

DATE: \_\_\_\_\_

**APPLICANT INFORMATION:**

Name of applicant(s): JO RACH Inc

Trade name (DBA): Palermo Restaurant

Premises address: 191 Grand St.

Cross Streets and other addresses used for building/premise:  
Mulberry St. + Mott St.

**CONTACT INFORMATION:**

Principal(s) Name(s): Julianna DeLUTRO

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email: [REDACTED]

Landlord Name / Contact: [REDACTED]

Landlord's Telephone and Fax: \_\_\_\_\_

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Julianna DeLutro</u>	<u>Caffe Palermo 148 Mulberry St.</u>
_____	_____
_____	_____

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):  
We will be a family restaurant that will  
focus on Italian foods, Panina's & Desserts

**WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR ( MARK ALL THAT APPLY):**

- a new liquor license (  Restaurant  Tavern / On premise liquor  Other )
- an UPGRADE of an existing Liquor License
- an ALTERATION of an existing Liquor License
- a TRANSFER of an existing Liquor License
- a HOTEL Liquor License
- a DCA CABARET License
- a CATERING / CABARET Liquor License
- a BEER and WINE License
- a RENEWAL of an existing Liquor License
- an OFF-PREMISE License (retail)
- OTHER : \_\_\_\_\_

If upgrade, alteration, or transfer, please describe specific nature of changes:  
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

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If this is for a new application, please list previous use of location for the last 5 years:

RESTAURANT

Is any license under the ABC Law currently active at this location?  yes  no

If yes, what is the name of current / previous licensee, license # and expiration date: \_\_\_\_\_

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?  
 yes  no

If yes, please list DBA names and dates of operation:

191 GRAND RESTAURANT 2005 - 2015

Genuine Superette 2015 - 2019

**PREMISES:**

By what right does the applicant have possession of the premises?

Own  Lease  Sub-lease  Binding Contract to acquire real property  other: \_\_\_\_\_

Type of Building:  Residential  Commercial  Mixed (Res/Com)  Other: \_\_\_\_\_

Number of floor: 6 Year Built : 1900

Describe neighboring buildings: Mixed Residential + Commercial

Zoning Designation: C6-2G

Zoning Overlay or Special Designation (applicable) LI - LITTLE ITALY DISTRICT

Block and Lot Number: 237 / 12

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor?  yes  no

Is the premise located in a historic district?  yes  no

*N/A* (if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC?  yes  no, please explain : \_\_\_\_\_

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space)  no  yes : explain \_\_\_\_\_

What is the proposed Occupancy? RESTAURANT

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no  yes

If yes, what is the maximum occupancy for the premises? 100

If yes, what is the use group for the premises? 6

If yes, is proposed occupancy permitted?  yes  no, explain : \_\_\_\_\_

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit?  yes  no

Do you plan to file for changes to the Certificate of Occupancy?  yes  no  
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise?  no  yes

(if yes, please describe: We will install our own sign

**INTERIOR OF PREMISES:**

What is the total licensed square footage of the premises? 1800 SQ Ft

If more than one floor, please specify square footage by floors: BMT - 1000 1st flr - 800

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

Open Restaurant Seating

If more than one floor, what is the access between floors? Interior staircase

How many entrances are there? 4 How many exits? 4 How many bathrooms? 2

Is there access to other parts of the building?  no  yes, explain: \_\_\_\_\_

**OVERALL SEATING INFORMATION:**

Total number of tables? 12 Total table seats? 35

Total number of bars? 2 Total bar seats? 15

Total number of "other" seats? 0 please explain: N/A

Total OVERALL number of seats in Premises: 50

**BARS:**

How many \* stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 15

How many service bars are being applied for on the premises? 0

Any food counters?  no  yes, describe: \_\_\_\_\_

**For Alterations and Upgrades:**

Please describe all current and existing bars / bar seats and specific changes: N/A

\* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

**PROPOSED METHOD OF OPERATION:**

What type of establishment will this be? (check all that apply)

Bar  Bar & Food  Restaurant  Club/ Cabaret  Hotel  Other: \_\_\_\_\_

What are the Hours of Operation?

Sunday: 11<sup>Am</sup> to 2<sup>Am</sup> Monday: 11<sup>Am</sup> to 2<sup>Am</sup> Tuesday: 11<sup>Am</sup> to 2<sup>Am</sup> Wednesday: 11<sup>Am</sup> to 2<sup>Am</sup> Thursday: 11<sup>Am</sup> to 2<sup>Am</sup> Friday: 11<sup>Am</sup> to 2<sup>Am</sup> Saturday: 11<sup>Am</sup> to 2<sup>Am</sup>

Will the business employ a manager?  no  yes, name / experience if known: Jillianne DeLuvo

Will there be security personnel?  no  yes (if yes, what nights and how many?) \_\_\_\_\_

Do you have or plan to install French doors, accordion doors or windows that open?  no  yes

If yes, please describe: 61 Fow windows

Will you have TV's?  no  yes (how many?) 1

Type of MUSIC / ENTERTAINMENT:  Live Music  Live DJ  Juke Box  Ipod / CDs  none

Expected Volume level:  Background (quiet)  Entertainment level  Amplified Music (check all that apply)

Do you have or plan to install soundproofing?  no  yes EXISTING

IF YES, will you be using a professional sound engineer? no

Please describe your sound system and sound proofing: Ipad + a few small speakers

Will you be permitting: no promoted events no scheduled performances no outside promoters

no any events at which a cover fee is charged? no private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment?  no  yes (if yes, please attach plans)

Will you be utilizing no ropes no movable barriers no other outside equipment (describe) no

Are your premises within 200 feet of any school, church or place of worship?  no  yes

**If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 1/2 " x 11").**

Indicate the distance in feet from the proposed premise:

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

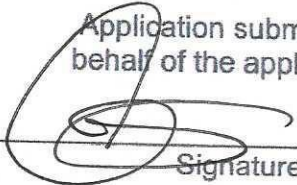
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_

Email : \_\_\_\_\_

Application submitted on behalf of the applicant by:



Signature

Print or Type Name

*Michael Kelly*

Title

*Representative*

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



Community Board 2, Manhattan  
SLA Licensing Committee  
Carter Booth, Co-Chair  
Robert Ely, Co-Chair

This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Proximity Report For:	
Location	<b>191 Grand St, New York, 10013</b>
Geocode	<b>Latitude: 40.71916 longitude: -73.99719</b>
Report Generated On	<b>6/10/2021</b>

8 Closest Liquor Stores		
Name	Address	Distance
SA VINO ITALIANO INC. Ser #: 1199593	200 GRAND ST MOTT & MULBERRY STREETS NEW YORK, NY 10013	146 ft
GROTTA AZZURRA IMPORTS INC Ser #: 1259856	177 MULBERRY ST STORE 1A NEW YORK, NY 10013	479 ft
R & S 49 LIQUOR CORP Ser #: 1297191	92 ELIZABETH ST NEW YORK, NY 10013	484 ft
EL CORRAL SOHO INC Ser #: 1235206	406 BROOME ST, STORE H AKA 199 LAFAYETTE ST & CLEVELAND PL NEW YORK, NY 10013	633 ft
GRANYETTE WINE & SPIRITS INC Ser #: 1261541	137 GRAND ST NEW YORK, NY 10013	814 ft
WINE-O INC Ser #: 1262156	171 ELIZABETH ST SPRING & KENMARE STREETS NEW YORK, NY 10012	913 ft
YOUNG NAM KANG Ser #: 1023586	52 SPRING STREET NEW YORK, NY 10012	1,051 ft
WALKER LIQUOR CORP Ser #: 1023593	101 105 LAFAYETTE STREET NEW YORK, NY 10013	1,191 ft

Schools within 500 feet		
Name	Address	Distance
PS 130 HERNANDO DE SOTO	143 BAXTER ST NEW YORK, NY 10013	383 ft

Churches within 500 feet	
Name	Distance
Society of Buddhist Studies	394 ft
The Holy Trinity Ukrainian Orthodox Church	474 ft

Pending On Premises Liquor Licenses within 750 feet

Pending On Premises Liquor Licenses within 750 feet		Distance
Name	Address	Distance
ELI LILLA INC Ser #: 1333044	383 385 BROOME ST NEW YORK, NY 10013	403 ft
VEM 15 LLC Ser #: 1335738	155 GRAND ST AKA 161 LAFAYETTE ST NEW YORK, NY 10013	565 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
FERRARA FOODS & CONFECTION INC Ser #: 1025285	195 GRAND STREET NEW YORK, NY 10013	40 ft
JO RACH INC Ser #: 1025308	148 MULBERRY STREET NEW YORK, NY 10013	59 ft
TOMINO LLC Ser #: 1299428	192 GRAND ST NEW YORK, NY 10013	85 ft
MARGHERITA CORPORATION Ser #: 1314848	197 GRAND ST STORE A NEW YORK, NY 10013	95 ft
EMMANUEL NY CORP Ser #: 1312826	194 GRAND ST NEW YORK, NY 10013	96 ft
LITTLE ITALY SPEAK EASY INC. & AUNT JAKE'S LLC Ser #: 1221377	149 MULBERRY STREET HESTER & GRAND STREET NEW YORK, NY 10013	99 ft
161 MULBERRY RESTAURANT LLC Ser #: 1264498	161 MULBERRY ST 186 GRAND ST NEW YORK, NY 10013	146 ft
NEW RESTART INC Ser #: 1234518	145 147 MULBERRY STREET GRAND & HESTER STREETS NEW YORK, NY 10013	156 ft
PSSP NY INC Ser #: 1250613	143 MULBERRY STREET NEW YORK, NY 10013	186 ft
BUFFANNA INC Ser #: 1167865	141 MULBERRY STREET GRAND & HESTER STREETS NEW YORK, NY 10013	218 ft
ZIA MARIA LITTLE ITALY INC Ser #: 1310537	138 MULBERRY ST NEW YORK, NY 10013	224 ft
164 MULBERRY STREET CORP Ser #: 1025413	164 MULBERRY STREET NEW YORK, NY 10013	232 ft
CEKAJ CORP Ser #: 1317320	165 MULBERRY ST NEW YORK, NY 10013	236 ft
133 MULBERRY OPERATING CORP Ser #: 1317186	133 MULBERRY ST NEW YORK, NY 10013	263 ft
174 GRAND STREET CORP Ser #: 1025414	174 GRAND STREET NEW YORK, NY 100133761	276 ft
PAESANO REST CORP Ser #: 1182706	136 MULBERRY ST GRAND ST & HESTER ST NEW YORK, NY 10013	293 ft
ASC INC Ser #: 1167636	134 MULBERRY ST HESTER & GRAND STREETS NEW YORK, NY 10013	332 ft
LA MELA RISTORANTE ITALIANO INC Ser #: 1164701	167-169 MULBERRY STREET GRAND & BROOME STREET NEW YORK, NY 10013	356 ft



Active On Premises Liquor Licenses within 750 feet

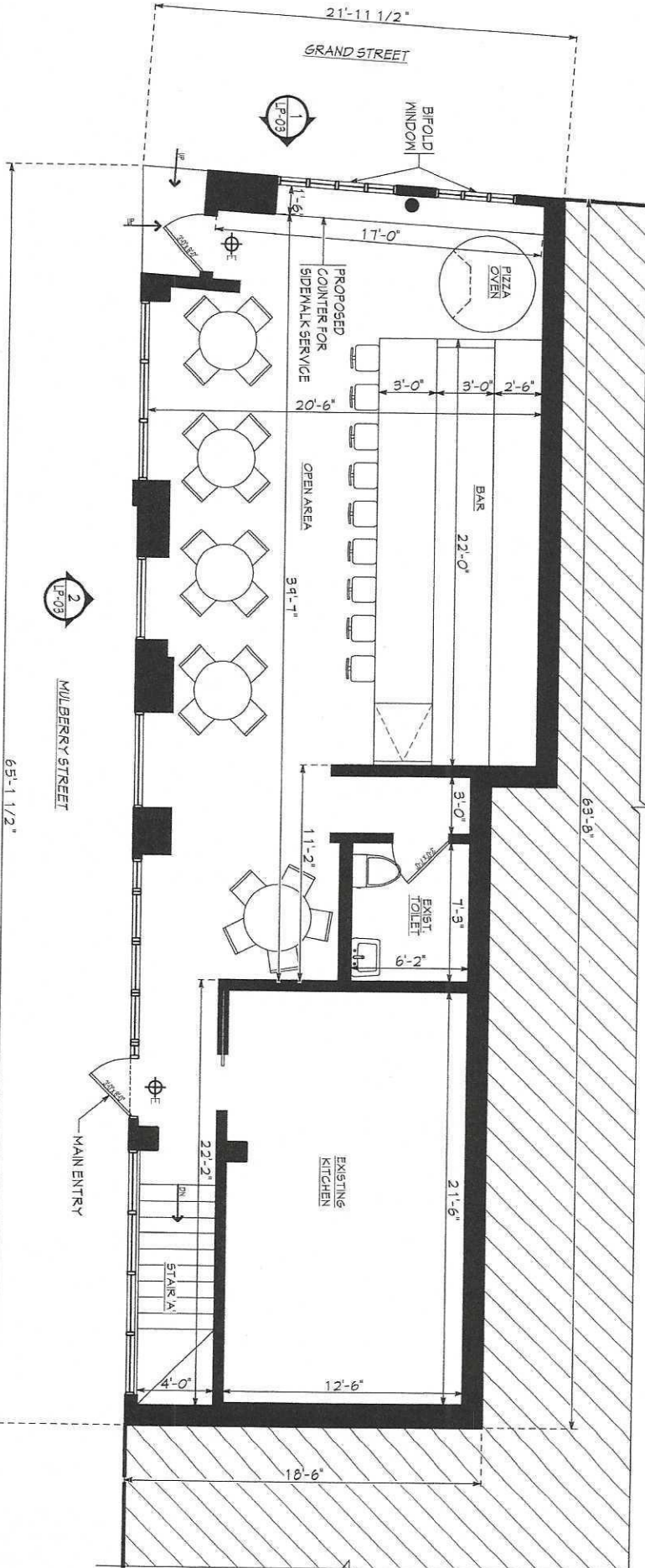
Name	Address	Distance
BLACK ROCK KITCHEN INC Ser #: 1311974	171 GRAND ST CROTON ON HUDSON, NY 10520	365 ft
132 MULBERRY INC Ser #: 1252377	132 138 MULBERRY ST NEW YORK, NY 10013	372 ft
LUNELLA RISTORANTE INC Ser #: 1115246	173 MULBERRY STREET NEW YORK, NY 10013	398 ft
ST JUDE ENTERPRISES LLC Ser #: 1252546	174 MULBERRY ST NEW YORK, NY 10013	408 ft
CAFFE SILVESTRI INC Ser #: 1025258	130 MULBERRY STREET AKA 191 HESTER STREET NEW YORK, NY 10013	411 ft
AKRAM RESTAURANT MANAGEMENT INC Ser #: 1195719	129 MULBERRY ST HESTER & GRAND NEW YORK, NY 10013	413 ft
ORIGINAL PUGLIA INC Ser #: 1262204	189 HESTER ST NEW YORK, NY 10013	425 ft
ROOT NOLITA LLC Ser #: 1321558	173 MOTT ST BASEMENT, AKA 371 BROOME ST NEW YORK, NY 10013	426 ft
ROOT NOLITA LLC Ser #: 1312295	371 BROOME ST GROUND FLOOR NEW YORK, NY 10013	446 ft
ORIGINAL VINCENTS EST 1904 INC Ser #: 1025345	119 MOTT STREET NEW YORK, NY 10013	478 ft
MULBERRY STREET BAR LLC Ser #: 1141555	176 1/2 MULBERRY ST GRAND ST & BROOME ST NEW YORK, NY 10013	478 ft
GROTTA AZZURRA INN INC Ser #: 1105174	177 MULBERRY STREET NEW YORK, NY 10013	482 ft
389 BROOME LLC Ser #: 1266652	389 BROOME ST NEW YORK, NY 10013	506 ft
SUGAR BEETS INC Ser #: 1288497	239 CENTRE ST NEW YORK, NY 10013	525 ft
BUONA NOTTE INCORPORATED Ser #: 1025256	120 MULBERRY STREET NEW YORK, NY 10013	549 ft
SUPERNATURAL WINE INC & SUPERNATURAL WINES NY LLC Ser #: 1297714	247 249 CENTRE ST NEW YORK, NY 10013	562 ft
SUD 123 INCORPORATED Ser #: 1305656	178 MULBERRY ST NEW YORK, NY 10013	564 ft
390 BROOME RESTAURANT LLC Ser #: 1285484	390 BROOME ST NEW YORK, NY 10013	574 ft
BECCA 161 LAFAYETTE CORP Ser #: 1333565	161 LAFAYETTE ST NEW YORK, NY 10013	577 ft
1 TYGER LLC Ser #: 1330910	1 HOWARD ST NEW YORK, NY 10013	591 ft
CHERRY LANE INC Ser #: 1149860	349 BROOME ST BOWERY & ELIZABETH NEW YORK, NY 10013	633 ft
MARIE ADRIENNE LLC Ser #: 1301319	158 LAFAYETTE NEW YORK, NY 10013	644 ft
113 MULBERRY RESTAURANT LLC Ser #: 1330790	113 MULBERRY ST NEW YORK, NY 10013	660 ft
MM 130 BOWERY REST CORP Ser #: 1121708	130 BOWERY NEW YORK, NY 10013	694 ft



191 GRAND STREET  
NEW YORK, NY

FIRST FLOOR PLAN

1 FIRST FLOOR PLAN



**BERZAK**

BERZAK ARCHITECTS  
110 WEST 14th St, 8th Floor, New York, NY 10011  
212.254.1100  
berzakarchitects.com

SCALE:	AS NOTED	REV. #:	REV. DATE:
DATE:	07/21/21		
JOB NO.:	2106144	DRAWING NO.:	CB-02.00
DRAWN BY:	DLL RDB	SHEET NO.:	OF

SCALE: 3/16" = 1'-0"





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**AWARD WINNING CANNOLI**

**DAILY NEWS**  
NYDailyNews.com

Best of New  
York 2012

NYC'S ORIGINAL  
**CITY GUIDE**  
SINCE 1982

**BEST CANNOLI**



WALL STREET  
CHEAT SHEET

Top Cannoli Hot  
Spot In USA

**ITALIAN PANINI SANDWICHES 12.95**

**#1 Proscuito e Mozzarella**  
Italian Proscuito, mozzarella, roasted peppers with basil leaves

**#2 Italian Tuna**  
Italian tuna on a toasted panini with fresh tomatoes, spring mix salad with house spread

**#3 Palermo**  
Grilled chicken, mozzarella, roasted peppers, fresh basil with house spread

**#4 Italiano**  
Ham, proscuito, provolone cheese, roasted red peppers, spring mix salad and crushed olives

**#5 Grilled Eggplant**  
Sauteed mushrooms, fresh tomatoes, grilled asparagus

**HEROS 12.95**

**Chicken Parmigiana    Meatball Parmigiana**  
**Eggplant Parmigiana**

**ITALIAN SLIDERS 11.95**  
3 per order

**Italian Meatball**  
Meatball, mozzarella, tomato sauce

**Eggplant**  
Eggplant, Mozzarella cheese, tomato sauce

**INSALATAS**

**Spring Mix Salad Romano..... 12.95**

Salad made from iceberg lettuce, olives, cucumbers, tomatoes with raspberry dressing

Add Tuna or Chicken..... **5.99**

**Fresh Buffalo Mozzarella..... 14.95**

with Tomato and Basil

**ANTIPASTI**

**Taste of Italy**  
Assorted meats, assorted cheeses and olives..... **26.95**

**ENTREES**

**Penne della Palermo..... 14.95**  
with eggplant ..... **18.95**  
with chicken..... **17.95**  
with (2) meatballs ..... **20.95**

**Chicken Fingers with French Fries ..... 12.95**  
**French Fries..... 6.95**  
**Meat Balls (2) Plate..... 11.95**

**PIZZA**  
**12" Pies**

**Plain ..... 12.95**  
**Pepperoni..... 16.95**  
**Mushroom ..... 14.95**  
**Meatball ..... 16.95**  
**Chicken ..... 14.95**

**"Leave the gun ... take the cannoli."**



**NOTICE**

Any purchase made with a credit card will receive a 3.5% Non-Cash Surcharge that will be displayed on your receipt. Any payment made by cash, check or debit card (where applicable) will not be assessed the fee.



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## AWARD WINNING CANNOLI



**Limoncello Flute**  
Refreshing lemon gelato swirled together with Limoncello.  
**\$8.25**



**Guava Mango flute**  
Creamy tropical guava gelato swirled with sweet mango sauce.  
**\$8.25**



**Hazelnut Chocolate Flute**  
Smooth hazelnut gelato swirled with rich chocolate sauce  
**\$8.25**



**Mixed Berry Flute**  
Mixed berry gelato with a hint of lemon juice swirled with raspberry sauce  
**\$8.25**



**Cappuccino Truffle**  
Cappuccino gelato with a heart of espresso, covered with coffee flavored meringue sprinkles.  
**\$8.25**



**Chocolate Truffle**  
Zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder.  
**\$8.25**



**Hazelnut Truffle**  
A core of dark chocolate embraced by our hazelnut gelato covered with praline hazelnuts and meringue.  
**\$8.25**



**Limoncello Truffle**  
Lemon gelato with a heart of limoncello, covered in meringue.  
**\$8.25**



**Classic Bomba**  
Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a chocolate coating.  
**\$8.25**



**Exotic Bomba**  
Mango, passion fruit and raspberry sorbetto, all covered in white chocolate and drizzled with chocolate.  
**\$8.25**



**Dream Bomba**  
A heart of caramel surrounded by peanut butter gelato, coated in milk chocolate and decorated with peanut butter drizzle.  
**\$8.25**



**Spumoni Bomba**  
Strawberry, pistachio, and chocolate gelato all coated with chocolate and drizzled with white chocolate.  
**\$8.25**



**Cassata**  
Traditional Sicilian semifreddo: zabaione with a heart of chocolate gelato and semifreddo with candied fruit.  
**\$8.25**



**Crunchy Almond**  
A base of sponge cake topped with hazelnut semifreddo with a heart of chocolate, all covered with caramelized almonds  
**\$8.25**



**Mini Bomboloni Cream**  
A soft, fluffy fried dough filled with pastry cream.  
**2 to an order \$7.95**



**Mini Bomboloni Cacao Nocciola**  
A soft, fluffy fried dough filled with cocoa hazelnut cream.  
**2 to an order \$7.95**



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### Mixed Berry Cake

Shortcrust pastry base filled with pastry cream, topped with a layer of sponge cake and lavishly garnished with an assortment of berries: blackberries, blueberries, raspberries, red currants and strawberries

**\$8.25**



### Tiramisu Ladyfinger

Layers of espresso drenched ladyfingers separated by mascarpone cream and dusted with cocoa powder.

**\$8.25**



### Torta Nocciola

Alternating layers of hazelnut cake, hazelnut cream and chocolate cream, topped with praline hazelnuts.

**\$8.25**



### Pistachio Cheesecake

Creamy pistachio cheesecake with pistachio pieces, topped with a light pistachio mousse and sprinkled with pistachio, on a cookie crumb base

**\$8.25**



### Ricotta Cheesecake

Cheesecake made with ricotta cheese, delicately textured with a hint of natural orange essence.

**\$8.25**



### 3 Chocolate Mousse

White and dark chocolate mousse on a sponge base, coated with chocolate and topped with white chocolate shavings.

**\$8.25**



### Grandmother Cake (Torta della nonna)

Pastry cream with a hint of lemon on a base of short pastry, covered with pine nuts, almonds and powdered sugar.

**\$8.25**



### Apple Tart

Short pastry base filled with sliced apples and glaze, decorated with a lattice of short pastry strips.

**\$8.25**



### Hazelnut Passion

Chocolate shortcrust pastry filled with hazelnut cream made with hazelnuts from Piedmont, decorated with praline hazelnuts.

**\$8.25**



### Tiramisu Toasted Almond

Two Layers of ladyfingers and mascarpone cream, topped with toasted almonds and Amaretto cookie crumbs.

**\$8.25**



### Red Velvet Cake

A red hued chocolate layer cake, filled and iced with a smooth cream cheesecake frosting, finished with chocolate drizzle.

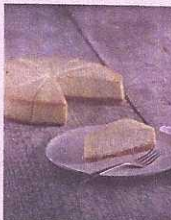
**\$8.25**



### Peanut Butter Cheesecake

Peanut Butter cheesecake filled with peanut butter cups, on a cookie base, topped with chocolate fudge and decorated with peanut butter cream rosettes.

**\$8.25**



### NY Style Cheesecake

Traditional NY cheesecake made with cream cheese and graham cracker crust.

**\$8.25**



### Profiteroles Dark

Cream puffs filled with Chantilly cream and enrobed in chocolate.

**\$8.25**



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## AWARD WINNING CANNOLI



### Chocolate Ganache Cheesecake

NY style cheesecake topped with a thick, rich layer of chocolate ganache, sits on a chocolate sponge cake base.

**\$8.25**



### Ricotta e Cioccolato

A layer of chocolate cream and ricotta cream sandwiched between two soft chocolate chip hazelnut cookies.

**\$8.25**



### Crème Brulee—In Ramekin

A creamy custard presented in a traditional ceramic ramekin.

**\$8.25**



### Coppa Mascarpone

A chocolate cream followed by a smooth mascarpone cream, topped with Amaretto cookie crumbs and chocolate curls

**\$8.25**



### Coppa 3 Chocolates

Delicious combination of silky dark, milk and white chocolate creams with a layer of hazelnut crunch.

**\$8.25**



### Coppa Yogurt & Berries

Yogurt gelato swirled together with mixed berry sauce, topped with blueberries and currants.

**\$8.25**



### Coppa Pistachio

Custard gelato swirled together with chocolate & pistachio gelato, topped with praline pistachios.

**\$8.25**



### Coppa Spagnola

Vanilla & Amarena cherry gelato swirled together, topped with real Amarena cherries.

**\$8.25**



### Ricotta e Pere

A delicate ricotta cream studded with pear pieces sandwiched between two soft hazelnut cookies and finished with a dusting of powdered sugar

**\$8.25**



### Coppa Catalana

Creamy custard topped with caramelized sugar.

**\$8.25**



### Crème Brulee & Berries

A layer of raspberry sauce topped with a creamy custard and decorated with mixed berries coated in caramel.

**\$8.25**



### Coppa Raspberries & Cream

A delicate sponge cake holds a layer of raspberries topped with mascarpone cream and decorated with crushed pistachios.

**\$8.25**



### Ricotta and Pistachio Cup

A spoke cake base topped with pistachio and ricotta creams, decorated with pistachio pieces.

**\$8.25**



### Coppa Strawberries & Caramel

Fior di latte gelato swirled with caramel, almond crunch and wild strawberries, topped with slivered almonds.

**\$8.25**



### Coppa Stracciatella

Chocolate chip gelato swirled together with chocolate syrup, topped with cocoa powder and hazelnuts.

**\$8.25**



### Coppa Caffè

Fior di latte gelato with a rich coffee and pure cocoa swirl.

**\$8.25**



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## AWARD WINNING CANNOLI

Gluten Free



### Chocolate Caramel Crunch

A flourless chocolate cake filled with crunchy almond bits, topped with creamy caramel and hazelnuts drizzled with chocolate.

**Gluten Free**  
\$8.25



### Mini Red Velvet

Alternating layers of gluten free red hued chocolate sponge cake and cream cheese icing topped with gluten free cake crumbs

**Gluten Free**  
\$8.25



### Mini Tiramisù

Alternating layers of espresso soaked gluten free sponge cake and mascarpone cream finished with a dusting of cocoa powder

**Gluten Free**  
\$8.25



### Mini Carrot Cake

Alternating layers of gluten free carrot cake spiced with cinnamon, chopped walnuts, raisins & pineapples and a smooth cream cheese icing all topped with chocolate curls

**Gluten Free**  
\$8.25



### Cre moso Al Cioccolato

Chocolate mousse on a sponge cake base, with a heart of creamy chocolate from Santo Domingo, topped with chocolate flakes

**\$8.25**



### Pyramid

Chocolate mousse on a chocolate sponge cake base with a crunchy giandua center, dusted with cocoa powder and decorated with white chocolate drops

**\$8.25**



### Sacher

A chocolate sponge cake dome filled with apricot marmalade and finished with a crunchy chocolate coating

**\$8.25**



### Green Tea Tiramisù

Sponge cake soaked in green tea and topped with mascarpone cream infused with green tea, finished with a dusting of Matcha

**\$8.25**



### Chocolate Truffle Mousse

Chocolate sponge base topped with a rich chocolate mousse and dusted with cocoa powder.

**\$8.25**



### Lemon Ripieno

Refreshing lemon sorbetto served in the natural fruit shell.

**\$8.75**



### Orange Ripieno

Orange sorbetto served in the natural fruit shell.

**\$8.75**



### Mango Ripieno

Mango sorbetto served in the natural fruit shell.

**\$8.75**



### Peach Ripieno

Peach sorbetto served in the natural fruit shell.

**\$8.75**



### Pineapple Ripieno

Pineapple sorbetto served in the natural fruit shell.

**\$8.75**



### Coconut Ripieno

Creamy coconut sorbetto served in the natural fruit shell.

**\$8.75**



### All Cookies (Small) Variety

of cookies (5 cookies)

**\$5.50**





EST. 1973

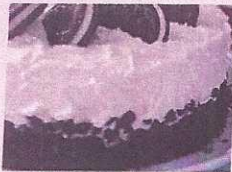
**AWARD WINNING CANNOLI**



**Mississippi Mud Pie**  
*Rich Vienna fudge pressed into chocolate crust with chocolate mousse and topped with fudge crumbs and ganache.*  
**\$8.25**



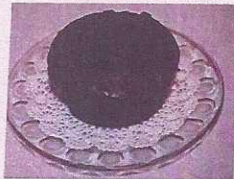
**Meringa Al Cioccolato**  
*Dark chocolate cream surrounded by meringue, dusted with cocoa powder.*  
**\$8.25**



**Oreo Cake**  
*Two tier chocolate cake with vanilla frosting and Oreo crumbs*  
**\$8.95**



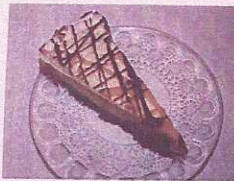
**Chocolate Outrage**  
*Two tier devil food cake, fudge and chocolate frosting covered with chocolate chips*  
**\$8.25**



**Lava Brownie**  
*Rich chocolate brownie filled with fudge*  
**\$8.75**  
*With Ice Cream \$11.75*



**NY Style Strawberry Cheesecake**  
*Traditional NY cheesecake glazed with strawberry spread and strawberries in graham cracker crust.*  
**\$8.25**



**Peanut Butter Pie**  
*Rich peanut butter and chocolate combination.*  
**\$8.25**



**Almond Spun Sugar Cone**  
*Filled with creamy cheesecake*  
**\$8.25 (Small \$3.50)**



**Tortoni**  
*Vanilla ice cream with coconut spread and cherry*  
**\$5.50**  
**Spumoni**  
*Creamy vanilla, chocolate, and pistachio ice cream*  
**\$5.50**

**Ask about our Gelato & Sorbetto**



**Flavors available:**

**Gelato:** Amarena Cherry, Cappuccino, Chocolate Chip, Chocolate, Coffee, Vanilla, Gianduia, Hazelnut, Pistachio, Strawberry, Chocolate Chip Mint, Cookies & Cream, Banana, Sea Salt Caramel, Peanut Butter Cup, Dulce De Leche, Green Tea

**Sorbetto:** Lemon, Mango, Raspberry, Mixed Berry, Mojito, Pineapple

**Specialty Gelato Drinks**

**MANGIAC BEVI..... \$9.75**  
*Iced Cappuccino – Served with Cappuccino Gelato*

**GELATO AFFOGATO..... \$8.95**  
*Vanilla Gelato with Espresso*

**CAFFE PALERMO'S ITALIAN FRAPPE..... \$9.75**  
*BLEND OF YOUR FAVORITE GELATO + MILK*

**FROSTED MOCHA..... \$9.50**  
*Chocolate Gelato, Espresso and Whipped Cream Chocolate Powder*

**Shakes**

**Our Special Blend..... \$8.95**  
*Choose your favorite flavor served with Whipped cream*

**Single: \$6.75**  
**Double: \$9.75**

**Extra Scoop: \$3.50**  
**Sugar Cone: \$1.25**  
**Waffle Cone: \$1.75**

DEPARTMENT OF HOUSING AND BUILDINGS

BOROUGH OF MANHATTAN, CITY OF NEW YORK

No. 26085

Date May 7, 1940.

CERTIFICATE OF OCCUPANCY

(Standard form adopted by the Board of Standards and Appeals and issued pursuant to Section 646 of the New York Charter, and Sections C.26-181.0 to C.26-187.0 inclusive Administrative Code 2.13.1 to 2.13.7; Building Code).

This certificate supersedes C. O. No.

To the owner or owners of the building or premises:

THIS CERTIFIES that the ~~new~~ ~~altered~~ ~~existing~~ ~~building~~ ~~premises~~ located at

146 Mulberry Street

216' front

Block 237 Lot part of 11

conforms substantially to the approved plans and specifications, and to the requirements of the building code and all other laws and ordinances, and of the rules and regulations of the Board of Standards and Appeals, applicable to a building of its class and kind at the time the permit was issued; and

CERTIFIES FURTHER that, any provisions of section 646F of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent.

N.B. or Alt. No.— 3489-1938

Construction classification— nonfireproof

Occupancy classification— Mult. Dwelling Class A. Height

stories, feet:

Date of completion— January 26, 1939

Use District. 66'0"

B Area 2 Height Zone at time of issuance of permit

unrestricted 4484-1938

This certificate is issued subject to the limitations hereinafter specified and to the following resolutions of the Board of Standards and Appeals: (Calendar numbers to be inserted here)

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED			USE
		MALE	FEMALE	TOTAL	
Cellar					Bakery and stores
1st Story	120			100	Restaurant
2nd to 6th Story	40 on each				Three (3) Apartments on each floor

Borough Superintendent