

Bobby Lou's Enterprises Inc
dba Baby John's Pizzeria
191 Grand Street / New York, New York 10013

Questionnaire for Applications for a Transfer of a Liquor License and Temporary Retail Permit

1. Diagrams
2. Photographs
3. Menus
4. Area Survey
5. Public Interest Statement with Community Board Stipulations dated May 9, 2022
6. NY State Liquor Authority Application
7. NYC Department of Buildings Certificate of Occupancy and Department of Buildings Property Profile Page

BERNSTEIN REDO & SAVITSKY PC
1177 Avenue of the Americas, 5th floor
New York, NY 10036
Tel. 212.651.3100
www.brpclaw.com

Meeting Date: April , 2026

APPLICANT INFORMATION:

Name of applicant(s): Bobby Lou's Enterprises Inc.

Trade name (DBA): Baby John's Pizzeria

Premises address: 191 Grand Street / New York, NY 10013

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

CONTACT INFORMATION:

Principal(s) Name(s): Grace Piccirillo DeLutro

Office or Home Address: 191 Grand Street

City, State, Zip: New York, NY 10013

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: 191 Grand LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Grace Piccirillo DeLutro</u>	<u>Gigi's of Mulberry Inc as a restaurant with a full liquor license from 2020 to 2025.</u>
<u> </u>	<u> </u>
<u> </u>	<u> </u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Baby John's Pizzeria has been operating as a neighborhood restaurant with an emphasis on fine Italian dishes since 2023. Baby John's Pizzeria is an neighborhood institution in Little Italy serving local residents, business professional and tourists.

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 : Temporary Retail Permit

If upgrade, alteration, or transfer, please describe specific nature of changes:

(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

The only change is in ownership from the current owner Juliana DeLutro to Grace Piccirillo DeLutro.

There is no change in the method of operation.

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

Jo Rach Inc dba Baby John's Pizzeria from 2023 to the present.

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: _____

Jo Rach Inc dba Baby John's Pizzeria / License ID No. 0340-23-136518/ Expiration 8/31/2027

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:

Genuine Grand St NYC LLC dba Genuine Superette fka Genuine Roadside as a restaurant with a full liquor license from 2015 to around 2023.

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 : Estimated 1900

Describe neighboring buildings:

Mixed

Zoning Designation: C6-2G

Zoning Overlay or Special Designation (applicable) LI - Special Little Italy District

Block and Lot Number: 232 / 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

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

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 DOT application to be filed.

What is the proposed Occupancy? Under 75

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? Under 75

If yes, what is the use group for the premises? Use Group 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: N/A

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2,319 square feet

If more than one floor, please specify square footage by floors: 1st floor 1,269 square feet
Cellar 1,050 square feet

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

No.

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

How many entrances are there? 1 How many exits? 1 How many bathrooms ? 1 and
1 employee restroom

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

OVERALL SEATING INFORMATION:

Total number of tables? 12 Total table seats? 38

Total number of bars? None Total bar seats? None

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

Total OVERALL number of seats in Premises : 38

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars None Seats _____

How many service bars are being applied for on the premises? One 9' service bar

Any food counters? X 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 X Restaurant ____ Club/ Cabaret ____ Hotel ____ Other: _____

What are the Hours of Operation? ****See enclosed 5/9/2022 CB Stipulations**

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

11am to 12am 11am to 12am 11am to 12am 11am to 12am 11am to 12am 11am to 2am 11am to 2am

Will the business employ a manager? no X yes, name / experience if known : John DeLutro
He has been the general manager since 2023

Will there be security personnel? X no yes (if yes, what nights and how many?) N/A

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

If yes, please describe : Windows to close by 10am

Will you have TV's ? no X yes (how many?) Two with no sound

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

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

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

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

Please describe your sound system and sound proofing:

The venue has sound proofing consisting of panel ceilings and music is played via a radio. The radio faces down in the premises so music is generated away from the ceiling.

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: **Grace Piccirillo DeLutro** Phone: _____

Address: **191 Grand Street / New York, NY 10013**

Email : _____

Application submitted on
behalf of the applicant by:

Donald M. Bernstein

Signature

Print or Type Name **Donald M. Bernstein**

Title **Counsel for applicant**

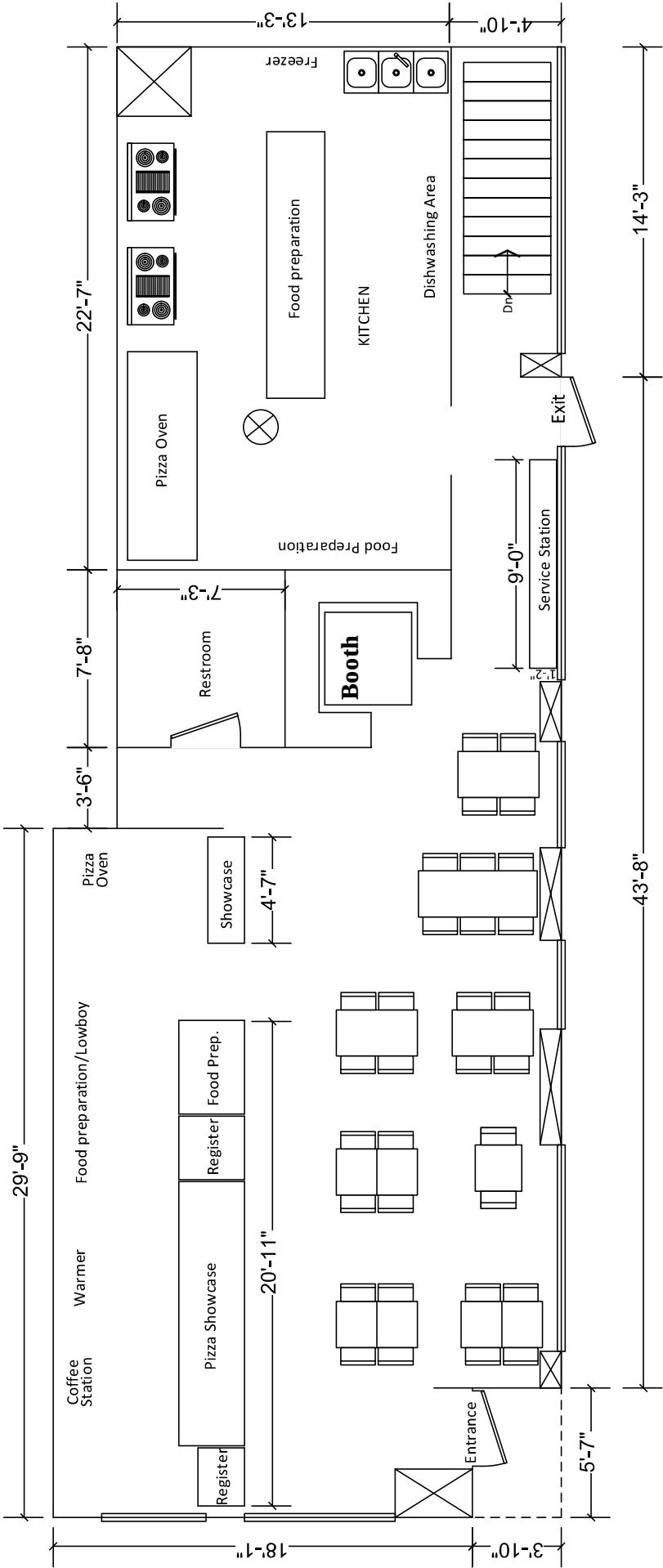
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



Community Board 2,
Manhattan SLA Licensing
Committee Donna Raftery, Chair

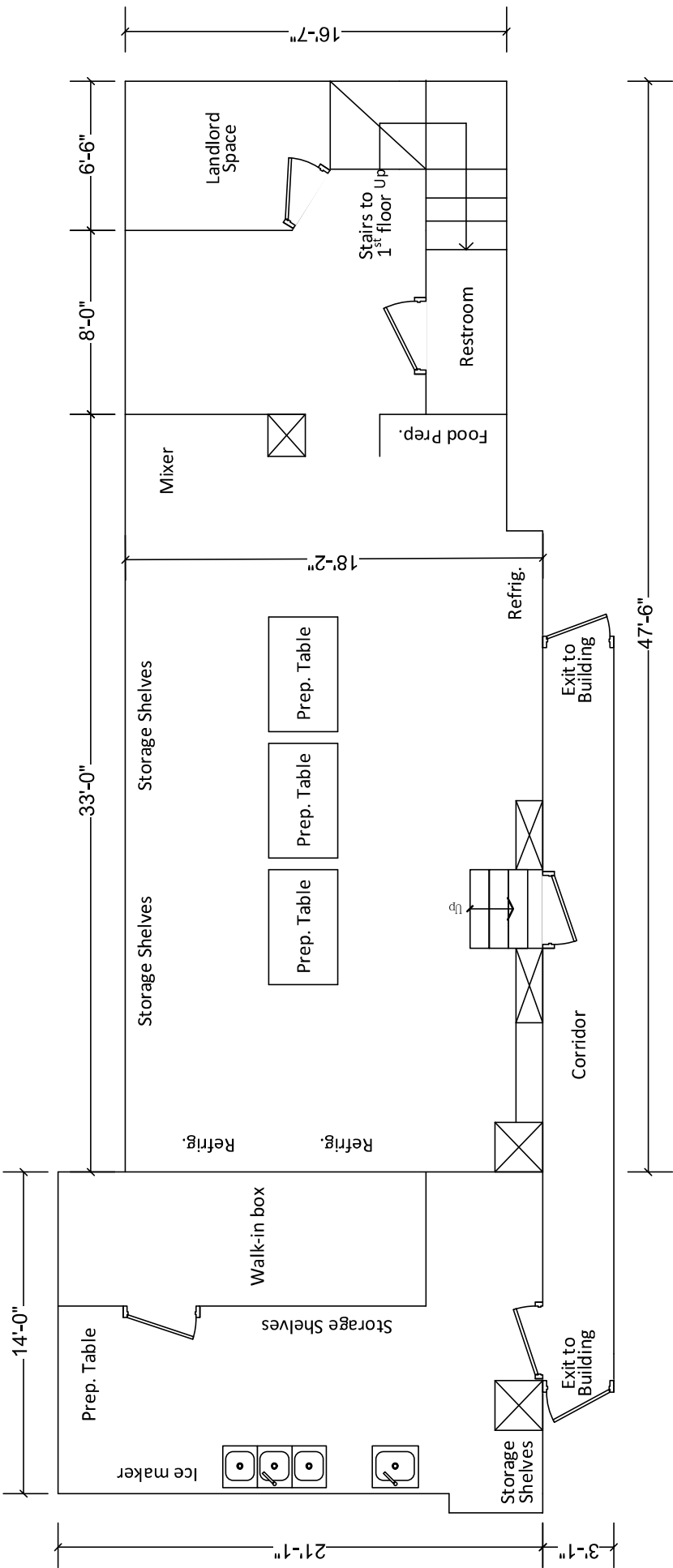
Bobby Lou's Enterprises Inc dba Baby John's Pizzeria / 191 Grand Street, New York, NY 10013

1st floor tables 12 and 38 seats/ 1,269 square feet with occupancy under 75



Bobby Lou's Enterprises Inc dba Baby John's Pizzeria / 191 Grand Street, New York, NY 10013

Cellar not for patron use except restroom / 1,050 square feet



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Best
CANNOLI
HOME OF

Bobby Lou's Enterprises Inc
dba Baby John's Pizzeria
191 Grand Street
New York, New York 10013





A photograph of a commercial kitchen. In the center is a large, red, three-deck pizza oven with stainless steel doors and control panels on the right. Above the oven is a stainless steel range hood with a blue flame logo. To the left of the oven, there are shelves with various kitchen supplies, including boxes of 'Kleenex' and 'Fruit & Veg' wipes. In the foreground, there is a white marble countertop. To the right of the oven, there is a black trash can and a red fire extinguisher. The floor is made of dark tiles. The text 'Bobby Lou's Enterprises Inc dba Baby John's Pizzeria' is overlaid on the image, along with the address '191 Grand Street, New York, New York 10013'.

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dba Baby John's Pizzeria
191 Grand Street
New York, New York 10013

MUST SHOW
Receipt to CAFFE
PALERMO to get
any item order

Bobby Lou's Enterprises Inc
dba Baby John's Pizzeria
191 Grand Street
New York, New York 10013



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INSALATA



ADD GRILLED CHICKEN 5

CEASAR 16

ROMAINE LETTUCE, PECORINO CHEESE W/ OUR SPECIAL DRESSING

TOMATO SALAD 16

ONIONS, TOMATOES, GARLIC & OIL W/ CROSTINI

BABY JOHN SALAD 18

ROMAINE, CHERRY TOMATOES, PROVOLONE CHEESE, BLACK OLIVES,
ONION, ROASTED RED PEPPERS & SPECIAL HOUSE DRESSING

PASTA

GARLIC & OIL 22

CACIO E PEPE 24

CRACKED PEPPER & PECORINO CHEESE

CHEESE RAVIOLI 24

SERVED WITH FRESH MARINARA SAUCE

PUTTANESCA 26

ANCHOVIES, CAPERS, GREEN OLIVES, OREGANO IN A LIGHT TOMATO BROTH

PENNE ALLA VODKA 26

PENNE IN A FRESH PINK CREAMY VODKA SAUCE

FETTUCCINI ALFREDO 26

FETTUCCINI IN A WHITE CREAM SAUCE, PECORINO CHEESE

SPAGHETTI 28

W/ TWO MEATBALLS & TOMATO SAUCE

LASAGNA 28

GROUND BEEF, RICOTTA, MOZZARELLA, PARMESAN CHEESE & FRESH BASIL

LINGUINE ALLE VONGOLE 28

CLAMS, OLIVE OIL, GARLIC & WHITE WINE

RIGATONI BOLOGNESE 30

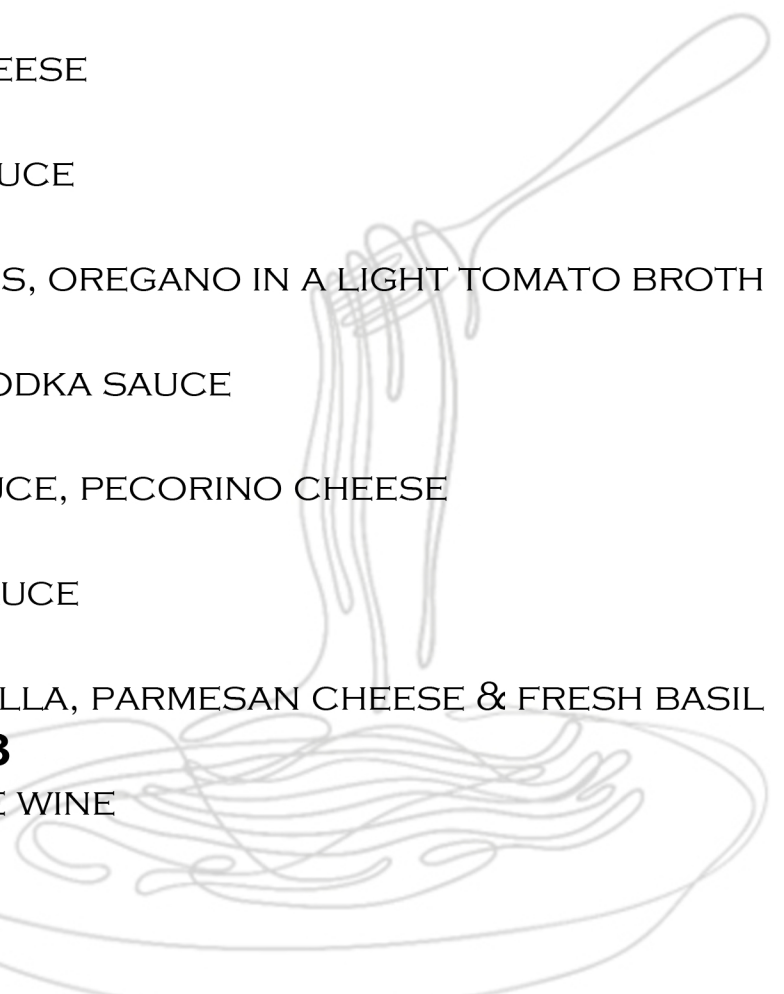
BEEF, PORK, PROSCIUTO RAGU

SUNDAY SAUCE 38

MEATBALL, SAUSAGE, SPARE RIB & BRACIOLE SERVED W/ RIGATONI

FRA DIAVOLO 42

MUSSELS, CLAMS & SHRIMP IN A SPICY TOMATO SAUCE SERVED W/ SPAGHETTI



BABY JOHN'S

Pizza Pasta Panini
NYC

ANTIPASTO

BRUSCHETTA

DI POMODORO (4) 14

TOMATO, RED ONION & BASIL

PROSCIUTTO (4) 22

MOZZARELLA & TRUFFLE OIL

FRIED ZUCCHINI 14

LIGHTLY BREADED ZUCCHINI SPEARS W/ FRESH MARINARA SAUCE

MOZZARELLA CARROZZA 14

CLASSIC ITALIAN FRIED MOZZ W/ LEMON, BUTTER & CAPER SAUCE

MEATBALLS (2) 15

MOZZARELLA STICKS 15

SERVED W/ MARINARA SAUCE

STUFFED MUSHROOMS 15

FIVE STUFFED MUSHROOMS W/ BREAD CRUMBS

POTATO CROQUETTES (2) 12

ARANCINE

MOZZARELLA (2) 12

BEEF, PEAS & RED SAUCE (2) 14

CHICKEN FINGERS 18

SERVED W/ FRENCH FRIES

BAKED CLAMS OREGANATA 18

BAKED CLAMS W/ SEASONED BREAD CRUMBS

FRIED CALAMARI 18

FRIED CALAMARI SERVED W/ TOMATO SAUCE ON THE SIDE

ZUPPA DI COZZE 18

MUSSELS SAUTEED IN GARLIC W/ A WHITE WINE OR LIGHT TOMATO SAUCE

EGGPLANT ROLLATINI (3) 19

STUFFED WITH RICOTTA CHEESE SERVED OVER MARINARA SAUCE

BUFFALO CHICKEN WINGS (8) 20

SERVED W/ FRENCH FRIES

FREGOLA 22

TOMATO & BASIL SERVED RISOTTO STYLE

TRUFFLE BURRATA 22

OVEN ROASTED OCTOPUS 22

SAUTED W/ FRIED GARLIC & ROSEMARY, SERVED W/ CANNELLINI BEAN STEW

ZUPPA

Homemade Minestrone 12

Italian mix vegetable soup

Stracciatella alla Romana 14

Roman egg drop soup w/ spinach

Escarole & Bean 14

w/ garlic & oil

Torellini in Brodo 14

tortellini & tomato in an old-styled chicken broth

Pasta Fagioli 14

beans & macaroni

SECONDI
GRILLED CHICKEN 26

W/ HOUSE SALAD

EGGPLANT PARMIGIANA 26

LIGHTLY BREADED & FRIED EGGPLANT W/ FRESH BASIL & MARINARA, SERVED W/ PASTA

Risotto 28

PORCINI MUSHROOMS & BLACK TRUFFLES

CHICKEN MILANESE 28

BREADED W/ HOUSE SALAD

SHRIMP OREGANATA 28

SHRIMP OREGANATA W/ WHITE WINE SAUCE, SERVED W/ HOUSE VEG & POTATO CROQUETTE

CHICKEN PICCATA 28

SAUTED IN A PIQUANT VELVETY WHITE WINE, LEMON - BUTTER & CAPER SAUCE,
SERVED W/ HOUSE VEG & POTATO CROQUETTE

CHICKEN FRANCESE 28

SAUTED W/ WHITE WINE, LEMON & BUTTER, SERVED W/ HOUSE VEG & POTATO CROQUETTE

CHICKEN PARMIGIANA 28

BREADED W/ FRESH MARINARA SAUCE, SERVED W/ PASTA

CHICKEN SCARPARIELLO 29

ROASTED CHICKEN ON THE BONE IN A SPICY RED WINE VINEGAR SAUCE,
SERVED W/ HOUSE VEG & POTATO CROQUETTE

PORK CHOP 32

ROASTED PORK CHOP W/ HOT & SWEET CHERRY PEPPERS
SERVED W/ HOUSE VEG & POTATO CROQUETTE

SALMON OREGANATA 32

BROILED SALMON W/ TOASTED BREAD CRUMB, SAUTEED W/ WHITE WINE, SERVED W/
HOUSE VEG & POTATO CROQUETTE

CONTORI

Zucchini 14

sauted w/ garlic & oil

Broccoli Rabe 14

Italian broccoli sauted w/ garlic & oil

Steamed Asparagus 15

Italian Panini Sandwiches 18.95

Prosciutto e Mozzarella

Italian prosciutto, mozzarella, roasted peppers w/ basil leaves

Palermo

Grilled chicken, mozzarella, roasted peppers, fresh basil w/ house spread

Italiano

Ham, prosciutto, provolone cheese, roasted red peppers, Romaine
& crushed olives

KING

Breaded chicken, imported sun dried tomatoes, shaved parmesan
cheese w/ balsamic & oil

Yo Turkey

Turkey, fresh tomato, Romaine & house spread

Italian Tuna

Imported Italian tuna w/ pesto mayo

Italian Heroes 18.50

Chicken Parmesan

Meatball Parmesan

Eggplant Parmesan

Italian Sausage & Peppers

PIZZA

Slice 12" 18"

Classic Cheese 5.50 22 34

mozzarella, tomato sauce & cheese

Margherita 6 25 34

fresh mozzarella, fresh garlic, plum tomato & basil
Ingredients are the Color of the Italian Flag!

Grandma Bobby-Lou Sicilian 6 32

fresh mozzarella, plum tomato, fresh garlic & basil

Pesto Sicilian 7 36

mozzarella cheese, pesto & olive oil

Pepperoni Sicilian 7 36

mozzarella cheese, tomato sauce & sliced pepperoni

Pepperoni 7 25 38

mozzarella cheese, sliced pepperoni & tomato sauce

Florentine 7 25 39

spinach, fresh garlic, olive oil, mozzarella, ricotta, parmesan, provolone

Bolognese 7 25 39

bolognese sauce, parmesan & mozzarella cheese

Buffalo Chicken 7 25 40

chicken cutlet tossed in our buffalo sauce w/ mozzarella

Chicken Bacon Ranch 7 25 40

mozzarella cheese, chicken cutlet & bacon bits

Meat Lovers 7 25 40

bacon, sausage, meatball, tomato sauce & mozzarella

Capricciosa 7 25 40

artichoke hearts, peppers, mushrooms, spinach w/ mozzarella cheese and tomato sauce

BAKED CALZONE

Four Cheese 14.95

provolone, ricotta, parmesan & mozz,
sauce on the side

Sausage & Sauteed Peppers 17.95

w/ mozz - sauce on the side

Chicken Parm 18.95

chicken cutlet w/ tomato sauce & mozz cheese

MeatLovers 18.95

bacon, sausage, meatball & mozz,
sauce on the side

Add Toppings 8

Chicken Pepperoni Mushroom Bacon
Sausage Anchovies Peppers Onions Ham
Spinach Artichoke Hearts Olives Mozzarella

Garlic Knots

3 for 8

1 for 3

12oz Spring Water Bottle 3.00 16oz S.Pellegrino Sparkling Water 4.75
Coke Diet Coke Sprite 3.85 Arianciata Limonata 4.50