalo wings. The corner-side pub has a casual, come-as-you-are atmosphere with prices that will satisfy your wallet as well as your appetite.

The menu features standard bar fare: fried appetizers, wings, burgers and sandwiches. It has Greek options as well, including gyros, souvlakis, salads and

the infamous Yanni burger, which comes smothered in tzatziki sauce and feta.

"Their regular buffalo wings are really delicious," said Endicott local Mike Marulli. "They also have Greek-style wings that are made with oregano, garlic and lemon, which are good too."

In addition to the menu, Yanni's has a variety of specials that change daily, from spaghetti and meatballs on Thursdays to homemade meatloaf and mashed potatoes on Tuesdays.

"The mac and cheese special on Friday is my favorite," said Endicott local Kris Johnson. "The specials are all affordable and really, really tasty."

Due to its location, Yanni's is somewhat of a hidden gem, unbeknownst to the general student body.

"I don't often see big packs of students in here," said Binghamton local Edward Cranston. "It's a big hotspot for townies because the food and the prices are so good. It's like a local secret. It might also be that way because they're kinda strict with their ID policy."

To sweeten this delicious deal, South Side Yanni's is participating in Binghamton's fall Restaurant Week, which runs from Sept. 17-26. As per the deal, Yanni's will be offering a three-

course lunch for \$10 and a three-course dinner for \$20. They will be releasing some menu favorites on the Restaurant Week selection, including spiedies, a Binghamton specialty. Proceeds from Restaurant Week go to CHOW, the Community Hunger Outreach Warehouse, which supplies numerous local soup kitchens and community meal programs with food.

If you're looking for a relaxing pub-type atmosphere complete with big-screen TVs, rib-sticking comfort food, decent prices and no-nonsense tap beer, Yanni's is the place to go and grab a bite.

## Zona & Co. Grille



Enchilada from Zona & Co. Grille

Paige Nazinitsky/Managing Editor

Rich Kersting | *Release*

If you're one of the many campus bar crawlers, it's very possible that you've walked right past Zona & Co. Grille's on the corner of "Gorgeous Washington" Street. It's that little place with the really cool patio outside. Yeah, you know the one. Emulating that very familiar, very comfortable American bar ambiance, Zona's offers a very diverse and unique menu, spanning countries, cultures and cuisines. The menu offers a contemporary take on classic southwestern, Asian and American cuisine in an atmosphere that doesn't feel like a gimmick. Ever pass up a chance for good Mexican food because you didn't really feel like putting up with sombreros and mariachi? Not at Zona's!

The interior is warm and neat: red walls, dark tile floors, five TVs hanging all around the room. A few of the tables are made from slices of a log, very rustic. The menu may seem limited, but whether you like tacos, burgers or udon noodles, Zona's has a little something for everyone. It shows in the clientele too. Whether you're a crew of moms out for a glass of wine or a college bro pack out to watch the game, Zona's is the place.

The food, of course, is incredible. The portions are big, which is good, because you're going to want to take some home, and the appetizers are fair to share. The nachos are made with their house-fried corn chips (taste more like puff pastries), layered with black beans, jalapeños, pico de gallo, sour cream, your choice of chicken or shrimp and melted queso. The beauty behind the dish lies in the

cheese sauce; it's more creamy than cheesy and avoids that fake cheese taste that you'd get in a high school cafeteria. They're also seemingly never-ending, which is nice at a base price of \$11 (with chicken). However, there is plenty to go around, and sharing among the table is highly recommended.

Gavin Morrow, a sophomore majoring in chemistry, claims they're "the best nacho's I've ever had."

For the entree, Zona's makes sure nobody is left in need. With seven different quesadillas for around \$11 (they're gigantic too), they have everything from plain queso to buffalo chicken to chicken bacon ranch. The tacos come soft, ready to be devoured. The burritos come at a price that rivals even the best that Chipotle has to offer. The sandwiches (burgers, Philly cheesesteaks, typical bar food, all around \$12) come the way they should, and the homemade french fries are something to be applauded. Not too greasy, and topped with a salivating seasoning. Oh, and if you're feeling a little Pacific, they have udon noodles (about \$12) that will make you want to say, "Hee, sore wa yokatta ne!" (Roughly, "Wow, that's great!" according to [japanese.about.com](http://japanese.about.com).)

Zona's offers a unique contemporary take on everybody's favorite foods and offers them in generous portions and beautiful presentations. You wouldn't expect it at first glance, but this isn't your typical American bar and grill. So this Restaurant Week, consider Zona's your stop for the food you love, in the atmosphere you enjoy, for fair prices with which you can't help but agree.

## Loft at 99

Gabriella Ginsberg | *Release*

At this point in your Restaurant Week journey, you've probably scoped out plenty of lunch places — it's hard to beat three courses for \$10. However, you are an adult now, and that means it's time to join the big leagues and have at least one nice dinner, too. The Loft at 99, which was recently remodeled, is the perfect opportunity for you to step out of your comfort zone and

try some new twists on classic dining favorites. That being said, with so many amazing options, it's hard to choose just one item for each course!

Kyle Bunker, one of the Loft's owners, is here to help foodies with the incredibly difficult choice of dishes.

"We design all our dishes to satisfy the palate of our diners. Their choice is driven by their own taste buds. When diners don't know what to choose, we

often recommend they order a couple different items and share the dishes family-style," Bunker said.

The Loft's atmosphere is that of a fine dining establishment, but has a casual feel. The service is friendly and very professional, and the Restaurant Week menu is diverse but comfortable, featuring autumn-inspired choices such as butternut squash soup and pumpkin desserts.

"We're taking the opportunity

to include some 'taste of fall' options," Bunker said. "Our kitchen and dining room are extensions of our home. We hope that when customers leave they will have enjoyed the total experience — our food, our hospitality and our venue."

So put on a nice shirt, beg your parents for some extra cash and give the Loft a shot — it's time to be a grown-up.