



# State of the *plate*



## Dining at Cabrini Campus

Dear Villanova Community,

With an eye toward the future, this month we're excited to share an early look at **Dining at Cabrini**, Villanova's newest campus opening in **Fall 2026**. As plans take shape, now is a meaningful moment to introduce the vision behind the dining experience that will support this new chapter of campus life.

Dining at Cabrini is being thoughtfully designed to reflect Villanova's commitment to community, care, and connection—bringing together familiar comforts and fresh ideas in spaces meant for gathering, refueling, and belonging. From menu concepts to the overall dining environment, our focus is on creating an experience that feels welcoming, intentional, and rooted in the needs of those who will call Cabrini home.

In the months ahead, we'll continue sharing updates and opportunities to engage as this vision comes to life. We're grateful to begin this journey with you and look forward to building a dining experience at Cabrini that supports both everyday moments and meaningful connections—right from the start.

With gratitude,

*Andrew C.*

### This Issue:

You're invited:  
Vote on the first  
Menu Maker  
Concept!

First Look:  
Explore Dining  
Options at  
Cabrini

The Blend: a  
smoothie bar  
with a story

Nourish: Inside  
our Allergen-  
Friendly  
Kitchen

Mark Your  
Calendar:  
February Dining  
Events



## Inside Cascia Hall

### *Not so Cavalier*

From snacks to essentials, this convenience spot keeps your day moving. Whether you need a study break pick-me-up or last-minute necessities, Not So Cavalier is here to make life a little easier—and a lot tastier.

### local grounds

Holy Grounds proudly brings the bold, locally roasted flavors of Rival Bros Coffee to Cabrini Campus. Designed as a welcoming space to gather, recharge, and refuel, this new coffee destination puts quality, craft, and community at the forefront—because every great day starts with great coffee.

### rooted

Each bowl at Rooted is crafted to energize your day and fit your lifestyle. Featuring ingredients from Pitaya and Common Market, Rooted highlights high-quality, thoughtfully sourced products that support sustainability, transparency, and community. Whether you're craving something nourishing, customizable, or packed with bold flavor, Rooted serves balanced bowls you can feel good about.



A rotating dining concept shaped by the voices of our campus community! Designed to evolve with student tastes and trends, Menu Maker invites you to play an active role in what's served next. From bold global flavors to comfort classics and emerging food trends, each concept is selected through community voting—because the best dining experiences start with shared ideas. Cast your vote to help choose the very first concept and be part of bringing it to life this Fall.



Located inside the Dixon Center, The Blend is your go-to spot for refreshing, customizable smoothies packed with flavor and nutrients. Partnering with VUnited Scholars, this student-driven concept brings creativity, energy, and community to every cup. Whether you're grabbing a post-workout boost or a midday pick-me-up, The Blend is here to fuel your day—one delicious sip at a time.





Bringing bold, globally inspired dishes straight to your tray. From savory stir-fries to fresh, vibrant bowls, Pacific Rim combines flavor, freshness, and variety—perfect for students craving something adventurous and delicious.



For when you need the classics done right. Corner Grille is your staple station at Cabrini, serving up familiar favorites that hit the spot every time. From burgers and sandwiches to tenders and fries. This is the place to satisfy cravings with reliable, crowd-pleasing flavors.



Mexican-inspired station serving bold, fresh flavors for breakfast and beyond. From hearty breakfast tacos to vibrant lunch options, every dish is crafted to bring the warmth and zest of authentic Mexican cuisine to your day

## Inside Bellesini Hall



## Be Part of the Flavor

Scan the QR code to explore sample menus, find answers to your questions, and cast your vote for the very first **Menu Maker** concept.

Your voice helps bring new flavors to life!



Nourish is your go-to spot for meals free of the top 9 allergens: milk, eggs, peanuts, tree nuts, soy, wheat, fish, shellfish, and sesame.

Thoughtfully designed for safety, flavor, and variety, every dish is crafted so you can enjoy a meal without compromise. Whether you're looking for a quick bite or a full, balanced meal, Nourish makes allergen-friendly dining simple, delicious, and stress-free.

