

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, Temporary Retail Permit and CB Addendum for Exterior Roadway and Sidewalk Cafes

1. Diagrams with Exterior Seating
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: September 8, 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 featuring specialty 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 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 Caffè 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 Caffè 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 Caffè 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

1st floor 945 square feet

If more than one floor, please specify square footage by floors: Cellar 400 square feet

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

A 30 square foot sidewalk cafe and a 104 square foot roadway cafe

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:

****Interior 15 tables and 64 seats**

Exterior roadway cafe 5 tables and 10 seats

Exterior sidewalk cafe 3 tables and 6 seats

Total number of tables? 23** Total table seats? 80**

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 : 80**

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: _____

Exterior hours to close by 11pm daily

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 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? ___ 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 only background music is played.

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: [REDACTED] _____

Address: **148 Mulberry Street / New York, NY 10013**

Email : [REDACTED]

Application submitted on
behalf of the applicant by:

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

COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE

**FOR EXISTING LICENSEES –
ALTERATION TO ADD CONTIGUOUS OR NONCONTIGUOUS MUNICIPAL PUBLIC SPACE**

Form to be Completed and Returned with 30-Day Notice

Name/email of Principal/Contact: Grace DeLutro/ [REDACTED]

Name/email of Representative: Donald M. Bernstein, Esq. / [REDACTED]

Applicant/Premises Name: Bobby Lou's Enterprises Inc.**

DBA Name: The Caffe Palermo

Address of Premises (include zip code): 148 Mulberry Street

Cross Streets of Premises: Hester and Grand Streets

License ID #: 0340-26-121230

☒ On Premise Liquor ☐ Restaurant Wine ☐ Tavern Wine ☐ Other _____

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

3 tables and 6 seats on Mulberry Street

_____ tables and _____ seats on _____ Street

Will applicant agree to close sidewalk café area by 10 PM every night? Yes ☐ No ☒ **See enclosed Stipulations allowing for an 11pm close daily**

Will open sidewalk café area at 1030am

Roadbed / Open Streets will have no more than *(If premises is located on a corner please indicate for both streets):*

5 tables and 10 seats on Mulberry Street

_____ tables and _____ seats on _____ Street

Is roadbed in a floating parking lane separated from the curb by a bike path? Yes ☐ No ☒

Does DOT Dining Out NYC application include an FDNY waiver? Yes ☐ No ☒

Will applicant agree to close roadbed seating by 10 PM every night? Yes ☐ No ☒ **See enclosed Stipulations allowing for an 11pm close daily**

Will open roadbed seating area at 1030am

For all Applicants:

Will agree there will be no host stands, bus or service stations on the sidewalk or in the roadbed? Yes ☒ No ☐

Will agree there will be no exterior music, speakers or TVs? Yes ☒ No ☐

Will agree that all patrons in any sidewalk café or roadbed will be seated? Yes ☒ No ☐

****This is a transfer application and the DOT applications were submitted by the Seller Jo Rach Inc. The Buyer is the applicant Bobby Lou's Enterprises Inc.**

DINING OUT
NEW YORK CITY
Eric Adams
Mayor
Ylanis Rodriguez
Commissioner

- ### Identify Clear Path Requirements:

- Clear path requirement for your sidewalk cafe can be found by identifying your corridor type on the DOT's [Pedestrian Mobility Plan](#) [Pedestrian Demand Map](#) on Open Data.

Corridor Type	Clear Path Requirement
	C1- Global Corridor (12 feet Clear Path)
	C2- Regional Corridor (10 feet Clear Path)
	C3- Neighborhood Corridor (8 feet Clear Path)
	C4- Community Connector (8 feet Clear Path)
	C5- Baseline Street (8 feet Clear Path)

☐ Please check this box if you plan to have outdoor dining located within private property. If so, indicate the property line in the site plan drawing below.

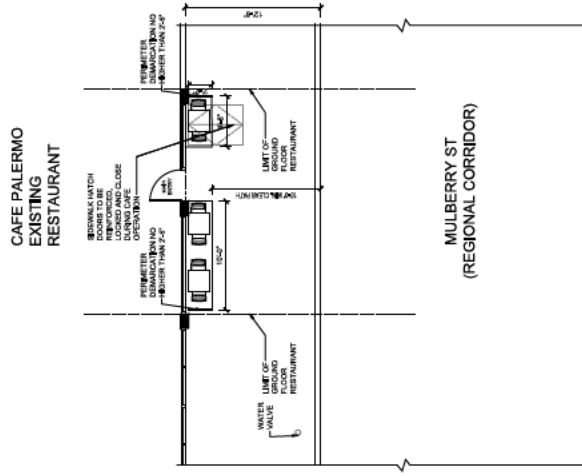
☐ Please check this box if all or part of your sidewalk cafe is a sidewalk widening area, developed pursuant to the NYC Zoning Resolution. If so, indicate the property line in the site plan drawing below.

Applicant Name: Juliana Delutro

Restaurant Name: JO-RACH INCORPORATED

FSEP Number: 40600516

 CENTRAL PERK CAFE INFORMATION	
COMMUNITY BOARD #: 1122 BLOCK #: 237 LOT #: 12	
CAPACITY: # OF TABLES: 3 # OF SEAT: 30 CAFE AREA: 30 SQFT	



1 PROPOSED PLAN
A-102 SCALE: 1/4"=1'-0"

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Length of sidewalk cafe: 14'-8" _____ feet

Food service establishment frontage shown by:

- Line representing space occupied in building
- Labels

- Labels on each street

- Line representing street curb
- Width measured from building line to curb line

- Label
- Distance from proposed setup

- Line
- Length and width
- — (Dashed line) representing Private Property Line

- Lines or symbols at approximate location within setup

- Lines or symbols
- Labels
- Distance from ca

- Symbols representing the approximate shape of the covering within the setup

☒ UTILITY COVERING

SECTION 2: Required Clearances

- Please provide distances from the following objects.
- Only provide a distance if the listed object is within 15 feet of your proposed setup.
- Leave box blank if not applicable.
- Refer to the [Setup Guides](#) in the Dining Out NYC website for more information regarding clearances.

Elements with minimum 15 feet clearance from sidewalk cafe:

☐ S01- Subway Stair: Open End _____ feet

Elements with minimum 10 feet clearance from sidewalk cafe:

☐ S02- Subway Elevator Entrance _____ feet ☐ S04- MTA Curb Cut _____ feet
☐ S03- Exhaust Duct _____ feet ☐ S05- FDNY Curb Cut _____ feet

Elements with minimum 8 feet clearance from sidewalk cafe:

☐ S06- Street Tree Bed _____ feet ☐ S13- Newsstand _____ feet
☐ S07- Mailbox _____ feet ☐ S14- Streetlight _____ feet
☐ S08- LinkNYC Kiosk _____ feet ☐ S15- Bus Stop Pole _____ feet
☐ S09- Wayfinding Kiosk _____ feet ☐ S16- Fire Hydrant _____ feet
☐ S10- E-charging Station _____ feet ☐ S17- Bus Stop Shelter _____ feet
☐ S11- Parking Meter _____ feet ☐ S18- Traffic Signal _____ feet
☐ S12- Select Bus Service Fare Machine _____ feet

Elements with minimum 5 feet clearance from sidewalk cafe:

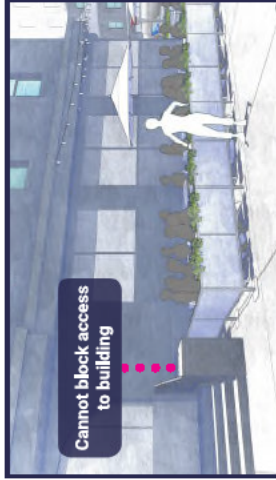
☐ S19- CitiBike/Bike Share Station _____ feet ☐ S24- Emergency Exit Hatch _____ feet
☐ S20- Bike Corral _____ feet ☐ S25- Subway Stair: Closed End _____ feet
☐ S21- Micromobility Station _____ feet ☐ S26- Subway Elevator: Non-Entry _____ feet
☐ S22- Primary Building Entrance _____ feet ☐ S27- Siamese Connection _____ feet
☐ S23- Curb Cut _____ feet

Elements with minimum 3 feet clearance from sidewalk cafe:

☐ S28- Elevated Train Infrastructure _____ feet
☐ S29- Transformer Vault _____ feet

Elements with minimum 1 foot 6 inches clearance from sidewalk cafe elements:

☐ S30- Vent Infrastructure _____ inches



SECTION 3: Material Requirements

- Please indicate which of the following materials will be part of your sidewalk cafe by checking the box next to the category. If applicable, please confirm the materials comply with the Dining Out NYC requirements by checking the box next to the associated requirement.
- Refer to the [Setup Guides](#) in the Dining Out NYC website for more information regarding materials.

Materials Checklist:

Required

☐ Perimeter Demarcation

- ☐ Perimeter demarcation must be clear and visible by using a lightweight and removable self-supporting base wall, railing, planter, fence, or stanchion and rope.
- ☐ Maximum height is 2 feet 6 inches (excluding planting(s)).
- ☐ Not affixed to the sidewalk.

Optional- Only check the material categories you intend to use in your sidewalk cafe.

☐ Furnishings

- ☐ Lightweight and easily movable.
- ☐ Not affixed to the sidewalk.

☐ Awnings (Physically attached to the building)

- ☐ Minimum 8 feet height from the ground and does not exceed 10 feet height.
- ☐ Easily removable, comprised of fire-grade and wind resistant materials.
- ☐ Does not extend beyond the perimeter of the sidewalk cafe.
- ☐ Complies with the New York City Building Code and the requirements of the Landmarks Preservation Commission, as applicable.

☐ Overhead Coverings/ Umbrellas

- ☐ Minimum 7 feet height from the ground and does not exceed 10 feet height.
- ☐ Easily removable, comprised of fire-grade and wind resistant materials.
- ☐ Does not extend beyond the perimeter of the sidewalk cafe.
- ☐ The umbrella/overhead covering has a weighted base and any supports are not affixed to the sidewalk.
- ☐ Any support structures are of sufficient size and strength, made of durable materials, and free of defects.

☐ Lighting and Electrical Connections

- ☐ Any lighting is outdoor rated, properly secured, and lightweight.
- ☐ Connection is directly connected to ground floor restaurant's power source and within the perimeter of the cafe.
- ☐ Does not extend beyond the perimeter of the sidewalk cafe.
- ☐ Does not exceed 10 feet in height.
- ☐ Not attached to any City property, including street trees.
- ☐ Electrical work complies with the applicable requirements set forth in the DOT's rules and the New York City Electrical Code.

☐ Please check this box if you are submitting additional documents for review. Documents may include technical drawings prepared by a licensed professional.

SECTION 1: Site Plan

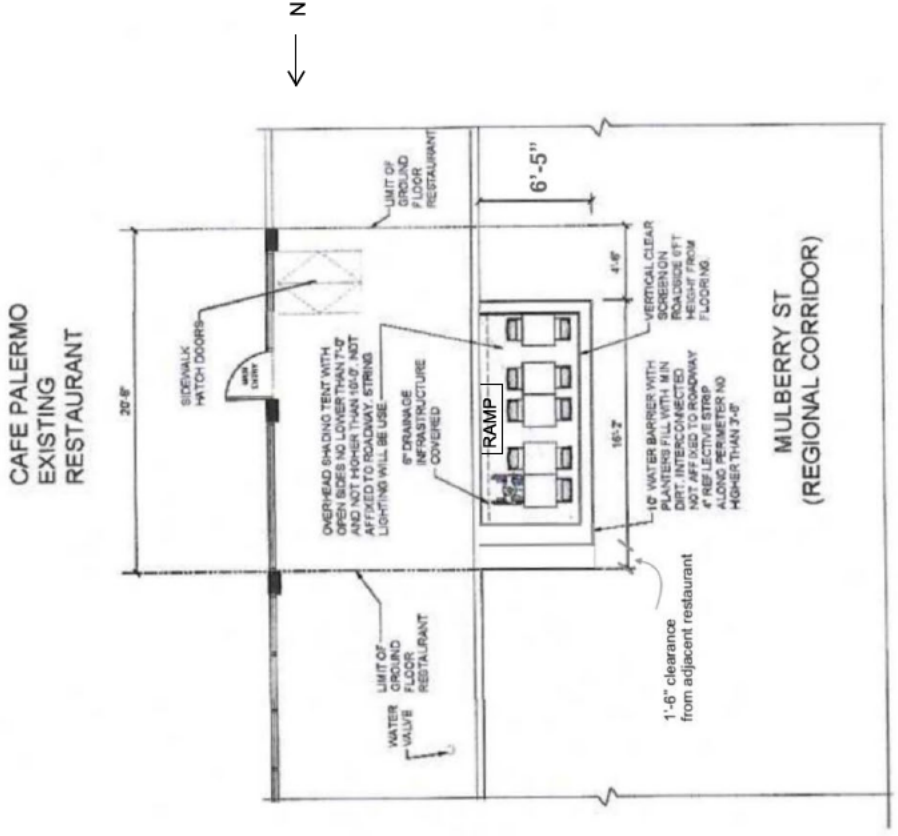
- This Site Plan form is required to be uploaded in the "Roadway Site Plan" field of your online application.
- Refer to the [How to Apply](#) page in the Dining Out NYC website for more information about the application process.

Identify Permitted Parking Location:

- Identify the Parking Sign in front of or around the area where your roadway setup would be located.
- Roadway cafes can only be placed in:
 1. Parking spaces, which include: metered and non-metered spaces, commercial parking, alternate side parking, angled parking, and seasonally restricted parking.
 2. Loading areas, including loading only, truck loading, hotel loading, and no parking zones.
 3. Floating Parking Lane- a parking lane that is separated from the curb by a protected bicycle lane that is adjacent to the curb.

- P1- Parking Space
- P2- Loading Area
- P3- Floating Parking Lane

Use the space below to draw or upload your Site Plan representing your cafe perimeters, furniture, and clearances.



Length of roadway cafe: 16.1 feet

Width of roadway cafe: 6.5 feet

Roadway Cafe
Site Plan Form

Applicant Name: Juliana DeLutro
Restaurant Name: CAFFE PALERMO
FSEP Number: 40600516

Drawing Requirements

Food service establishment frontage shown as:

- Line representing the establishment's space facing the sidewalk
- Length
- Label

Street names:

- Labels on each street

Sidewalk shown as:

- Line representing street curb

Roadway shown as:

- Width of curbside lane

Cafe perimeter shown as:

- Lines indicating perimeter
- Length and width

Set-up furniture (tables, chairs, etc.) shown as:

- Lines or symbols at approximate location within setup

Elements (in Section 2 of this form) within 15 feet of cafe perimeter, shown as:

- Lines or symbols
- Distance from cafe perimeter
- Labels

Utility coverings (water/gas valves, and pull boxes) shown as:

- Symbols representing the location within the setup

North arrow

SECTION 2: Required Clearances

- Please provide distances from the following objects.
- Only provide a distance if the listed object is within 15 feet of your proposed setup.
- Refer to the [Setup Guides](#) in the Dining Out NYC website for more information regarding clearances.

Elements with minimum 15 feet clearance from roadway cafe:

☐ R01- Subway Stair: Open End ☐ feet ☐ R02- Fire Hydrant ☐ feet

Elements with minimum 10 feet clearance from roadway cafe:

☐ R03- Subway Elevator Entrance ☐ feet ☐ R05- MTA Curb Cut ☐ feet
☐ R04- FDNY Curb Cut ☐ feet

Elements with minimum 5 feet clearance from roadway cafe:

☐ R06- Curb Cut ☐ feet ☐ R11- CitiBike/Bike Share Station ☐ feet
☐ R07- Emergency Exit Hatch ☐ feet ☐ R12- Bike Corral ☐ feet
☐ R08- Subway Stair: Closed End ☐ feet ☐ R13- Micromobility Station ☐ feet
☐ R09- Subway Elevator: Non-Entry ☐ feet ☐ R14- Drainage Infrastructure ☐ feet
☐ R10- Bus Stop Pole: ☐ feet
Non- Approaching Side

Elements with minimum 3 feet clearance from roadway cafe:

☐ R15- Elevated Train Infrastructure ☐ feet ☐ R16- Transformer Vault ☐ feet

Elements with minimum 1 foot and 6 inches clearance from roadway cafe:

☐ R17- Vent Infrastructure: utility vent poles, vent grates, subway grates ☐ feet ☐ R18- Manholes ☐ inches

Elements with minimum 6 inches clearance from roadway cafe:

☐ R19- Thermoplastic Marking ☐ feet

Roadway cafe distance from crosswalks:

☐ R20- Adjacent to non-approaching side of crosswalk (min. 8 foot distance) ☐ feet

☐ R21- Adjacent to approaching (stopping) side of crosswalk (min. 20 foot distance) ☐ feet

☐ R22- No crosswalk present (maintain 20 feet from curb line of intersecting street) ☐ feet



☐ Check this box if none of the objects listed above are within 15 feet of the proposed setup.

SECTION 3: Material Requirements

- Please indicate which of the following materials will be part of your roadway cafe by checking the box next to the category. If applicable, please confirm the materials comply with the Dining Out NYC requirements.
- Refer to the [Setup Guides](#) in the Dining Out NYC website for more information regarding materials.

Materials Checklist:

Required

☐ Barriers (All of the following must be met)

- ☐ Maintained on all sides of the cafe except the side fronting the ground floor restaurant.
- ☐ Not permanently affixed to the roadway.
- ☐ 30-42 inches tall (excluding planting), and at least 4 inches in width.
- ☐ Barriers are interconnected with each other.
- ☐ Any cladding over the barriers is securely fastened or affixed.
- ☐ Minimum 4 inches wide reflective strip on each barrier on the outward facing side.
- ☐ Water-filled with a minimum of 150 pounds per linear foot of barrier length.

Optional - Only check the material categories you intend to use in your roadway cafe

☐ Flooring (if using, all of the following must be met)

- ☐ Durable, lightweight, easily removable, mold-resistant, elevated from the ground level to allow for drainage, and removable to allow for cleaning.
- ☐ Flush with the curb line (except if located on a slope, be flush to the greatest extent feasible), and compliant with applicable accessibility requirements.
- ☐ Maintains a 6 inch covered channel between curb and base of flooring to allow for drainage.

☐ Furnishings (if using, all of the following must be met)

- ☐ Lightweight and easily movable.

☐ Vertical Screenings (if using, all of the following must be met)

- ☐ Located between the barrier and 6 feet above the cafe base or floor.
- ☐ Located on the roadway facing side, does not extend the beyond the perimeter of the roadway cafe, and is not affixed to the outward facing side of barriers.
- ☐ Easily removable, comprised of non-opaque, fire-grade, and wind resistant materials.
- ☐ If within 50 feet of any regulatory or warning signs, does not exceed 46 inches in height.

☐ Overhead Coverings/ Umbrellas (if using, all of the following must be met)

- ☐ Minimum of 7 feet and maximum of 10 feet from the base or floor of the roadway cafe.
- ☐ Has a weighted base and any support structures are not affixed to the outward facing side of barriers, are of sufficient size and strength, made of durable materials, and free of defects.
- ☐ Easily removable, comprised of fire-grade and wind resistant materials.
- ☐ If within 50 feet of any regulatory or warning signs, does not exceed 46 inches in height.

☐ Lighting and Electrical Connections (if using, all of the following must be met)

- ☐ Any lighting is outdoor rated, properly secured, and lightweight.
- ☐ At least 14 feet above sidewalk, and 18 feet above roadway.
- ☐ Not attached to any City property, including street trees.
- ☐ Electrical work complies with the applicable requirements set forth in DOT's rules and the New York City Electrical Code. Please note that this may require additional permits from DOB or FDNY, and/or approval from the Landmarks Preservation Commission (LPC) as applicable.



COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

www.manhattanchb2.org

P: 212-979-2272 F: 212-254-5102 E: info@manhattanchb2.org

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

Community Board 2 Liquor License Stipulations

The original signed and notarized form must be returned to the CB2 office by Monday, April 20 2026.
If not returned 24 hours prior to CB2s full board meeting, the application will be denied.

i. Grace Piccirillo DeLutro as a qualified representative of Bobby Lou's Enterprises Inc dba The Caffe Palermo located at 148 Mulberry Street, New York, NY 10013 agree to the following stipulations:

Application Type: ☒ OP Restaurant ☐ RW ☐ TW ☐ Alteration ☒ Transfer: Lic ID #0340-22-106814, exp. 4/30/2026

☒ Premise will be advertised and operated as a neighborhood Italian restaurant.

Sunday: 10:30 AM to 2 AM*

Thursday: 10:30 AM to 2 AM*

Monday: 10:30 AM to 2 AM*

Friday: 10:30 AM to 2 AM*

Tuesday: 10:30 AM to 2 AM*

Saturday: 10:30 AM to 2 AM*

Wednesday: 10:30 AM to 2 AM*

(Premises will open no later than stated opening time and NO patrons will remain after stated closing time.)

*During the Feast of San Gennaro the premises may remain open until 4 AM.

☒ Will operate a full service Italian restaurant and dessert café with the kitchen open and menu items available until closing every night.

☒ Will not operate as a Lounge, Tavern or Sports Bar or allow any portion of premises to be operated in that manner.

☒ There is no backyard garden or any other outdoor area for commercial purposes including any sidewalk café and/or roadway café seating included with this application.

☒ Any future outdoor seating will follow all rules and regulations of the Dining Out NYC program and will close not later than 11 PM every day. No patrons will remain after stated closing hour. No exterior music, speakers or TVs.

☒ Will play quiet ambient recorded background music only. No music will be audible in any adjacent residences anytime.

☒ Will have no more than one (1) television(s) no larger than 55". There will be no projectors and TV will operate in "closed caption" mode only without sound.

☒ Will close all doors and windows at 10 PM every night, allowing only for patron ingress and egress.

☒ Will not make changes to the existing façade except to change signage or awning.

☒ Will comply with NYC Department of Buildings Regulations and will keep current at all times required Permits and Certificates.

☒ Will not have unlimited drink or unlimited food and drink specials. Will not have "boozy brunches." No pitchers of beer.

☒ There will be no "bottle service" or the sale of bottles of alcohol except for the sale of bottles of beer or wine products.

Will not have: ☒ Dancing ☒ DJs ☒ Live Music ☒ Promoted Events ☒ Any event where cover fee is charged

☒ Scheduled Performances ☒ Velvet ropes or metal barricades ☒ Security Personnel/Doorman.

☒ Will not add more principals as presented to CB2 with greater than 20% share of business prior to submission of original application to the NYSLA.

☒ Will appear before CB2, Man. prior to submitting any changes to any stipulation agreed to herein.

Residents may contact the Manager/Owner at the following phone number. Any complaints will be addressed immediately

Name: Grace Piccirillo DeLutro

Phone Number: 347 500 8857

Signed

Sworn to this

20th day of

April

2026

Grace Piccirillo DeLutro

Print Name

Dated

4/20/2026

Notary Public

CB2 and Applicant/Licensee request that the SLA add these stipulations to the method of operation/conditions of license

County Clerk:

5. Filiala

Valid: 9-30-2022

to 9-30-2026

Reg. # -

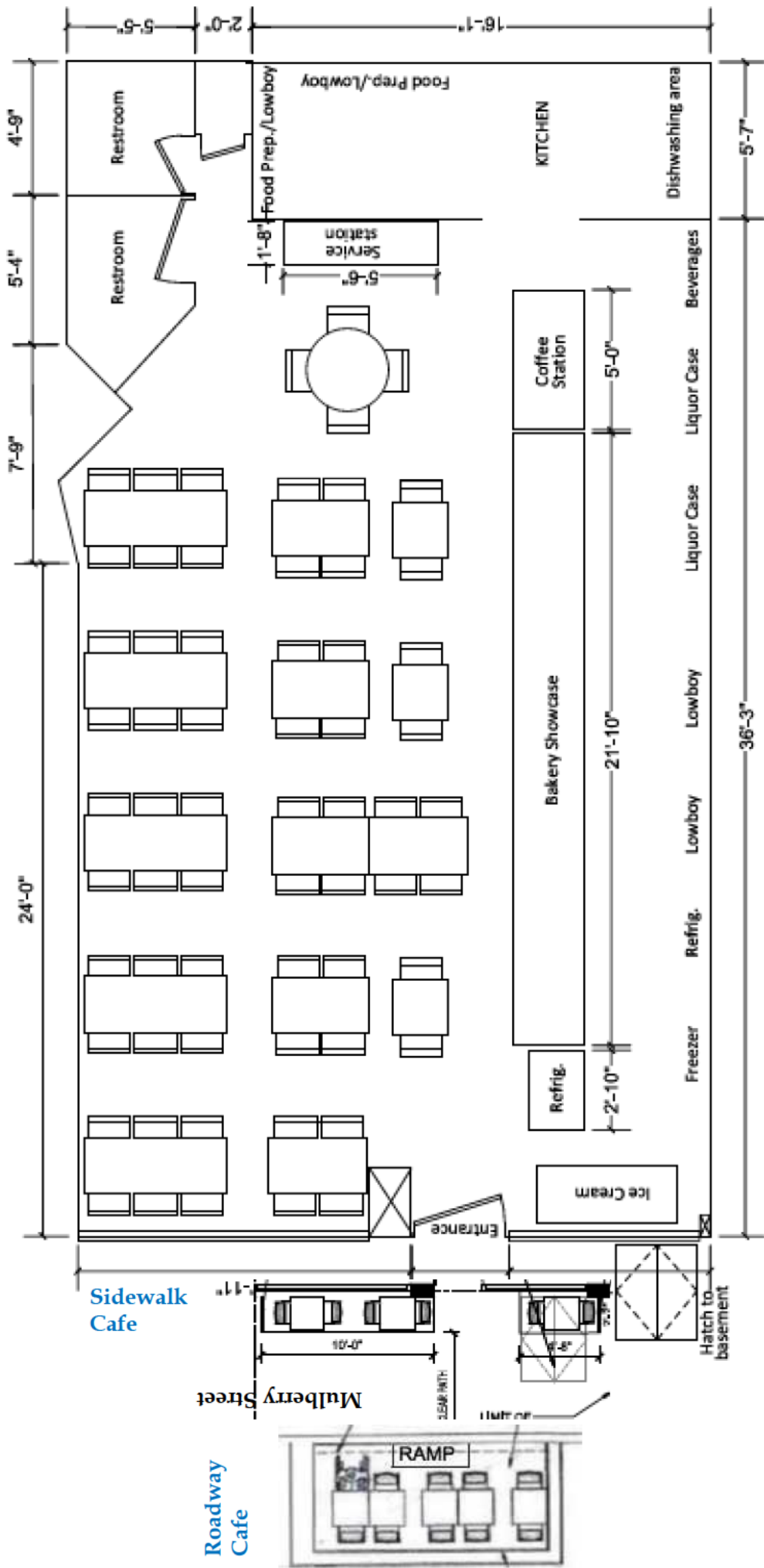
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7.28.2026 amended diagram to show roadway and sidewalk cafes / License ID No. 0340-26-121230
Bobby Lou's Enterprises Inc dba Cafe Palermo / 148 Mulberry Street, New York, NY 10013

1st Floor tables 15 and seats 64 / 945 square feet with occupancy under 75

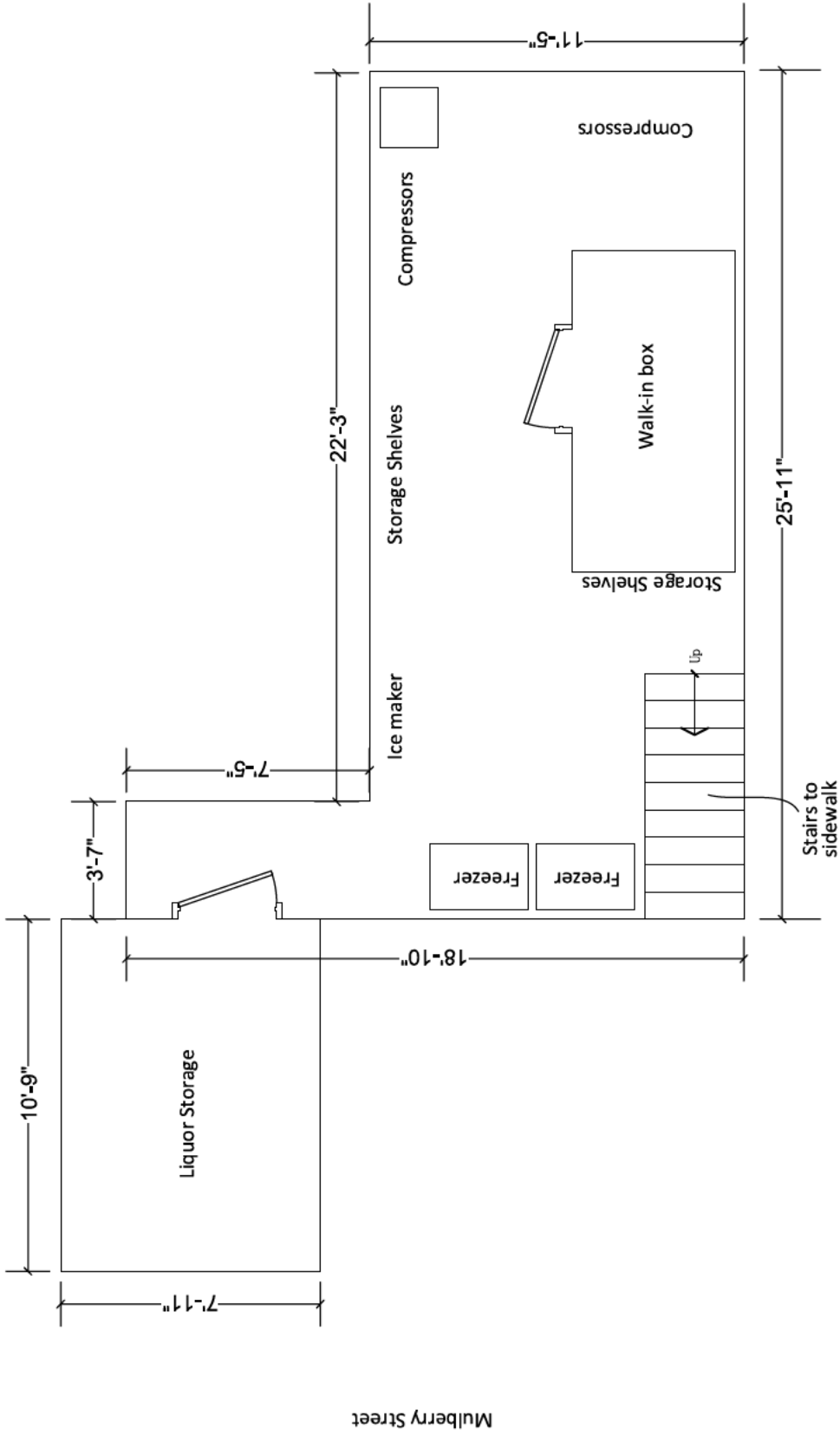
Roadway Cafe 5 tables and 10 seats contained by wood sidings / Sidewalk Cafe 3 tables and 6 seats contained by planters

Total 23 tables and 80 seats



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

Cellar not for patron use with 400 square feet



Bobby Lou's Enterprises Inc
dba The Caffe Palermo
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New York, New York 10013



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CANNOLI KING

also

PASTA & PIZZA BOSS

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

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

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

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



EST. 1973

AWARD WINNING CANNOLI

ITALIAN PASTRIES

\$7.50

Eclair

Sfogliatella

Napoleon

Lobster Tail **\$8.50**

Assorted Mini Tray
(3 per order: plain, chocolate, cheese
cone) **\$12**

Mini Cannoli **\$4**
Flavored Mini Cannoli **\$4.50**
Pistachio Mini Cannoli **\$5**
Large Classic Cannoli **\$8**
Large Flavored Cannoli **\$9**
Large Pistachio Cannoli **\$9.50**

Cannoli Flavors: Hazelnut, Caramel, Coffee, Vanilla, Chocolate
Dip, Amarena Cherry, Orange

COLD BEVERAGES

Coke - Diet Coke - Ginger Ale **\$3.50**
Sprite - Lemonade - Iced Tea **\$3.25**
Milk **\$3.75**
Chocolate Milk **\$3.50**
Orange, Apple, or Cranberry Juice **\$2.75**
Bottle Water **\$6**
Imported Sparkling/Flat Small (500ml) **\$4.50**
Imported Italian Soda
- Aranciata/Limonata **\$7.75**
Iced Mocha **\$7.75**
Decaf. Iced Mocha **\$7.50**
Iced Latte **\$7.50**
Decaf. Iced Latte **\$5.50**
Iced Coffee **\$5.50**
Decaf. Iced Coffee **\$8.50**
Iced Espresso **\$8.50**
Decaf. Iced Espresso **\$7.75**
Iced Cappuccino **\$7.75**
Iced Americano

HOT BEVERAGES

Americano **\$7**
Cappuccino **\$7.50**
Decaf. Cappuccino **\$7.50**
Espresso Single **\$3.75** Double **\$6**
Decaf. Espresso Single **\$3.75** Double **\$6**
Espresso Macchiato, Single **\$4** Double **\$6.25**
Latte **\$6**
Decaf. Latte **\$6**
Mocha **\$7.50**
Mocha Mint **\$8**
Decaf. Mocha **\$8**
Hot Chocolate **\$6.50**
Steamed Milk **\$4.75**
House Coffee **\$4**
Decaf. House Coffee **\$4**
Chai Tea made with milk **\$7**
Vanilla, Spiced or Chocolate Chai **\$7**
Extras
Whipped Cream **\$7.5**
Flavored Syrup **\$7.5**

PALERMO'S COFFEE SPECIALITIES

\$18.95

Kiss Of Fire

A special blend of Grand Marnier and Kahlua with
coffee topped with whipped cream.

Peppermint Patty

Refreshing shot of peppermint schnapps added to our
creamy hot chocolate topped with whipped cream and
cocoa.

Jamaican Coffee

A rich blend of Meyer's Jamaican Rum and coffee
topped with whipped cream.

Mexican Coffee

Kahlua and coffee topped with whipped cream and
cinnamon.

Italian Coffee

Warm up with a delicious blend of coffee and
Amaretto liqueur topped with whipped cream and
cinnamon.

Irish Coffee

Bushmill's Irish whiskey blended with our coffee and
topped with whipped cream and cinnamon.

Man of Irishman

80% Romance! Frangelico, Bailey's Irish Cream and
topped with whipped cream and cinnamon.

Amelia Mocha Coffee

A piping hot Kahlua, Brandy, chocolate and coffee
delight topped with whipped cream and cocoa.

Millionaire's Coffee

Baby John's favorite! A delicious blend of Frangelico,
Bailey's, Kahlua, and coffee topped with whipped
cream and cinnamon

Caffe Palermo Royal

A blend of five premium liqueurs added to our
delicious cappuccino, topped with whipped cream and
cinnamon.

Gelato Affogato **\$14.50**
Vanilla Gelato with Espresso

TEAS AND HERBAL TEAS

\$4.50

Lipton Tea, Decaf Lipton, Earl Grey, English
Breakfast, Irish Tea, Green Tea, Lemon Zinger,
Chamomile, Raspberry Zinger, Peppermint,
Black Cherry Berry, Red Zinger, Cinnamon
Apple Spice, Mandarin Orange,
Chai Spiced Black Tea, Wild Raspberry

ITALIAN SODA

\$3.50

Hazelnut, Caramel, Grape, Cherry,
Raspberry, Vanilla, Almond, Mint



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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

6 pcs.
\$7.95



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 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 and lavishly garnished with an assortment of berries: blackberries, blueberries, raspberries, red currants and strawberries. \$9



Tiramisu

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



Torta Nonna
Pastry cream with a hint of lemon on a base of short pastry, covered with pine nuts, almonds and powdered sugar. \$9

Pistachio Cheesecake

Creamy pistachio cheesecake with pistachio pieces, topped with a light pistachio mousse and sprinkled with pistachio, 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, 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 miroir. \$9



Apple Tart

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



Hazelnut Passion

Chocolate shortcrust pastry filled with hazelnut cream made with hazelnuts from Piedmont, decorated with praline hazelnuts. \$9



Tiramisu Toasted Almond

Two layers of ladyfingers and mascarpone cream, topped with toasted almonds and Amaretto cookie crumbs. \$9



Red Velvet Cake

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



Pistachio Profiteroles Dark

Cream puffs filled with pistachio cream and enrobed in chocolate.



Pistachio Profiteroles

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



Ricotta & Pistachio

Pistachio and ricotta creams 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



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AWARD 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
\$9



Crème Brulee—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 caramelized sugar.
\$9



Crème Brulee & Berries
A layer of raspberry sauce topped with a creamy custard and decorated with mixed berries served in caramel.



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 slivered 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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A layer of raspberry sauce topped with a creamy custard and decorated with mixed berries coated 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 slivered almonds.
\$9



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



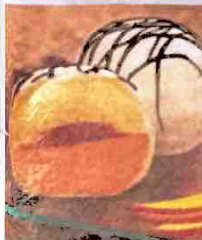
Limoncello Flute
Refreshing lemon gelato swirled together with Limoncello.
\$9



Guava Mango flute
Creamy tropical guava gelato swirled with sweet mango sauce.
\$9



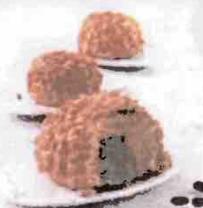
Mixed Berry
Mixed berry gelato with a hint of lemon juice swirled with raspberry sauce
\$9



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 sprinkles.
\$9



Chocolate Truffle
Zabaione cream center, 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 creamy caramel and hazelnuts drizzled with chocolate.

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



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
\$9

Vegan



Elderberry & Raspberry Tart
A multigrain 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



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

Vegan & Gluten Free