

Jeannine Kiely, *Chair*
Susan Kent, *First Vice Chair*
Valerie De La Rosa, *Second Vice Chair*
Mark Diller, *District Manager*



Antony Wong, *Treasurer*
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Ritu Chatree, *Assistant Secretary*

COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org

Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (<https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/>). When meetings return to in person, please also provide an additional 5 copies plus supporting material requested to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the scheduled meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request will be granted per application. Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. If **outdoor seating of any kind** is included in the application please download and complete **CB2 SLA's Addendum for Outdoor Seating**. For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): Grande Gusto Ristorante LLC

Trade name (DBA): Grande Gusto Ristorante

Premises address: 188 Grand St. New York, NY 10013

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

CONTACT INFORMATION:

Principal(s) Name(s): Kelmend Cekaj, Arben Kuka

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email: [REDACTED]

Landlord Name / Contact: Jerome G. Stabile, III Realty, LLC / Jerad Minc

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Kelmend Cekaj</u>	<u>Amici Ristorante/165 Mulberry St NY, NY 10013</u>
<u>Arben Kuka</u>	<u>Apex Realty/933-B Morris Park Ave Bx, NY 10462/ RE Broker</u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Family restaurant, Preparation of food, Serving food

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.)

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

Cheese Factory w/ Food Retail

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:

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: 4 Year Built : 1900

Describe neighboring buildings:

Zoning Designation: _____

Zoning Overlay or Special Designation (applicable) C6-2G, LI

Block and Lot Number: 471 / 59

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

(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? _____

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

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: Awning

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 5,176

If more than one floor, please specify square footage by floors: First fl. 2,588 sq ft, Basement 2,588 sq ft

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

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

How many entrances are there? 2 How many exits? 2 How many bathrooms ? 6

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

OVERALL SEATING INFORMATION:

Total number of tables? 31 Total table seats? 114

Total number of bars? 2 Total bar seats? 21

Total number of "other" seats? _____ please explain : _____

Total OVERALL number of seats in Premises : 135

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 21

How many service bars are being applied for on the premises? 1

Any food counters? no yes, describe : _____

For Alterations and Upgrades:

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

* 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: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
11am to 12am 11am to 12am 11am to 12am 11am to 12am 11am to 12am 11am to 12am 11am to 12am

Will the business employ a manager? ___ no X yes, name / experience if known : Kristjan Vukaj

Will there be security personnel? X 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 X yes

If yes, please describe : Sliding windows

Will you have TV's ? ___ no X yes (how many?) 6

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

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

Do you have or plan to install soundproofing? X no ___ yes

IF YES, will you be using a professional sound engineer? _____

Please describe your sound system and sound proofing: _____

Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters

___ any events at which a cover fee is charged? X private parties

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

Will you be utilizing ___ ropes ___ movable barriers ___ other outside equipment (describe) _____

Are your premises within 200 feet of any school, church or place of worship? X 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 ½ " 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: _____

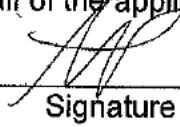
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Kelmend Cekaj Phone: 

Address: 

Email: 

Application submitted on behalf of the applicant by:



Signature

Print or Type Name Kelmend Cekaj

Title Member

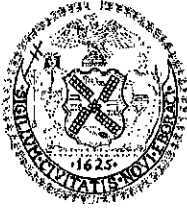
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.





Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

Jeanine Kiely, Chair
Susan Kent, First Vice Chair
Valerie De La Rosa, Second Vice Chair
Mark Diller, District Manager



Antony Wong, Treasurer
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COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE ADDENDUM FOR OUTDOOR SEATING

For a Liquor License Application that includes any outdoor areas, please complete the following:

- Submit a diagram of outdoor seating indicating length and width of area(s) and location of all tables and chairs. Include all obstructions (trees, fire hydrants, proximity to bus stops, bike racks, signs, etc.).
- Submit photos of the premises where the sidewalk café and/or roadbed will be located. Required photos show one frontal, one left and one right side view of proposed sidewalk café and/or roadbed.
 - Photos must show complete sidewalk and/or roadway area where sidewalk café and/or roadbed will be including views to curb and neighboring properties.
 - For rear yard, show photos of yard and surrounding area, including upper view of adjacent buildings.

Name of Applicant: Grande Gusto Ristorante

Address of Premises: 188 Grand St New York, NY 10013

Sidewalk café will have no more than (if premises is located on a corner please indicate for both streets):

11 tables and 44 seats on Mulberry St Street

3 tables and 12 seats on Grand St Street

Hours of sidewalk café: 11 am to 11 pm.

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): _____

Roadbed will have no more than (if premises is located on a corner please indicate for both streets):

_____ tables and _____ seats on _____ Street

_____ tables and _____ seats on _____ Street

Hours of roadbed: _____ to _____.

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): _____

Rear yard / Rooftop (circle) will have no more than _____ tables and _____ seats

Hours of rear yard / rooftop: _____ to _____.

Does seating extend beyond the business frontage? No Yes

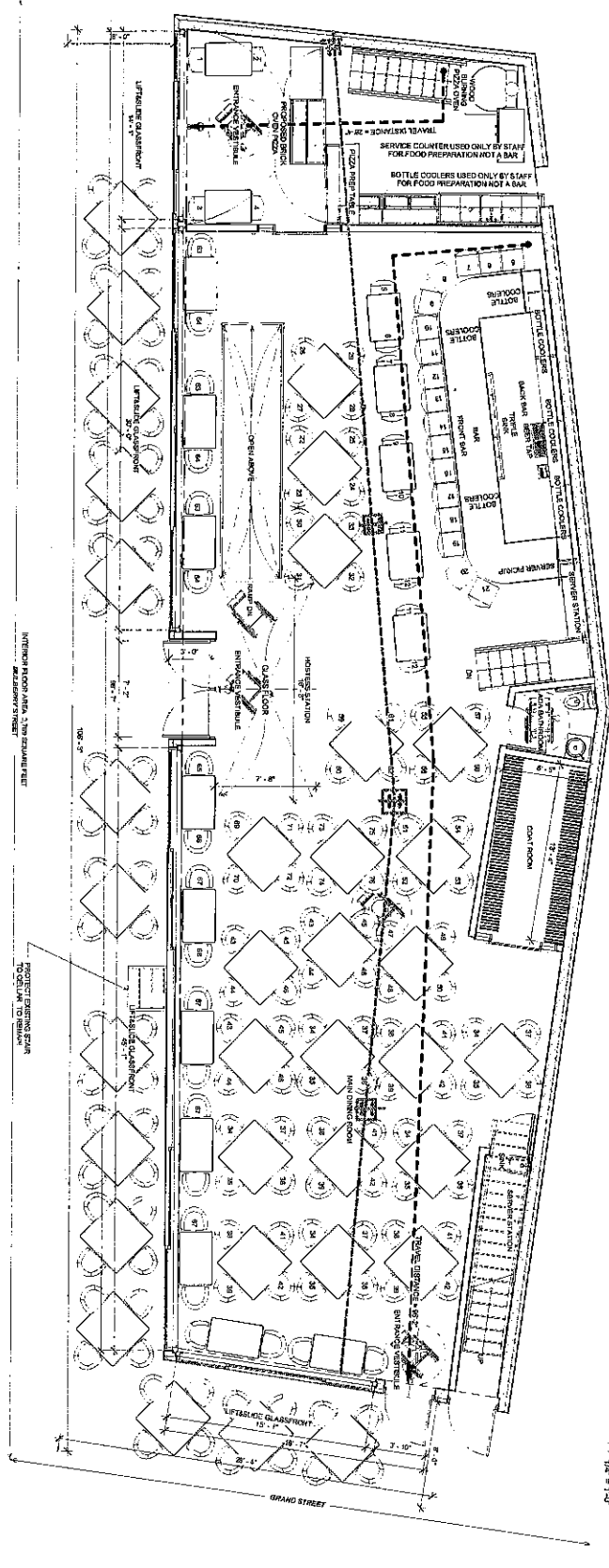
Will outdoor dining structures **on the sidewalk** be enclosed on three (3) or more sides? No Yes

Will outdoor dining structures **on the roadbed** be enclosed on three (3) or more sides? No Yes

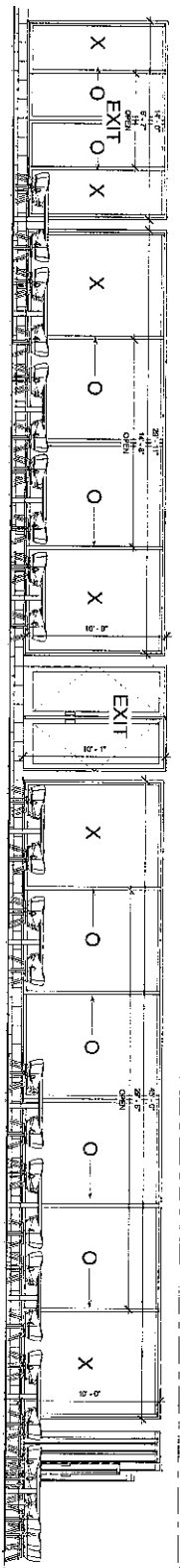
Is there any outdoor music, speakers or TVs? No Yes, please describe: _____

Will heating elements be used? No Yes, please describe: Portable

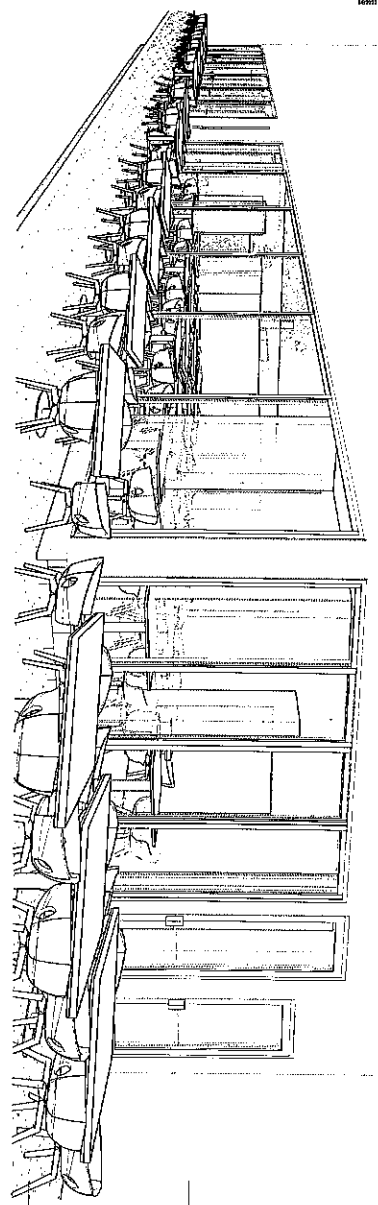
8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.



(1) FIRST FLOOR PROPOSED PLAN
SCALE: 1/8" = 1'-0"



(2) GRAND STREET ELEVATION
SCALE: 1/8" = 1'-0"



(3) GRAND STREET ELEVATION
SCALE: 1/8" = 1'-0"

GRANDE GUSTO
 HISTORIC 186 GRAND
 STREET NEW YORK NY
 10013 ZONING-26-11
 BLOCK 471 LOT 59
FIRST FLOOR
PROPOSED PLAN

DATE: 08/27/2019
 DRAWN BY: [Name]
 CHECKED BY: [Name]
 PROJECT NO: A101.00

REV. NO.	DATE	OWNER ISSUED TO	DESCRIPTION

OWNER:
 CERICAL CORPORATION
 165 MULBERRY STREET
 NEW YORK, NY 10037
 E. CERIK@KELMEND.COM
 CERICAL.COM

189 Grand St, New York, NY 10013, USA

Search radius (meters/feet)

500

1500

Active Licenses

ALEVA DAIRY INC | Active 38,99 ft

TOMINO LLC | Active 53,2 ft

161 MULBERRY RESTAURANT LLC | Active 64,53 ft

EMANUEL NY CORP | Active 78,44 ft

FERRARA BAKERY & CAFE INC | Active 88,24 ft

H & M RESTAURANT INC | Active 103,53 ft

JO RACH INC | Active 135,4 ft

164 MULBERRY STREET CORP | Active 148,62 ft

CECAU CORP | Active 153,73 ft

MARGHERITA CORPORATION | Active 158,16 ft

SAMINO ITALIANO INC | Active 159,9 ft

BAZ BAGEL AND RESTAURANT LLC | Active 175,24 ft

B/E RESTAURANT INC | Active 184,66 ft

LSMQLLC | Active 196,26 ft

SIGNS OF MULBERRY INC | Active 205,46 ft

TJ & B RESTAURANT INC | Active 227,63 ft

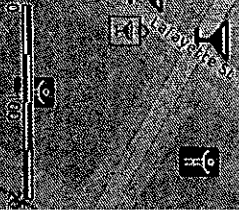
NEW RESTARTING | Active 228,34 ft

174 GRAND STREET CORP | Active 248,01 ft

ISSY NY INC | Active 260,98 ft

MEAN RESTAURANT ITALIANO INC | Active 272,72 ft

GIFFRANINI INC | Active 299,78 ft



Search for an address or locate on map

138 Grand St, New York, NY, 10013, USA

Show results within (feet)

500

0

1500

Active Licenses

(47)

MON WIN FOOD MARKET INC | Active

301.91 ft

ZIA MARA LITTLE ITALY INC | Active

305.07 ft

OUAN SUSHI & GRILL INC | Active

311.15 ft

LUNEHA RISTORANTE INC | Active

314.34 ft

EU JILLA INC | Active

320.43 ft

ST JUDE ENTERPRISES LLC | Active

324.46 ft

ROOT NOLA LLC | Active

338.74 ft

719 BROOME LLC | Active

362.1 ft

PAESANO REST CORP | Active

373.56 ft

ROOT NOLA LLC | Active

375.19 ft

MUGBERRY STREET BAR LLC | Active

394.85 ft

GROTTA AZURRA IMPORTS INC | Active

395.9 ft

GROTTA AZURRA & INN INC | Active

397.96 ft

ASC INC | Active

412.88 ft

WILD GINGER VEGETARIAN KITCHEN NY INC | Active

415.45 ft

NEW YORK MART MOTT ST INC | Active

417.8 ft

389 BROOME LLC | Active

422.67 ft

FEUN GUANG INC | Active

425.97 ft

MEZUJITO RAMEN INC | Active

443.85 ft

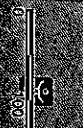
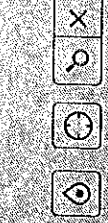
82 MUGBERRY INC | Active

452.22 ft

508 BEEBEE INC | Active

472.45 ft

389 BROOME LLC | Active 422.67 ft



SIDIZAI INCORPORATED (A:11)

481.27 ft

AKRAM RESTAURANT MANAGEMENT (A:11)

491.34 ft

CAFFE SILVESTRI (A:11)

491.52 ft

BLOOMEE COFFING (A:11)

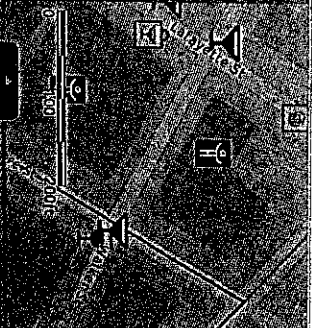
496.24 ft

SUPER NATURAL WINE & SUPER NATURAL WINES (A:11)

497.46 ft

CAFFE SILVESTRI (A:11)

Call: (914) 822-8287



PUBLIC INTEREST STATEMENT

The issuance of an on-premises liquor license at 188 Grand Street, New York, New York will certainly be in the public's interest as this full-service Italian Restaurant maintains the attraction to patrons that go to Little Italy to enjoy the Italian experience that has thrived for years. In addition, Grande Gusto Ristorante hopes to continue to attract patrons from all over New York City and outer area due to the great reputation that the owner has earned at Amici which is located down the street. The full menu will be available during all hours of operation. Food will always be the primary focus of this restaurant. In addition, this location previously operated as a Cheese Factory and Café prior to the Covid-19 Pandemic and unfortunately closed as a result. Accordingly, the addition of this new restaurant to the area with an expansive menu is much needed as many restaurants and stores were unable to survive during and after the pandemic.

Grande Gusto Ristorante

MENU

Antipasti

- Antipasto Freddo \$15.00
Selection of Italian cured meats, imported cheeses, roasted peppers and olives
- Calamari Fritti \$17.00
Deep fried squid with spicy marinara sauce on the side
- Zuppa di Cozze \$14.00
Steamed mussels in a red or white sauce
- Vongole Posillipo \$16.00
Clams simmered in white wine with grape tomatoes, basil and grilled country bread
- Spiedini alla Romana \$15.00
Fried fresh mozzarella served with anchovies, capers and butter wine sauce
- Portobello Trifolati \$15.00
Portobello mushroom and roasted peppers with balsamic vinegar reduction
- Arancini \$15.00
Rice balls with sweet sausage, peas and fontina cheese served with light tomato sauce
- Funghi Ripieni \$15.00
Baked stuffed mushrooms with mixed vegetables in tomato sauce
- Melanzane Rollatini \$14.00
Rolled eggplant stuffed with ricotta and mozzarella in a light tomato sauce
- Vongole Oreganata \$16.00
Baked little neck clams

- Meatballs \$12.00

Meatballs in marinara sauce

Insalata

Add chicken \$4, shrimp \$7, steak \$10

- Cesare \$12.00

Baby romaine lettuce, croutons, shaved parmesan cheese in anchovy dressing

- Tri – Colore \$12.00

Baby arugula, radicchio and endive in a balsamic dressing

- House salad \$15.00

Baby greens, strawberries, gorgonzola cheese, toasted pine nuts in a light balsamic dressing

- Caprese \$13.00

Fresh mozzarella, roasted peppers, tomatoes and fresh basil

Zuppa

- Minestrone Classico \$12.00

Classic Italian vegetable soup.

- Pasta Fagioli \$12.00

Cannellini beans, pasta mista and fresh basil.

- Stracciatella alla Romana \$12.00

Italian egg drop soup-chicken broth, organic spinach and egg

Paste

Whole wheat and gluten-free options available for an extra \$3

- Spaghetti Marinara \$16.00

Spaghetti, tomato sauce and fresh basil

- Spaghetti Aglio et Olio \$16.00
Spaghetti, garlic, olive oil with parsley
- Penne alla Vodka \$18.00
Pasta in a pink vodka sauce
- Lasagna \$19.00
Traditional homemade meat and ricotta cheese lasagna
- Fettuccine Alfredo \$18.00
Fettuccine in white cream sauce with pecorino cheese (original recipe from Loretta)
- Ravioli della Casa \$17.00
Homemade ravioli stuffed with ricotta in a tomato sauce
- Rigatoni Amatriciana \$18.00
Rigatoni pasta with prosciutto, peeled tomato and parmigiana
- Gnocchi alla Sorrentina \$18.00
Homemade potato dumplings with tomato sauce, fresh mozzarella and basil
- Gnocchi al Pesto \$19.00
Homemade potato dumplings with basil sauce and roasted pine nuts
- Spaghetti alla Bolognese \$18.00
Homemade spaghetti with classic Italian Bolognese sauce
- Spaghetti alla Carbonara \$19.00
Spaghetti with pancetta, onions, egg yolks and parmigiana cheese
- Penne Arrabiata \$17.00
Penne pasta with marinara spicy sauce and basil

- Spaghetti con Polpette (or Salsiccia) \$19.00
Spaghetti pasta with meatballs OR sausage in marinara sauce
- Linguine Vongole \$19.00
Linguine pasta with clams in our fresh red OR white sauce
- Linguine Pescatore \$30.00
Linguine pasta with mix seafood in a spicy tomato sauce OR white wine and garlic
- Penne Primavera \$18.00
Penne and seasonal vegetables tossed with garlic and olive oil
- Rigatoni Brocolini \$17.00
Rigatoni pasta with sautéed broccoli, garlic, olive oil and fresh basil

Risotto

- Risotto Tre Funghi \$23.00
Arborio rice, three mushrooms dizzled with white truffle oil
- Risotto Pescatore \$30.00
Arborio rice, sautéed shrimp, clams, mussels and calamari in a light tomato sauce

Pollo

Served with a side of spaghetti

- Pollo alla Parmigiana \$23.00
A classic Italian Chicken Parmigiana served with pasta
- Pollo Francaise \$24.00
Sautéed chicken breast, egg batter dipped, with white wine and lemon sauce
- Pollo Piccata \$23.00
Chicken breast sautéed in a lemon-butter sauce and capers

- Pollo al Marsala \$23.00
Chicken breast with Marsala wine and mushrooms sauce
- Pollo Paillard \$21.00
Milan version of grilled chicken paillard served with broccoli rabe (no spaghetti)
- Pollo Capricciosa \$20.00
Pan fried chicken breast, baby arugula, grape tomato and red onion (no spaghetti)
- Pollo Scarpariello \$23.00
Chicken stewed with butter, garlic, lemon, and fresh herbs
- Pollo Cacciatore \$22.00
Chicken with mushrooms, peppers, onions and tomato
- Melanzana Parmigiana \$22.00
Italian eggplant, tomato sauce and melted mozzarella cheese

Carne

Served with pasta

- Vitello Piccata \$24.00
Veal sautéed in a lemon-butter sauce and capers
- Vitello alla Marsala \$24.00
Veal Scaloppine in with marsala wine and mushroom sauce
- Cotoletta alla Parmigiana \$25.00
A classic Italian Veal Parmigiana
- Scaloppine al Limone \$24.00
Veal Scaloppine in a light lemon sauce

- Saltimbocca alla Romana \$26.00
Veal Scaloppini with prosciutto di parma sage and spinach
- Vitello Sorrentino \$26.00
Veal, eggplant, prosciutto, mozzarella, and roasted peppers, in natural veal jus
- Bistecca Barolo \$35.00
Grilled NY strip steak with mushrooms in Barolo wine sauce
- Cotoletta di Vitello \$40.00
Grilled veal chop with funghi trifolato with truffle oil
- Maiale Calabrese \$28.00
Pork chops with sweet and hot peppers
- Salsiccia con Rabe \$21.00
Grilled Italian sausage with broccoli di rabe, peppers and onions

Pesce

Served with pasta

- Gamberi Fra Diavolo \$26.00
Shrimp in spicy marinara sauce over linguine
- Gamberi Scampi \$26.00
Jumbo Shrimp in white wine garlic sauce, parsley over linguine
- Lobster Ravioli \$22.00
Homemade ravioli stuffed with lobster in a pink sauce
- Filet of Sole \$24.00
Piccata OR Francese OR Oreganata (no pasta)

- Salmon Grigliata \$27.00
Grilled salmon over arugula salad (no pasta)
- Calamari Luciana \$25.00
Calamari with garlic olive oil in white wine over linguine
- Calamari Fra Diavolo \$25.00
Calamari in spicy marinara sauce over linguine

Vegetali

- Broccoli di Rabe \$13.00
Sautéed broccoli rabe with garlic with extra virgin olive oil
- Spinaci alla Romana \$12.00
Sautéed Spinach in garlic and olive oil
- Patate Arrostate \$10.00
Roasted potatoes with rosemary and garlic
- Zucchini Fritti \$12.00
Fried breaded zucchini

Grande Gusto's Pizza Napoletana

- Pizza Margherita \$15.00
Tomato sauce, mozzarella and fresh basil
- Pizza Pepperoni \$16.00
Tomato sauce, spicy salami and mozzarella
- Pizza Primavera \$16.00
Tomato sauce, market vegetables and mozzarella

- Pizza Quattro Stagioni \$17.00
Mushrooms, artichokes, black olives, tomato sauce and mozzarella
- Pizza Grande Gusto \$18.00
Sausage, pepperoni, sopressatta, tomato sauce and mozzarella
- Pizza Funghi FF\$16.00
Wild mushrooms, tomato sauce and mozzarella

