

Bobby Lou's Enterprises Inc
dba The Caffe Palermo
148 Mulberry 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
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): The Caffe Palermo

Premises address: 148 Mulberry Street / New York, NY 10013

Cross Streets and other addresses used for building/premise:
Grand and Hester Streets

CONTACT INFORMATION:

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

Office or Home Address: 148 Mulberry Street

City, State, Zip: New York, NY 10013

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: 191 Grand LLC

Landlord's Telephone and Fax: 201 341 8571

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..."):
Caffe Palermo has been operating as a neighborhood restaurant with an emphasis on fine desserts since 1973. Caffe Palermo 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 The Caffe Palermo since 1997 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 The Caffe Palermo / License ID No. 0340-22-106814/ Expiration 4/30/2026

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:

Jo Rach Inc dba The Caffe Palermo since 1997 to the present.

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? 1,345 square feet

If more than one floor, please specify square footage by floors: 1st floor 945 square feet
Cellar 400 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? Exterior sidewalk cafe hatch

How many entrances are there? 1 How many exits? 1 How many bathrooms ? 2

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

OVERALL SEATING INFORMATION:

Total number of tables? 15 Total table seats? 64

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 : 64

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 5'-6" 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? ***Regular closing hour is 2am for the spring, summer and fall seasons and 12am for the winter season**

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

1030am to 4am 1030am to 4am 1030am to 4am 1030am to 4am 1030am to 4am 1030am to 4am 1030am to 4am

Will the business employ a manager? ____ no X yes, name / experience if known : John DeLutro
He has been the general manager since 1973

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 : French doors to close by 10am

Will you have TV's ? ____ no X yes (how many?) One 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 rubber 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: **148 Mulberry 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**

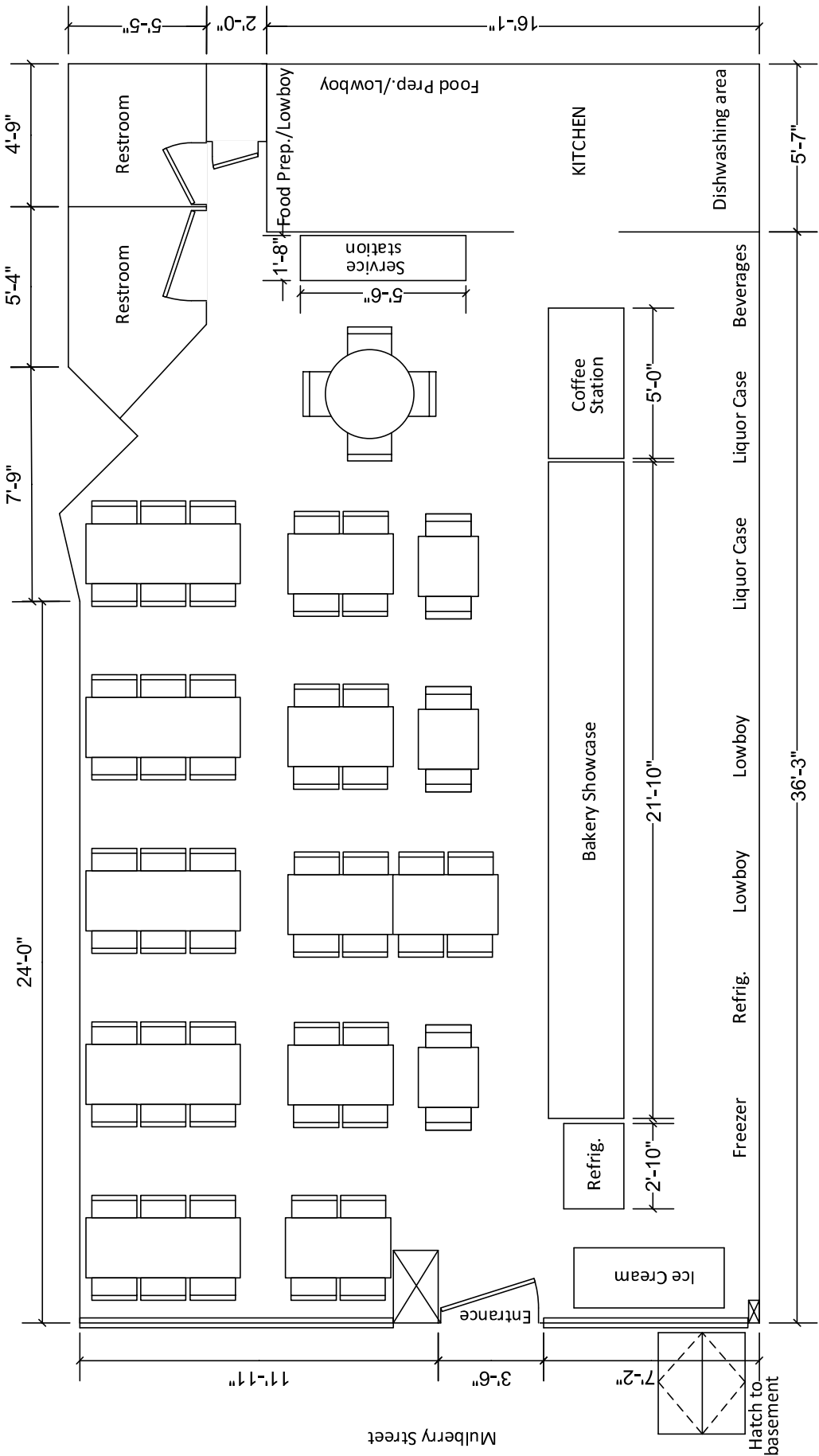
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



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

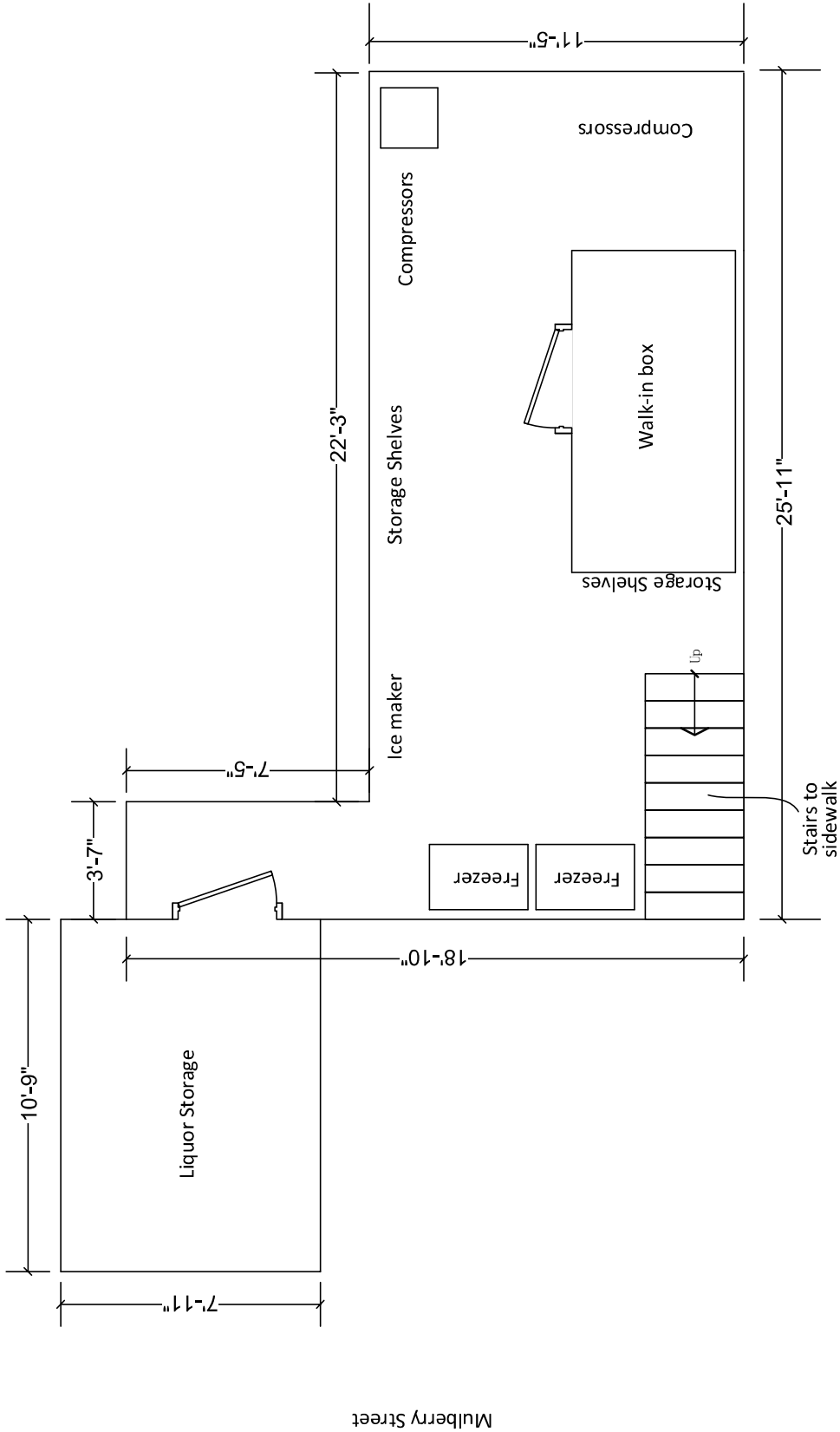
Bobby Lou's Enterprises Inc dba Cafe Palermo / 148 Mulberry Street, New York, NY 10013

1st Floor tables 15 and seats 64 / 945 square feet with 100 occupancy



Bobby Lou's Enterprises Inc dba Cafe Palermo / 148 Mulberry Street, New York, NY 10013

Cellar not for patron use with 400 square feet



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EST. 1973

AWARD WINNING CANNOLI



Oreo Cheesecake
A traditional New York Cheesecake topped with Oreos and chocolate drizzle.
\$9



Oreo Cake
Two tier chocolate cake with vanilla frosting and Oreo crumbs
\$9



Lava Brownie
Rich chocolate brownie filled with fudge
\$9
With Ice Cream **\$12**



Peanut Butter Pie
Rich peanut butter and chocolate combination.
\$9



Ricotta Cheesecake
Cheesecake made with ricotta cheese, delicately textured with a hint of natural orange essence.
\$9



NY Style Cheesecake
Traditional NY cheesecake made with cream cheese and graham cracker crust.
\$9



Chocolate Outrage
Two tier devil food cake, fudge and chocolate frosting covered with chocolate chips
\$9



NY Style Strawberry Cheesecake
Traditional NY cheesecake glazed with strawberry spread and strawberries in graham cracker crust.
\$9



Almond Spun Sugar Cone
Filled with creamy cheesecake
Large \$8.50
Small \$5.50



Assorted Cookies
by weight



Macarons
Chocolate - Raspberry -
Vanilla - Coffee - Lemon -
Pistachio
\$3 each



Tortoni
Vanilla ice cream with coconut spread and cherry
\$6
Spumoni
Creamy vanilla, chocolate, and pistachio ice cream
\$6



Chocolate Brownie Cheesecake
Rich brownie base baked with a creamy vanilla cheesecake. Adorned with dark chocolate ganache, our homemade brownies and a scrumptious pool of buttery caramel.
\$9



Truffle Royale
A layer of dark chocolate truffle and a layer of white chocolate truffle sit atop a layer of rich devil's food cake. Decorated with a dark chocolate coating and waves of white chocolate swirls.
\$9



Italian Rum Cake
A triple layer of delicious rum-infused vanilla cake layered with chocolate and vanilla custard, covered in rum frosting, with toasted almonds.
\$9



EST. 1973

AWARD WINNING CANNOLI



Mixed Berry Cake

Shortcrust pastry base filled with pastry cream, topped with a layer of sponge cake & lavishly garnished with an assortment of berries: blackberries, blueberries, raspberries, red currants and strawberries. \$9



Tiramisu

Layers of espresso-soaked sponge separated by mascarpone cream and dusted with cocoa powder. \$9



Torta Nocciola

Alternating layers of hazelnut cake, hazelnut cream and chocolate cream, topped with praline hazelnuts. \$9



Pistachio Cheesecake

Creamy pistachio cheesecake with pistachio pieces, topped with a light pistachio mousse and sprinkled with pistachios, on a cookie crumb base. \$9.50



3 Chocolate Mousse

White and dark chocolate mousse on a sponge base, coated with chocolate and topped with white chocolate shavings. \$9



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. \$9



Carrot Cake

Alternating layers of carrot cake spiced with cinnamon, topped with chopped walnuts and pineapple, covered with a smooth cream cheese topping and sprinkled with crushed walnuts. \$9



Chocolate Fondant

Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate mirror. \$9



Apple Tart

Short pastry base filled with sliced apples and glass, decorated with a lattice of short pastry strips. \$9



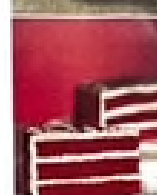
Hazelnut Praline

Chocolate shortcrust pastry filled with hazelnut cream, topped with hazelnut praline and dusted with powdered hazelnut. \$9



Tiramisu Toasted Almonds

Two layers of light-colored sponge, topped with mascarpone cream, almond and toasted almonds, and cookie crumbs. \$9



Red Velvet Cake

A red velvet chocolate layer cake, filled and iced with a smooth cream cheesecake frosting, finished with chocolate drizzle. \$9



Profiteroles Dark

Cream puffs filled with Chantilly cream and enrobed in chocolate. \$9



Pistachio Profiteroles

Cream puffs filled and coated with pistachio cream, decorated with pistachio pieces. \$9.50



Ricotta & Pistachio

Pistachio and ricotta cream separated by sponge cake, decorated with crushed pistachios and dusted with powdered sugar. \$9.50



Cassata al Forno

A cookie crumb base topped with creamy ricotta studded with chocolate chips and candied orange peel, finished with short pastry crumbles and powdered sugar. \$9



EST. 1973

HARD WINNING CANNOLI



Cremoso Al Cioccolato
Chocolate mousse on a sponge cake base, with a heart of creamy chocolate from Santo Domingo, topped with chocolate flakes
\$8



Crème Brûlée—in Ramekin
A creamy custard presented in a traditional ceramic ramekin.
\$9



Coppa Mascarpone
A chocolate cream followed by a smooth mascarpone cream, topped with Amaretto cookie crumbs and chocolate curls
\$9



Coppa 3 Chocolates
Delicious combination of silky dark, milk and white chocolate creams with a layer of hazelnut crunch.
\$9



Avocado Cheesecake
A chocolate sponge cake core surrounded by a smooth avocado and lime cheesecake, all coated in a white chocolate avocado shell.
\$9



Maritozzo
A sweet and soft brioche bun filled with whipped cream.
\$9



Mini Bomboloni Cream
A soft, fluffy fried dough filled with pastry cream.
2 for \$7
3 for \$9



Mini Bomboloni Cacao Nocciola
A soft, fluffy fried dough filled with cocoa hazelnut cream.
2 for \$7
3 for \$9



Coppa Catalana
Creamy custard topped with a dusting of brown sugar
\$9



Crème Brûlée & Berries
A layer of raspberry sauce topped with a creamy custard and a dusting of brown sugar with mixed berries in caramel.
\$9



Coppa Raspberries & Cream
A delicate sponge cake holds a layer of raspberries topped with mascarpone cream and decorated with crushed pistachios.
\$9



Coppa Strawberries & Caramel
Fior di latte gelato swirled with caramel, almond crunch and wild strawberries, topped with sliced almonds.
\$9



Coppa Stracciatella
Chocolate chip gelato swirled together with chocolate syrup, topped with cocoa powder and hazelnuts.
\$9



Coppa Caffè
Fior di latte gelato with a rich coffee and pure cocoa swirl.
\$9



Coppa Spagnola
Vanilla & Amarena cherry gelato swirled together, topped with real Amarena cherries.
\$9



Coppa Yogurt & Berries
Yogurt gelato swirled together with mixed berry sauce, topped with blueberries and currants.
\$9



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AWARD WINNING CANNOLI



Coppa Pistachio

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

\$9.50



Hazelnut Chocolate Flute

Smooth hazelnut gelato swirled with rich chocolate sauce

\$9



Limoncello Flute

Refreshing lemon gelato swirled together with Limoncello.

\$9



Guava Mango Flute

Creamy tropical guava gelato swirled with sweet mango sauce.

\$9



Mixed Berry Flute

Mixed berry gelato with a hint of lemon juice swirled with raspberry sauce

\$9



Exotic Bomba

Mango, passion fruit and raspberry sorbetto, all covered in white chocolate and drizzled with chocolate.

\$9



Spumoni Bomba

Strawberry, pistachio, and chocolate gelato all coated with chocolate and drizzled with white chocolate.

\$9



Cappuccino Truffle

Cappuccino gelato with a heart of espresso, covered with coffee flavored meringue and cookies.

\$9



Chocolate Truffle

Zabaglione gelato, surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder.

\$9



Limoncello Truffle

Lemon gelato with a heart of limoncello, covered in meringue.

\$9



Hazelnut Truffle

A core of dark chocolate embraced by our hazelnut gelato covered with praline hazelnuts and meringue.

\$9



Pistachio Truffle

A heart of pistachio cream surrounded by pistachio gelato all rolled in praline hazelnuts & pistachios.

\$9.50



Classic Bomba

Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a chocolate coating.

\$9

Dream Bomba

A heart of caramel surrounded by peanut butter gelato, coated in milk chocolate and decorated with peanut butter drizzle.

\$9

Ask about our Gelato & Sorbetto.



Flavors available:

Gelato: Cappuccino, Chocolate Chip, Chocolate, Coffee, Vanilla, Pistachio, Strawberry, Cookies & Cream, Sea Salt Caramel, Nocciola, Spagnola, Tiramisu

Sorbetto: Lemon, Mango, Mixed Berry, Pineapple, Coconut

Small: \$8.50
Large: \$12

Sugar Cone
Waffle Cone
\$1.50



EST. 1973

AWARD WINNING CANNOLI

Gluten Free



Chocolate Caramel Crunch

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

Gluten Free

\$9



Mini Carrot Cake

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

Gluten Free

\$9



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

\$9



Ricottina con Pistacchio

Creamy ricotta mousse with a heart of crunchy pistachio cream.

Gluten Free

\$9.50

Vegan



Elderberry & Raspberry Tart

A multi-grain tart shell filled with elderberry and raspberry marmalade.

Vegan

\$9



Almond & Date Tartlet

A vegan tartlet shell filled with a date and almond cream and topped with slivered almonds.

Vegan

\$9

Vegan & Gluten Free



Orange Ripieno

Orange sorbetto served in the natural fruit shell.

\$9

Vegan & Gluten Free



Lemon Ripieno

Refreshing lemon sorbetto served in the natural fruit shell.

\$9

Vegan & Gluten Free



Peach Ripieno

Peach sorbetto served in the natural fruit shell.

\$9

Vegan & Gluten Free



Mango Ripieno

Mango sorbetto served in the natural fruit shell.

\$9

Vegan & Gluten Free



Coconut Ripieno

Creamy coconut sorbetto served in the natural fruit shell.

\$9

Vegan & Gluten Free



Pineapple Ripieno

Pineapple sorbetto served in the natural fruit shell.

\$9

Vegan & Gluten Free



EST. 1973

AWARD WINNING CANNOLI

Gluten Free



Chocolate Caramel Crunch

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

Gluten Free

\$9



Mini Red Velvet

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

Gluten Free

\$9



Ricottina con Pistacchio

Creamy ricotta mousse with a heart of crunchy pistachio cream.

Gluten Free

\$9.50



Mini Carrot Cake

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

Gluten Free

\$9

Vegan



Elderberry & Raspberry Tart

A multi-grain tart shell filled with elderberry and raspberry marmalade.

Vegan

\$9



Almond & Date Tartlet

A vegan tartlet shell filled with a date and almond cream and topped with slivered almonds.

Vegan

\$9

Vegan & Gluten Free



Orange Ripieno

Orange sorbetto served in the natural fruit shell.

\$9

Vegan & Gluten Free



Peach Ripieno

Peach sorbetto served in the natural fruit shell.

\$9

Vegan & Gluten Free



Coconut Ripieno

Creamy coconut sorbetto served in the natural fruit shell.

\$9

Vegan & Gluten Free



Lemon Ripieno

Refreshing lemon sorbetto served in the natural fruit shell.

\$9

Vegan & Gluten Free



Mango Ripieno

Mango sorbetto served in the natural fruit shell.

\$9

Vegan & Gluten Free



Pineapple Ripieno

Pineapple sorbetto served in the natural fruit shell.

\$9

Vegan & Gluten Free