

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME Chef Jemiko inc		DOING BUSINESS AS (DBA) Senza GLUTEN BY Jemiko	
STREET ADDRESS 626 10TH AVE Store B		CROSS STREETS W 44TH & W 45TH ST.	ZIP CODE 10036
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: Jemal Solomnishvili	ATTORNEY/ REPRESENTATIVE	NAME: Michael Kelly
	PHONE: (484) 550-8370		PHONE: 914 632 6036
	EMAIL: ChefJemiko inc @ Gmail		EMAIL: KELLYMLK136@Gmail.com
MANAGER	NAME: Same	LANDLORD	NAME: 626 Emmot Properties LLC
	PHONE:		PHONE:
	EMAIL:		EMAIL:
APPLICATION TYPE (<input type="checkbox"/> Liquor License <input type="checkbox"/> Unenclosed Sidewalk Cafe)			
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	What is was the name and address of establishment?	Senza GLUTEN 206 Sullivan St N.Y.C. Senza GLUTEN cafe 171 Sullivan St 2015 - Present Full Lig. License 2018 - Present Wine License	
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> Corp <input type="radio"/> Change/Class <input type="radio"/> Change/Removal	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization - Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	YES	<input checked="" type="radio"/> NO	AFTER THE hearing
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	8am - 12am	8am - 12am	8am - 12am	8am - 12am	8am - 2am	8am - 2am	8am - 12am
	Kitchen	8am - 11pm	8am - 11pm	8am - 11pm	8am - 11pm	8am - 1am	8am - 1am	8am - 1am
	Music	8am - 12am	8am - 12am	8am - 12am	8am - 12am	8am - 2am	8am - 2am	8am - 2am

If you plan to have music, what type(s)? (Circle all that apply)

<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE
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OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	125	50	24	48	0	1	12
OUTSIDE (Other than sidewalk café)	Backyard	15	7	14	0	0	0
	Open Restaurant Sidewalk Street	16 24	4 6	16 24	0	0	0
DCA APPROVED UNENCLOSED SIDEWALK CAFÉ	N/A				There was one with the previous owner with 9 Tables + 19 seats		

How many floors are there? What is the capacity for each floor? **2 - 74 1st. 5 in Basement**

How frequently will the owner(s) be at the establishment? **50+ Hours Per week**

Will there be dancing? YES NO

Will applicant have bottle or table service for beverage alcohol? YES NO

Will applicant be hosting private; promotional or corporate events? YES NO **2 a month**

Will outside promoters be used on a regular basis? If yes please describe. YES NO **Never**

Will applicant have a security plan? If, yes please attach. YES NO

Will security plan be implemented? YES NO

Will State certified security personnel be used? YES NO

Will New York Nightlife Association and NYPD Best Practices be followed? YES NO

Does applicant agree to notify MCB4 prior to making changes to its method of operation? YES NO

Will applicant be using delivery bicycles? If yes, how many? YES NO **2-3**

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law? YES NO

Where will delivery bicycles be stored during the day when not in use? **There is a bike rack in front of the restaurant**

MULTIPLE SPACES/FLOORS CAPACITY BREAKDOWN

Space /Floor	Description/Use of Space	Capacity	Hours	# of Tables	# of Seats	# of Service Only Bars	# of Stand-Up Bars/Seats at Bar	Music
1	Kitchen & Seating	80		24	48	0	1/12	Background
Base-ment	Prep & Storage	5		0	0	0	0	None

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is a Public Assembly permit required?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Are your plans filed with DOB?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	All on The LIST	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.			
Who was your contact person at each group you met with?			
When did applicant post the notice that was provided?			
Where did applicant post the notice that was provided?			
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	(484) 550-8370
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

BUILDING DESIGN			
State the name and type of business previously located in the space.	Drive - Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Drive 3/18 - recent closure - OP
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Our sign will be put up
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
	<input checked="" type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input type="radio"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/> NO	IF necessary
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	IF necessary
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Existing
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	Existing Backyard		
When was the air conditioner installed?	Unknown		

OUTDOOR ITEMS - OTHER THAN SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck, gazebo or open dining in the parking lane? If yes, which one(s)?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Yard
Are the floorplans for the outdoor space(s) included?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s) or on the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will there be no amplified music, as per the law?	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
If open dining in the parking lane, will applicant agree to leave the sidewalk free of any furniture?	<input type="radio"/> YES	<input type="radio"/> NO	We are requesting 4 Tables & 16 seats on the sidewalk. All against the Store Front
If open dining, will you comply with all NYC DOT guidelines?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	The previous occupant had a sidewalk cafe with 9 Tables & 19 seats
If open dining, will the installation be year-round?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	The applicant won't be building one right away but may in the future

DCA APPROVED UNENCLOSED SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	FUTURE
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant mark the perimeter of the café on the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input type="radio"/> YES	<input type="radio"/> NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use umbrellas?	<input type="radio"/> YES	<input type="radio"/> NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closest obstruction including construction barricades?	<input type="radio"/> YES	<input type="radio"/> NO	
If open dining is in the parking lane, will applicant agree to remove its sidewalk café?	<input type="radio"/> YES	<input type="radio"/> NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

- Rear yard will not open to customers or staff before 1030am daily - check video
- Rear yard will be closed and vacated no later than 9pm Sunday to Thursday and 10pm Friday & Saturday
- All tables in rear yard will be for two patrons only; tables will not be combined for larger groups
- There will be no music or amplified sound in rear yard or any outdoor space

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

Manhattan Community Board 4 (MCB4) recommends:
(MCB4's recommendation is based on a vote taken at its
February 1, 2023 full board meeting, with 41 members voting in favor
of the recommendation, 0 members opposed, 0 members
abstaining and 0 present but not eligible)


Denial unless all stipulations agreed to by applicant/owner are part of the method of operation

Denial Approval

CB4 REPRESENTATIVES



Nelly Gonzalez
CB4 Assistant District Manager



Frank Holozubiec
CB4 BLP Committee Co-Chair



Burt Lazarin
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →

PRINT NAME OF APPLICANT

SIGNATURE OF APPLICANT

DATE



DINNER MENU

Bread Basket 4.99

SOUPS

Grandpa Hy's home made chicken soup 14.99

Cream of asparagus soup 15.99

Pasta e fagioli soup with ditalini pasta and cannellini beans 13.99

ANTIPASTI

BRUSCHETTA AI FUNGHI 16.99

Bruschetta with mushrooms, shaved parmesan and truffle oil

BRUSCHETTA ORIGINALE 15.99

Bruschetta with fresh tomato, garlic, basil, extra virgin olive oil

CAPRESE 21.99

Imported Buffalo mozzarella, beefsteak tomatoes, basil, extra virgin olive oil

PARMIGIANA DI MELANZANE 22.99

Fried eggplant slices layered with fresh mozzarella & homemade marinara sauce

PROSCIUTTO DI PARMA & MOZZARELLA DI BUFALA 23.99

Imported Buffalo mozzarella and Prosciutto di Parma

INSALATE

MISTA 14.99

Mixed greens, grape tomatoes, avocado in a homemade balsamic dressing

CESARE 16.99

Crisp romaine lettuce, shaved Parmesan, homemade croutons and traditional Caesar dressing
Add grilled chicken 5.5 / Add grilled shrimp 7.5

RUCOLA 16.99

Arugula, grape tomatoes, shaved parmesan in a homemade citrus vinaigrette

SPINACI 15.99

Baby spinach and goat cheese salad with imported aged balsamic vinaigrette

GAMBERI 23.99

Grilled shrimp with mix greens, cannellini beans and basil in a homemade citrus dressing

Our menu is 100% gluten-free and there are no gluten-based products used in our restaurant. Before placing your order, please inform your server if a person in your party has any additional food allergies or intolerances. We will do our best to accommodate your needs. Please be aware that our restaurant uses ingredients that contain dairy, egg, fish, shellfish, milk, soy, peanuts, and tree nuts.



WE ACCEPT

OR CASH ONLY

THANK YOU

PRIMI

RISOTTO AI FUNGHI 28.99

Mushroom, parmesan and truffle oil

LASAGNA 29.99

Classic lasagna with layers of Bolognese sauce and cheese

PENNE AL POMODORO 23.99

Penne pasta with tomato sauce, fresh basil, Parmesan & extra virgin olive oil

SPAGHETTI ALLE VONGOLE 28.99

Sautéed clams, garlic, parsley in a white wine sauce

FETTUCINE ALLA BOLOGNESE 27.99

Fettucine pasta in a traditional meat sauce

MAIN COURSE

COSTOLETTE DI AGNELLO 42.99

Marinated & grilled lamb chops, roasted garlic mashed potatoes, sautéed string beans & aged balsamic

FILETTO DI MANZO 43.99

Seared filet mignon in garlic, rosemary, sage, balsamic and red wine reduction, served with soft polenta and sautéed escarole

POLLO ALLA GRIGLIA 31.99

Marinated & grilled chicken breast, grilled market vegetables and roasted garlic mashed potatoes

COSTOLETTE DI VITELLO 46.99

Marinated and grilled veal chop topped with sautéed wild mushrooms, drizzled with white truffle oil, served with sautéed escarole and house roasted red potatoes

DENTICE DI PARANZA 42.99

Seared wild pink snapper fillet in capers, cherry tomatoes, parsley and white wine, served with grilled asparagus and homemade Idaho mashed potatoes

ARAGOSTA 37.50

Chef's favorite lobster tail & shrimp stuffed wild mushroom, with cannellini beans in a white wine sauce on a sliced homemade grilled bread

SIDE DISHES

Sautéed spinach / Sautéed escarole / Sautéed string beans / Grilled asparagus 9.99 Each

Roasted red potatoes, Mashed potatoes/Roasted garlic mashed potatoes/
Soft polenta 8.99 Each. / Tomato sauce 4.99

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WE ACCEPT



OR CASH ONLY

THANK YOU

DOLCI

TIRAMISU 15.99

Layers of mascarpone cream and home made savoiardi biscuits

CRÈME BRÛLÉE 15.50

Double espresso crème brûlée with home made shortbread cookie

TORTA AL CIOCCOLATO 15.50

Molten chocolate cake served with toasted almond cream anglaise and vanilla bean ice cream

MERINGA & FRAGOLE 13.99

Meringue cookies with strawberries

PANNA COTTA 14.99

Greek yogurt panna cotta with Grand Marnier marinated strawberries

PIATTO DI BISCOTTI CON CIOCCOLATO FUSO 14.99

home made shortbread cookie plate with warm chocolate sauce and scoop of pistachio ice cream

GELATO E SORBETTI 11.50

Assorted flavors of ice creams & Sorbet

COFFEE & TEA

Americano 5.50 / Decaf Americano 5.50

Espresso 4.99 / Double Espresso 5.99

Macchiato 5.99

Cappuccino 6.99

Decaf. Espresso 5.99

Decaf Cappuccino 6.99

Almond cappuccino 7.99

Tea 4.99

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Lunch Menu

(Veg) — vegetarian

Regarding, (Vegan, dairy, eggs, fish, shellfish, soy, peanuts, tree nuts free options) - please inform your server and we will do our best to accommodate your needs.

Bread Basket 4.99

*INGREDIENTS: Cornstarch, White Rice Flour, Brown Rice Flour, Milk Powder (*rBST-Free), Tapioca Flour, Potato Starch, Xanthan Gum, egg whites, water, canola oil, white granulated sugar, dry active yeast, kosher salt.*

SOUPS

Grandpa Hy's - Home made chicken soup 14.99

Pasta e Fagioli - Ditalini pasta and Cannellini beans soup 13.99 (Veg)

ANTIPASTI

Cavolfiore alla Parmigiana - Breaded, fried and baked cauliflower with buffalo mozzarella and parmesan in a fresh tomato sauce 23.99 (Veg) (Contains Corn)

Bruschetta ai Funghi - Bruschetta with mushrooms, shaved parmesan and truffle oil 15.99 (Veg) (contains corn)

Bruschetta Originale - Bruschetta with fresh tomato, garlic, basil, extra virgin olive oil 14.99 (Veg) (contains corn)

Caprese - Imported Buffalo mozzarella, beefsteak tomatoes, fresh basil, extra virgin olive oil 21.50 (Veg)

Parmigiana di Melanzane - Fried eggplant slices layered with fresh mozzarella & homemade marinara sauce 21.99 (Veg)

SIDES

\$9.99 EA

Sautéed Spinach | Sautéed Escarole

Roasted Red Potatoes | Mashed Potatoes

Grilled Vegetables

WE ACCEPT

AMERICAN EXPRESS

OR CASH

THANK YOU

INSALATE

Mista - Mixed greens, grape tomatoes, avocado in a balsamic dressing 13.99 (Veg)

Cesare - Crisp romaine lettuce, shaved Parmesan, croutons and traditional Caesar dressing 15.99 (made with pasteurized, homogenized eggs)

Add grilled chicken 4.99

Add grilled shrimp 6.99

Rucola - Baby arugula, grape tomatoes, shaved parmesan in a citrus vinaigrette 15.99 (Veg)

Spinaci - Red Beets, goat cheese, toasted pine nuts on a bed of Baby spinach drizzled with aged balsamic vinegar 15.99 (Veg)

SANDWICHES & HAMBURGERS

All our sandwiches and burgers come with mixed greens and house roasted red potatoes in garlic, rosemary, and extra virgin olive oil

New York Strip Steak Sandwich - Marinated and Grilled New York Strip steak with caramelized onions & sweet peppers, topped with Swiss Cheese 23.50

Buffalo Mozzarella & Prosciutto di Parma Sandwich - With tomatoes Fresh basil and extra virgin olive oil 23.50

Vegetarian - Grilled Seasonal Vegetables, Mozzarella cheese and home made pesto sauce 21.99 (Veg)

Grilled Chicken Breast Sandwich - Marinated grilled chicken breast, home made Pine nuts pesto sauce and Swiss cheese 21.99

Tuna Salad Sandwich - Italian tuna with Romaine lettuce, home made mayonnaise, scallions, and tomatoes 22.99

Burger Italiano (bun contains dairy) - Prime ground beef,

Romaine lettuce, Red onions, Tomatoes, and Pickles 22.50

add Fresh Mozzarella Cheese 4.99

add Swiss Cheese 3.99

add Prosciutto 5.99

add Crispy Bacon 5.5

add crispy turkey bacon 4.99

*Sandwich bread ingredients: Cornstarch, White Rice Flour, Brown Rice Flour, Milk Powder (*rBST-Free), Tapioca Flour, Potato Starch, Xanthan Gum, egg whites, water, canola oil, white granulated sugar, dry active yeast, kosher salt.*

Burger bun ingredients:

Cornstarch, white rice flour, active dry yeast,

brown rice flour, organic cane sugar, milk powder (*rBST-Free), eggs,

tapioca flour, potato starch, guar gum, xanthan gum,, kosher salt, canola

oil, whole milk, club soda, apple cider vinegar.

Please be aware that our restaurant uses ingredients that contain dairy, eggs, fish, shellfish, milk, soy, peanuts, and tree nuts.

PIZZA 12"

Pizze Rosse / with San Marzano tomato sauce

Vegetariana - San Marzano tomato sauce, grilled zucchini, yellow squash and eggplant, grape tomatoes, basil, mozzarella, extra virgin olive oil 23.99 (Veg)

Caprese e Prosciutto - San Marzano tomato sauce, buffalo mozzarella, Grape tomatoes, baby arugula, prosciutto di Parma 24.50

Margherita - San Marzano tomato sauce, buffalo mozzarella, fresh basil, extra virgin olive oil 22.99 (Veg)

Pizze Bianche / White pizza

Tartufo - mozzarella, button (white) mushrooms, baby arugula, speck, (smoked prosciutto) white truffle oil, extra virgin olive oil 25.99

Pizza crust ingredients : whole grain millet flour, grain brown rice flour, whole grain sorghum flour, potato starch, tapioca flour, potato flour, active dry yeast, sea salt, xanthan gum, guar gum.

PRIMI

Risotto ai Funghi - Arborio Rice risotto with mushrooms, parmesan and truffle oil 26.99 (Veg)

Lasagna - Classic lasagna with layers of beef Bolognese, traditional béchamel and parmesan cheese 24.99

Penne al Pomodoro - Penne pasta with tomato sauce, basil, parmesan & extra virgin olive oil 21.99 (Veg)

Lasagna Vegetariana - Grilled zucchini and yellow squash lasagna in a fresh tomato sauce, traditional béchamel, parmesan cheese, drizzled with basil and extra virgin olive oil puree 26.99 (Ve)

Rigatoni all Bolognese - Rigatoni pasta in traditional meat sauce 23.99

Penne Funghi e Speck - Penne with mushrooms, speck & truffle oil 24.99

Our pastas are corn based, if you are allergic to corn, please inform your server in advance and we will offer you other pastas which may take a little longer to prepare

SOFT DRINKS

\$5.99 Each

Coke | Diet Coke | Sprite | Club Soda | Tonic Water |
Orange Juice | Cranberry Juice | Iced Tea |
Aranciata | Limonata | Chinotto |

MAIN COURSES

Pollo alla Griglia - Marinated & Grilled chicken breast, sautéed spinach and house roasted red potatoes 22.99

New York Strip Steak - Marinated and Grilled New York strip steak topped with caramelized onions, served with sautéed escarole and mashed potatoes 27.99

Pollo alla Parmigiana - Breaded, fried and baked chicken breast with buffalo mozzarella and parmesan cheese in a fresh tomato sauce, served with spaghetti al pomodoro 28.99

DESSERT

Tiramisu - Layers of mascarpone cream and home made Savoirdi biscuits 15.50

Crème Brûlée - Double espresso crème brûlée with home made short bread cookie 14.99

Torta al Cioccolato - Molten chocolate cake with toasted almond cream anglaise and vanilla ice cream 15.99

Meringa & Fragole - Meringue cookies with strawberries 13.50

Panna Cotta - Greek Yogurt panna cotta with Grand Marnier marinated strawberries 14.50

Piatto di Biscotti con Cioccolato Fuso - Homemade shortbread cookie plate with warm chocolate sauce and a scoop of pistachio ice-cream 14.99

Gelato & Sorbets - Assorted Flavors of ice cream 11.50

Tiramisu contains:

(garbanzo bean flour, potato starch, whole grain white sorghum flour, tapioca flour and fava bean flour) (made with pasteurized & homogenized eggs)

Torta al cioccolato, short bread cookies and biscotti contain blends of:

Sweet White Rice Flour, Whole Grain Brown Rice Flour, Potato Starch, Whole Grain Sweet, White, Sorghum Flour, Tapioca Flour, Xanthan Gum, Guar gum, Baking Powder, Baking Soda, Sea Salt.

HOT DRINKS

Americano 5.50 - Decaf. Americano 5.50 - Espresso 4.99 - Decaf. Espresso 5.99 - Double Espresso 5.99 - Macchiato 5.99 - Cappuccino 6.99 - Decaf Cappuccino 6.99 Almond Cappuccino 7.99 - Tea 4.99

Our menu it's 100% Gluten Free and there are no gluten-based products used in our restaurant. Before placing your order, please inform your server if a person in your party has any additional food allergies or intolerances. We will do our best to accommodate your needs.

Eggs

HAM & CHEESE QUICHE / \$18.25

Ham, cheddar cheese, shredded mozzarella, parmesan, heavy cream & scallions. Served with mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley.

SPINACH QUICHE / \$17.5

Spinach, cheddar cheese, shredded mozzarella, parmesan heavy cream. Served with mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley.

EGG WHITE FRITTATA / \$16.95

Zucchini, yellow squash, celery, Spanish onion, parmesan. Served with mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley. Toasted baguette slices.

TWO POACHED & BAKED WHOLE EGGS IN SAN MARZANO TOMATO SAUCE / \$18.5

Topped with Parmesan cheese & extra virgin olive oil. Served with mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley. Toasted baguette slices.

GOAT CHEESE AND BABY SPINACH OMELETTE / \$17.5

Served with mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, house roasted red potatoes in extra virgin olive oil, garlic & rosemary parsley. Toasted baguette slices.

TWO EGGS ANY STYLE / \$15.75

Served with mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, house roasted red potatoes in extra virgin olive oil, garlic & rosemary parsley. Toasted baguette slices.

EGGS BENEDICT WITH

TRADITIONAL HOLLANDAISE SAUCE / \$16.5

Served on homemade toasted brioche bread, mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, house roasted red potatoes in extra virgin olive oil, garlic & rosemary parsley.

Contains fresh lemon juice, butter and cayenne pepper.

add smoked wild salmon \$6
add bacon / turkey bacon \$5

Zuppe

ZUPPA DI POLLO / \$14.5

Grandpa Hy's homemade chicken soup. Whole chicken, onion, carrot, fresh dill, parsley, celery, Parsnip, kosher salt, black pepper, extra virgin olive oil. Served with toasted baguette slices.

Senza Gluten by Jeniko

100% Gluten Free Restaurant

Breakfast Menu

Insalate

MIX GREEN SALAD / \$14.25

Mixed greens with cherry tomatoes, avocado, homemade balsamic & extra virgin olive oil dressing, salt, pepper.

add hard boiled egg \$3

add goat cheese \$4.5

add mozzarella \$4.5

BABY ARUGULA SALAD / 15.25

Baby arugula, toasted walnuts, sliced crispy pears, gorgonzola cheese, salt, homemade raspberry vinaigrette, raspberry, honey, white granulated sugar, balsamic vinegar, extra virgin olive oil.

Specials

CHEF JEMIKO'S FAVORITE BUTTERMILK PANCAKES OF YOUR CHOICE

Drizzled with maple syrup, served with fresh fruit salad.

Plain \$16.5

Blueberry \$17.5

Chocolate chip (may contain soy) \$17.95

PANCAKES INGREDIENTS: Cornstarch, White Rice Flour, Brown Rice Flour, Milk Powder (*RST-Free), Tapioca Flour, Potato Starch, Xanthan Gum, White Granulated Sugar, Kosher Salt, Baking Powder, Baking Soda, Whole Eggs, Buttermilk, Unsalted Butter, Guar Gum, 100% Canola Oil.

HOMEMADE BRIOCHE FRENCH TOAST / \$18.5

Drizzled with maple syrup, served with fresh fruit salad.

BRIOCHE INGREDIENTS: Cornstarch, White Rice Flour, Brown Rice Flour, Milk Powder (*RST-Free), Tapioca Flour, Potato Starch, Xanthan Gum, Whole Milk, White Granulated Sugar, Dry Yeast, Kosher Salt, Unsalted Butter, Whole Eggs, White Granulated Sugar, Orange, Cinnamon, Whole Milk, Heavy Cream, Vanilla Extract, 100% Canola Oil.

Add-ons

prosciutto \$5

speck (smoked prosciutto) \$5

bacon \$5

turkey bacon \$5

smoked chicken \$5

smoked wild salmon \$6

fresh mozzarella \$4.5

fontina \$4.5

goat cheese \$4.5

avocado \$4.5

sautéed spinach \$6

hard boiled egg \$3

maple syrup \$2

Our menu is 100% gluten free and there are no gluten-based products used in our Cafe & Bakery.

Before placing your order, please inform your server if a person in your party has any additional food allergies or intolerances.

We will do our best to accommodate your needs. Please be aware that our cafe & bakery uses ingredients that contain dairy, egg, fish, shellfish, milk, soy, peanuts, and tree nuts.

Sides

BREAD BASKET / \$4.5

Warm baguette & dairy free wholesome bread.

ASSORTED FRUIT SALAD / \$6.95

Strawberries, blueberries, apple, pineapple, fresh squeezed lemon juice.

HAND-CUT FRIED POTATO WITH PARMESAN CHEESE & WHITE TRUFFLE OIL / \$7.95

hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley. Served with parmesan cheese and white truffle oil.

HOUSE ROASTED RED POTATOES / \$7.25

house roasted red potatoes in extra virgin olive oil, garlic & rosemary, parsley.

HAND-CUT FRIED POTATO / \$7.50

hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley. Served with homemade mayo.

BAGUETTE BREAD INGREDIENTS: Cornstarch, white rice flour, brown rice flour, milk powder (*RST-free), tapioca flour, potato starch, xanthan gum, egg whites, water, canola oil, white granulated sugar, dry active yeast, kosher salt.

BRIOCHE INGREDIENTS: Cornstarch, White Rice Flour, Brown Rice Flour, Milk Powder (*RST-Free), Tapioca Flour, Potato Starch, Xanthan Gum, Whole Milk, White Granulated Sugar, Dry Yeast, Whole Eggs, Kosher Salt, Unsalted Butter.

QUICHE CRUST INGREDIENTS: Unsalted butter, kosher salt, water, sweet white rice flour, whole grain brown rice flour, potato starch, whole grain sorghum flour, tapioca flour, xanthan gum.

FRUIT SALAD INGREDIENTS: Strawberries, blueberries, apple, pineapple, fresh squeezed lemon juice.

DAIRY FREE WHOLESOME BREAD INGREDIENTS: White rice flour, active dry yeast, brown rice flour, organic cane sugar, whole eggs, guar gum, xanthan gum, ground golden flaxseed, rice bran, kosher salt, canola oil, club soda, apple cider vinegar.

We Accept American Express or Cash Only.

Thank You!

Senza Gluten by Jeniko

100% Gluten Free Restaurant

Brunch Menu

Eggs

HAM & CHEESE QUICHE / \$18.25

Ham, cheddar cheese, shredded mozzarella, parmesan, heavy cream & scallions. Served with mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley.

SPINACH QUICHE / \$17.5

Spinach, cheddar cheese, shredded mozzarella, parmesan heavy cream. Served with mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley.

QUICHE CRUST INGREDIENTS: Unsalted butter, kosher salt, water, sweet white rice flour, whole grain brown rice flour, potato starch, whole grain sorghum flour, tapioca flour, xanthan gum.

EGG WHITE FRITTATA / \$16.95

Zucchini, yellow squash, celery, Spanish onion, parmesan. Served with mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley. Toasted baguette slices.

BAGUETTE BREAD INGREDIENTS: Cornstarch, white rice flour, brown rice flour, milk powder (††††-free), tapioca flour, potato starch, xanthan gum, egg whites, water, canola oil, white granulated sugar, dry active yeast, kosher salt.

TWO POACHED & BAKED WHOLE EGGS IN SAN MARZANO TOMATO SAUCE / \$18.5

Topped with Parmesan cheese & extra virgin olive oil. Served with mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley. Toasted baguette slices.

BAGUETTE BREAD INGREDIENTS: Cornstarch, white rice flour, brown rice flour, milk powder (††††-free), tapioca flour, potato starch, xanthan gum, egg whites, water, canola oil, white granulated sugar, dry active yeast, kosher salt.

GOAT CHEESE AND BABY SPINACH OMELETTE / \$17.5

Served with mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, house roasted red potatoes in extra virgin olive oil, garlic & rosemary parsley. Toasted baguette slices.

BAGUETTE BREAD INGREDIENTS: Cornstarch, white rice flour, brown rice flour, milk powder (††††-free), tapioca flour, potato starch, xanthan gum, egg whites, water, canola oil, white granulated sugar, dry active yeast, kosher salt.

TWO EGGS ANY STYLE / \$15.75

Served with mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, house roasted red potatoes in extra virgin olive oil, garlic & rosemary, parsley. Toasted baguette slices.

EGGS BENEDICT WITH TRADITIONAL HOLLANDAISE SAUCE / \$16.5

Served on homemade toasted brioche bread, mixed greens, cherry tomatoes, balsamic vinegar & extra virgin olive oil dressing, house roasted red potatoes in extra virgin olive oil, garlic & rosemary, parsley. Contains fresh lemon juice, butter and cayenne pepper.

add smoked wild salmon \$6
add bacon / turkey bacon \$5

BROCHÉ INGREDIENTS: Cornstarch, White Rice Flour, Brown Rice Flour, Milk Powder (††††-free), Tapioca Flour, Potato Starch, Xanthan Gum, Whole Milk, White Granulated Sugar, Dry Yeast, Whole Eggs, Kosher Salt, Unsalted Butter.

Toasts

AVOCADO TOAST / \$17.5

Toasted wholesome bread, avocado slices, fresh thyme & goat cheese, salt, black pepper. Served with mixed greens, cherry tomatoes, drizzled with aged balsamic & extra virgin olive oil. add egg any style \$3

TEO'S HOME MADE CHICKEN SALAD TOAST / \$18.75

Toasted wholesome bread, chicken breast, homemade mayo, fresh scallion, parsley, salt, black pepper, hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley. **WHOLESONE BREAD INGREDIENTS:** White rice flour, active dry yeast, brown rice flour, organic cane sugar, whole eggs, guar gum, xanthan gum, ground golden flaxseed, rice bran, kosher salt, canola oil, club soda, apple cider vinegar.

Zuppe

ZUPPA DI POLLO / \$14.5

Grandpa Hy's homemade chicken soup. Whole chicken, onion, carrot, fresh dill, parsley, celery, parsnip, kosher salt, black pepper, extra virgin olive oil. Served with toasted baguette slices.

BAGUETTE BREAD INGREDIENTS: Cornstarch, white rice flour, brown rice flour, milk powder (††††-free), tapioca flour, potato starch, xanthan gum, egg whites, water, canola oil, white granulated sugar, dry active yeast, kosher salt.

Insalate

MIX GREEN SALAD / \$14.25

Mixed greens with cherry tomatoes, avocado, homemade balsamic & extra virgin olive oil dressing, salt, pepper. add hard boiled egg \$3
add goat cheese \$4.5
add mozzarella \$4.5

BABY ARUGULA SALAD / 15.25

Baby arugula, toasted walnuts, sliced crispy pears, gorgonzola cheese, salt, homemade raspberry vinaigrette (raspberry, honey, white granulated sugar, balsamic vinegar, extra virgin olive oil).

Specials

CHEF JENIKO'S FAVORITE BUTTERMILK PANCAKES OF YOUR CHOICE

Drizzled with maple syrup, served with fresh fruit salad. Plain \$16.5
Blueberry \$17.5
Chocolate chip (may contain soy) \$17.95

PANCAKES INGREDIENTS: Cornstarch, White Rice Flour, Brown Rice Flour, Milk Powder (††††-free), Tapioca Flour, Potato Starch, Xanthan Gum, White Granulated Sugar, Kosher Salt, Baking Powder, Baking Soda, Whole Eggs, Buttermilk, Unsalted Butter, Guar Gum, 100% Canola Oil.

FRUIT SALAD INGREDIENTS: Strawberries, blueberries, apple, pineapple, fresh squeezed lemon juice.

HOMEMADE BROCHÉ FRENCH TOAST / \$18.5

Drizzled with maple syrup, served with fresh fruit salad.

BROCHÉ INGREDIENTS: Cornstarch, White Rice Flour, Brown Rice Flour, Milk Powder (††††-free), Tapioca Flour, Potato Starch, Xanthan Gum, Whole Milk, White Granulated Sugar, Dry Yeast, Kosher Salt, Unsalted Butter, Whole Eggs, White Granulated Sugar, Orange, Cinnamon, Whole Milk, Heavy Cream, Vanilla Extract, 100% Canola Oil.

FRUIT SALAD INGREDIENTS: Strawberries, blueberries, apple, pineapple, fresh squeezed lemon juice.

CHEF'S FAVORITE CHEESE BREAD / \$20.5

Georgian style Baked cheese bread, feta, shredded mozzarella & gorgonzola cheese, centered egg yolk & butter.

CHEESE BREAD CRUST INGREDIENTS: Brown rice flour, potato starch, whole grain millet flour, whole grain sorghum flour, tapioca flour, potato flour, cane sugar, xanthan gum, kosher salt, guar gum, dry active yeast, sorb tan monostearate, acorbic acid, whole eggs, olive oil, flaxseed meal.

Add-ons

fresh mozzarella \$4.5
fontina \$4.5
goat cheese \$4.5
avocado \$4.5
sauteed spinach \$6
hard boiled egg \$3
maple syrup \$2

prosciutto \$5
speck (smoked prosciutto) \$5
bacon \$5
turkey bacon \$5
smoked chicken \$5
smoked wild salmon \$6

Primi

Flat Bread Pizza 10"

Sides

MANICOTTI CON FORMAGGIO / \$24.75

A classic Italian cheese filled pasta in fresh tomato sauce, parmesan. (Ricotta cheese, Eggs, Tapioca Flour, Cornstarch, Parmesan Cheese, Pecorino Romano Cheese, Potato Flour, Extra Virgin Olive Oil, Xanthan Gum, Salt, Black Pepper). Served with toasted baguette slices.

UOVA E PANCETTA / \$25.5

Fresh tomato sauce, shredded mozzarella, parmesan, whole egg, speck (smoked prosciutto) and white truffle oil.

QUATTRO FORMAGGI / \$24.75

Shredded mozzarella, parmesan, gorgonzola cheese, fontina.

INGREDIENTS: Ricotta cheese, Eggs, Tapioca Flour, Cornstarch, Parmesan Cheese, Pecorino Romano Cheese, Potato Flour, Extra Virgin Olive Oil, Xanthan Gum, Salt, Black Pepper.

MARGHERITA / \$24.5

Fresh tomato sauce, shredded mozzarella, fresh basil & extra virgin olive oil.

BAGUETTE BREAD INGREDIENTS: Cornstarch, white rice flour, brown rice powder (75% hot-free), tapioca flour, potato starch, xanthan gum, egg whites, water, canola oil, white granulated sugar, dry active yeast, kosher salt.

VEGETARIANA / \$24.75

Zucchini, yellow squash, white button mushrooms, San Marzano tomato sauce, fresh mozzarella, drizzled with fresh basil & extra virgin olive oil puree.

Panini

POLLO PANINI / \$22.75

House smoked chicken breast, homemade mayo, fontina cheese, salt & pepper.

Served with mixed greens, cherry tomatoes, homemade balsamic & extra virgin olive oil dressing and hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley.

PIZZA CRUST INGREDIENTS: Brown rice flour, potato starch, whole grain miller flour, whole grain sorghum flour, tapioca flour, potato flour, cane sugar, xanthan gum, kosher salt, guar gum, dry active yeast, sorbitan monostearate, ascorbic acid, whole eggs, olive oil, flaxseed meal.

Our menu is 100% gluten free and there are no gluten-based products used in our Cafe & Bakery.

Before placing your order, please inform your server if a person in your party has any additional food allergies or intolerances.

We will do our best to accommodate your needs.

Please be aware that our cafe & bakery uses ingredients that contain dairy, egg, fish, shellfish, milk, soy, peanuts, and tree nuts.

BREAD BASKET / \$4.5

Warm baguette & dairy free wholesome bread.

BAGUETTE BREAD INGREDIENTS: Cornstarch, white rice flour, brown rice flour, milk powder (75% hot-free), tapioca flour, potato starch, xanthan gum, egg whites, canola oil, white granulated sugar, dry active yeast, kosher salt.

DAIRY FREE WHOLESOME BREAD INGREDIENTS: White rice flour, active dry yeast, brown rice flour, organic cane sugar, whole eggs, guar gum, xanthan gum, ground golden flaxseed, rice bran, kosher salt, canola oil, club soda, apple cider vinegar.

HAND-CUT FRIED POTATO / \$7.50

hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley.

HOUSE ROASTED RED POTATOES / \$7.25

house roasted red potatoes in extra virgin olive oil, garlic & rosemary, parsley.

HAND-CUT FRIED POTATO WITH PARMESAN CHEESE & WHITE TRUFFLE OIL / \$7.95

hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley.

ASSORTED FRUIT SALAD / \$6.95

Strawberries, blueberries, apple, pineapple, fresh squeezed lemon juice.

Add-ons

prosciutto \$5	fresh mozzarella \$4.5
speck (smoked prosciutto) \$5	fontina \$4.5
bacon \$5	goat cheese \$4.5
turkey bacon \$5	avocado \$4.5
smoked chicken \$5	sautéed spinach \$6
smoked wild salmon \$6	hard boiled egg \$3
	maple syrup \$2

We Accept American Express or Cash Only.

Thank You!

AMERICAN EXPRESS

PANINI BREAD INGREDIENTS: Cornstarch, white rice flour, brown rice flour, milk powder (75% hot-free), tapioca flour, potato starch, xanthan gum, egg whites, water, canola oil, white granulated sugar, dry active yeast, kosher salt.

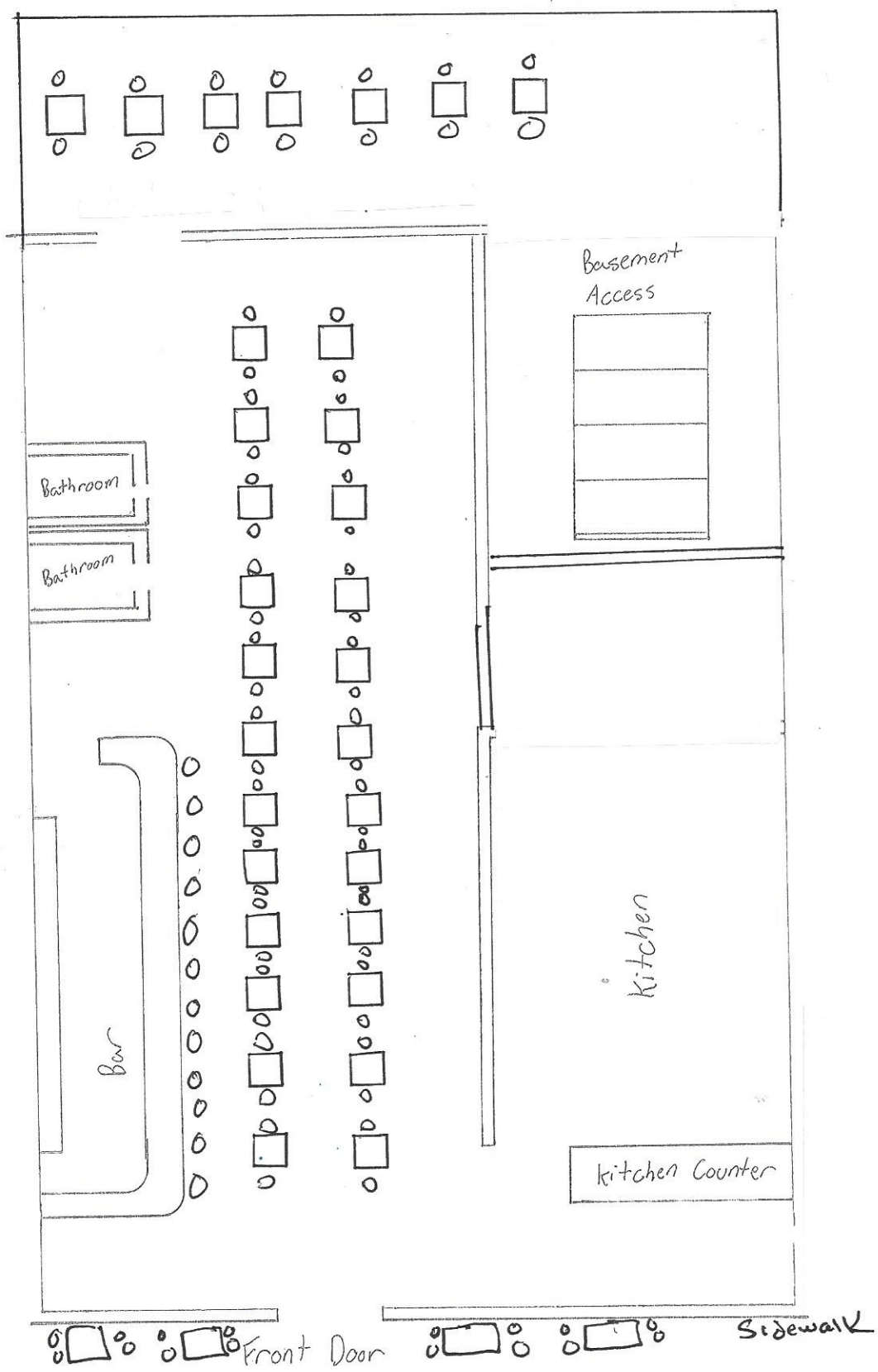
PROSCIUTTO E MOZZARELLA PANINI / \$22.95

Prosciutto di parma, fresh mozzarella, homemade basil & pine nuts pesto, parmesan, extra virgin olive oil.

Served with mixed greens, cherry tomatoes, homemade balsamic & extra virgin olive oil dressing and hand - cut skin on Idaho potatoes fried in 100% canola oil, salt and cayenne pepper parsley.

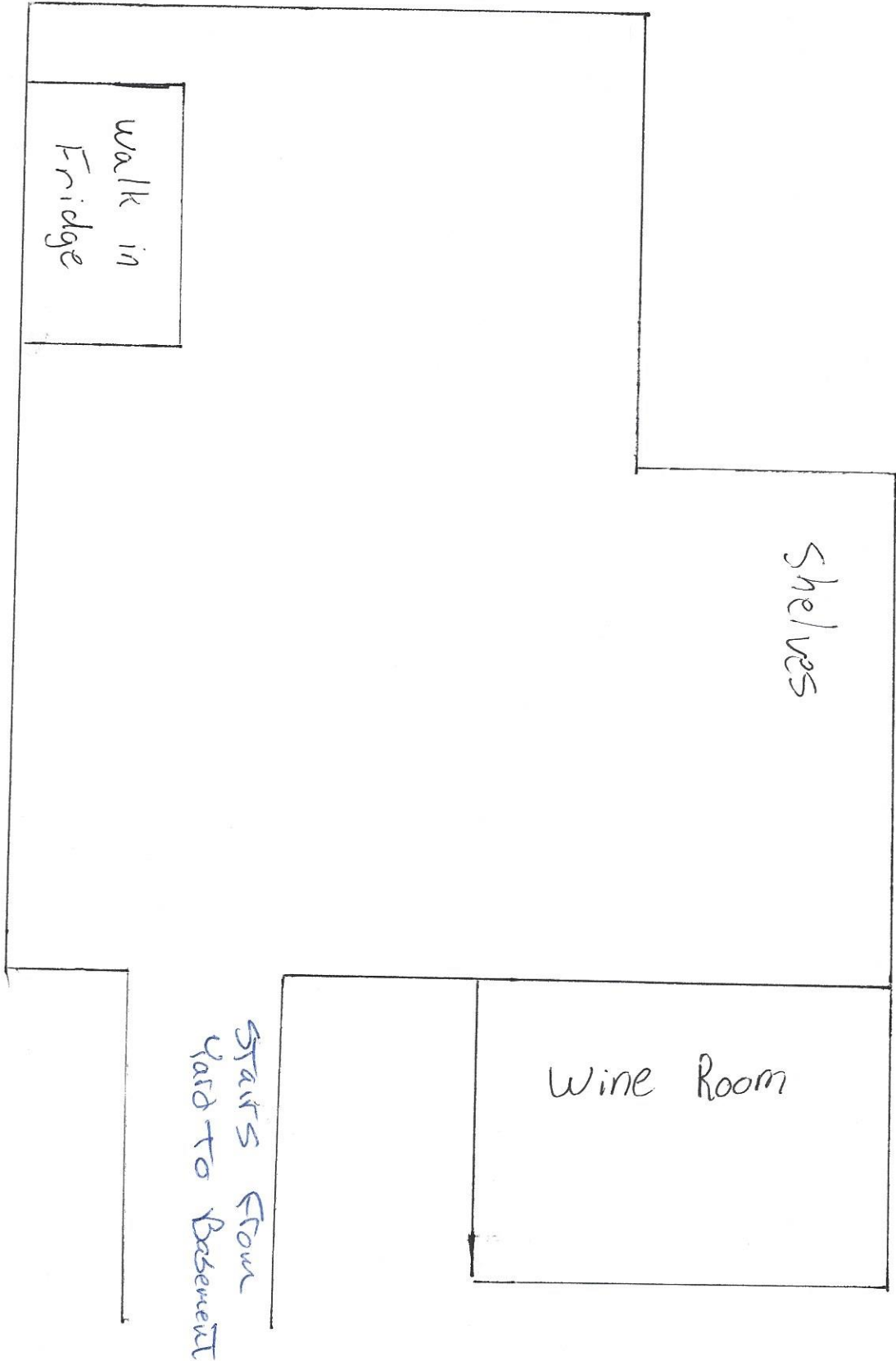
Backyard 7 Tables
14 Seats

12 Bar stools
24 Tables
48 Seats



Street side 6 Tables + 24 seats

Basement



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

Proximity Report For:	
Location	626 10th Ave, New York, New York, 10036
Geocode	Latitude: 40.76109 Longitude: -73.99419
Report Generated On	12/23/2022

8 Closest Liquor Stores		
Name	Address	Distance
GRACE WINE & SPIRITS INC Ser #: 1220827	610 10TH AVENUE NEW YORK, NY 10036	141 ft
VERITAS STUDIOS INC Ser #: 1320601	527 W 45TH ST NEW YORK, NY 10036	546 ft
BEAUPIERRE LLC Ser #: 1337025	664 10TH AVE NEW YORK, NY 10036	596 ft
NINTH AVENUE VINTNER LTD Ser #: 1023814	669 671 9TH AVENUE NEW YORK, NY 10036	935 ft
MPW3 LLC Ser #: 1340858	589 9TH AVE NEW YORK, NY 10036	946 ft
WEST 42 WINE & SPIRITS INC Ser #: 1335361	424 W 42ND ST NEW YORK, NY 10036	987 ft
GRAND CRU WINE & SPIRITS INC Ser #: 1269097	555 W 42ND ST UNIT #1 NEW YORK, NY 10036	1,105 ft
ADRIATIC WINE & LIQUOR LLC Ser #: 1023638	714 10TH AVENUE NEW YORK, NY 10019	1,212 ft

Schools within 500 feet		
Name	Address	Distance
PS 51 ELIAS HOWE	525 W 44TH ST NEW YORK, NY 10036	482 ft

Churches within 500 feet	
Name	Distance
No Churches within 500 feet	

Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance

Pending On Premises Liquor Licenses within 750 feet

Name	Address	Distance
FARRIER LLC, THE Ser #: 1342896	644 10TH AVE NEW YORK, NY 10036	298 ft

Active On Premises Liquor Licenses within 750 feet

Name	Address	Distance
PRIVE HOSPITALITY GROUP LLC Ser #: 1306035	626 10TH AVE STORE B NEW YORK, NY 10036	4 ft
10TH AVENUE GROUP INC Ser #: 1028003	626 10TH AVE NEW YORK, NY 10036	53 ft
PRIVE GROUP CONSULTING LLC, THE Ser #: 1315708	626 10TH AVE STORE C STORE C NEW YORK, NY 10036	66 ft
WMW RESTAURANT GROUP LLC Ser #: 1269283	628 10TH AVE SOUTH STORE NEW YORK, NY 10036	83 ft
SC HOSPITALITY LLC Ser #: 1321466	652 10TH AVE NEW YORK, NY 10036	83 ft
SD HOSPITALITY CORP Ser #: 1214980	637 10TH AVENUE NEW YORK, NY 10036	186 ft
TOR RESTAURANT LLC Ser #: 1287288	607 10TH AVE NEW YORK, NY 10036	192 ft
PIO PIO OCHO INC Ser #: 1252194	604 10TH AVE NEW YORK, NY 10036	234 ft
SPOT BAR NYC LLC, THE Ser #: 1331174	599 10TH AVE NEW YORK, NY 10036	263 ft
KIABACCA REST CORP Ser #: 1277751	639 10TH AVE NEW YORK, NY 10036	271 ft
PELICANA HK INC Ser #: 1332010	641 10TH AVE - SOUTH STORE NEW YORK, NY 10036	279 ft
WEST SIDE STEAKHOUSE LLC Ser #: 1240741	597 10TH AVENUE NEW YORK, NY 10036	309 ft
SHEBA ETHIOPIAN RESTAURANT INC Ser #: 1114379	650 10TH AVENUE NEW YORK, NY 10036	309 ft
MR BIGGS BAR & GRILL INC Ser #: 1233388	596 10TH AVE CORNER OF 10TH AVENUE & 43RD ST NEW YORK, NY 10036	358 ft
CANARD INC Ser #: 1126744	503 W 43RD STREET 10TH AND 11TH STREETS NEW YORK, NY 10036	364 ft
ROSIERAE'S INC Ser #: 1287672	500 W 43RD ST NEW YORK, NY 10036	481 ft
667 TENTH AVENUE CORP Ser #: 1261544	667 10TH AVE NEW YORK, NY 10036	569 ft
TULCINGO RESTAURANT INC Ser #: 1301609	665 10TH AVE NEW YORK, NY 10036	625 ft
ANEJO LLC Ser #: 1257388	668 10TH AVE NEW YORK, NY 10036	679 ft
SIGNATURE THEATRE COMPANY INC & GREAT PERFORMANCES Ser #: 1259008	450 W 42ND ST NEW YORK, NY 10036	706 ft
42ND&10TH HOTEL LLC;YOTEL MGMT NYCO LLC;GREEN FIG Ser #: 1259111	570 10TH AVENUE 4TH FL SEE NOTES FOR DBA NAMES NEW YORK, NY 10036	707 ft



DEPARTMENT OF BUILDINGS CERTIFICATE OF OCCUPANCY

BOROUGH MANHATTAN

DATE DEC 23 1998

NO.

116150

This certificate supersedes C.O. NO

ZONING DISTRICT C2-5 MAPPED

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

IN R-8

614 -626 10TH AVENUE

Block 1054 Lot 1

CONFORMS SUBSTANTIALLY TO THE APPROVED PLANS AND SPECIFICATIONS AND TO THE REQUIREMENTS OF ALL APPLICABLE LAWS, RULES, AND REGULATIONS FOR THE USES AND OCCUPANCIES SPECIFIED HEREIN.

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOAD LBS PER SQ. FT.	MAXIMUM NO. OF PERSONS PERMITTED	ZONING DWELLING OR HOUSING UNITS	BUILDING CODE HABITABLE ROOMS	ZONING USE GROUP	BUILDING CODE OCCUPANCY GROUP	DESCRIPTION OF USE
CELLAR	O.G.	25			6		STORAGES ACCESSORY USE OF FLOOR ABOVE RESIDENTIAL STORAGE REFUSE ROOM LAUNDRY METER ROOM BOILER ROOM
1ST FLOOR	100	125			6	COMM	COMMERCIAL STORES MECHANICAL ROOMS
2ND FLOOR	40		5	12	2	J-2	FIVE APARTMENTS
3RD FLOOR	40		5	12	2	J-2	FIVE APARTMENTS
4TH FLOOR	40		5	12	2	J-2	FIVE APARTMENTS
5TH FLOOR	40		5	12	2	J-2	FIVE APARTMENTS
6TH FLOOR	40		5	12	2	J-2	FIVE APARTMENTS
7TH FLOOR	40		1+ 4 (1/2)	10	2	J-2	ONE APARTMENT AND FOUR DUPLEX APARTMENTS LOWER LEVEL
PENTHOUSE	40		4 (1/2)	4	2	J-2	FOUR DUPLEX APARTMENTS UPPER LEVEL

THIS CERTIFICATE IS VALID FOR THE PERIOD OF ONE YEAR FROM THE DATE OF ISSUANCE AND IS SUBJECT TO THE RULES AND REGULATIONS OF THE DEPARTMENT OF BUILDINGS, CITY OF NEW YORK, AND THE ZONING RESOLUTIONS OF THE BOARD OF RESOLUTIONS, CITY OF NEW YORK.

OPEN SPACE USES

(SPECIFY—PARKING SPACES, LOADING BERTHS, OTHER USES, NONE)

M.G.

NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS
A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED

THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND SPECIFICATIONS NOTED ON THE REVERSE SIDE

[Signature]
BOROUGH SUPERINTENDENT

[Signature]
COMMISSIONER

ORIGINAL

OFFICE COPY - DEPARTMENT OF BUILDINGS

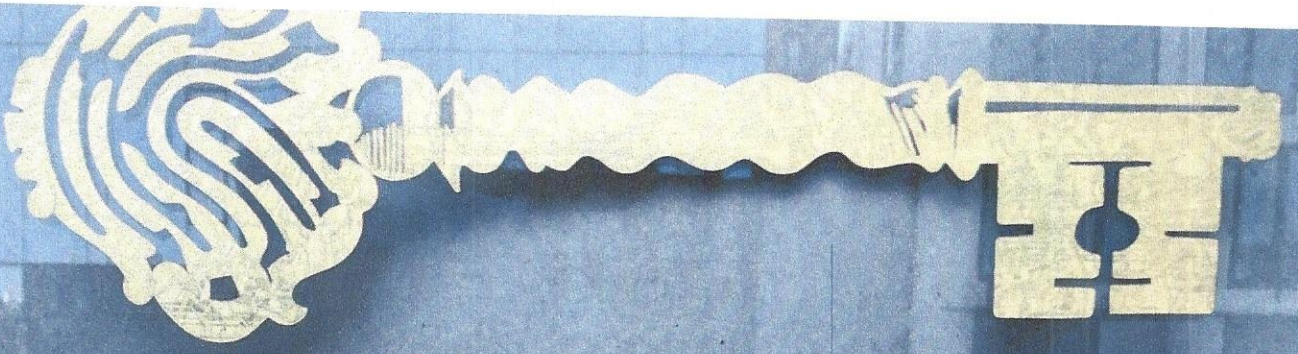
COPY



Public Notice
City of Jacksonville
Notice of Ordinance

Ordinance No. 2011-00000
The City of Jacksonville, Florida, is hereby giving notice that the following ordinance was adopted by the City Commission on the 1st day of January, 2011.

Ordinance No. 2011-00000
The City of Jacksonville, Florida, is hereby giving notice that the following ordinance was adopted by the City Commission on the 1st day of January, 2011.



LE PRIVÉ



CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD No. 4
424 W 33rd Street, Suite 550 New York, NY 10001
tel 212-736-4536
<https://33rdmanhattan.cityofnewyork.us/ibid/>

JEFFREY LEFRANCIOS
Chair

JESSE BOONE
District Manager

PUBLIC NOTICE

Business Licenses and Permits Committee
will discuss an application submitted by

Chef Jemiko Inc.
626 10th Avenue

A New Liquor, Wine, Beer & Cider Application for a
Restaurant Establishment with Recorded Music & a
Backyard

DATE:	Tuesday, January 10, 2023
TIME:	6:30 PM
PLACE:	Video/Phone Conference Registration: https://zoom.us/webinar/register/WN_66-6SX3vS_6HVC2bBstV3A

We invite you to attend this meeting and learn more about this application.
Alternatively, you may email your comments by 12 p.m. Monday, January 9, 2023
or for more information, please email Assistant District Manager Nelly Gonzalez
nngonzalez@city.nyc.gov

Posted according to the Administrative Code of the City of New York section 10-119. Please do not remove until after the above meeting date.

Certified Free From™ by MenuTrinfo® CERTIFICATE OF AUDIT



Awarded for successful completion of the rigorous audit that evaluates all aspects of policies, procedures and standards to be "Certified Free From™" Gluten.

SENZA GLUTEN BY JEMIKO

Gluten Free Café & Bakery

July 27, 2022

Grant Date

July 27, 2023

Expiration Date

Betsy Craig

Betsy Craig - President, MenuTrinfo®

Certificate No. 2849

www.Food-Certification.com • 970.295.4370



The Art Institute of New York City

Jemal Solomishvili

having satisfactorily completed all the requirements for graduation and having been recommended by the Faculty and Trustees of this Institution is hereby granted the Certificate in the program of

History Arts

by The Art Institute of New York City is entitled to all the rights and privileges pertaining to that degree in witness whereof, this eighteenth day of December, two thousand four.


PRESIDENT




DEAN OF ACADEMIC AFFAIRS



AllerTrain™ CERTIFICATE of AWARD

THIS IS TO CERTIFY THAT:
JEMAL L SOLOMNISHVILI

HAS SUCCESSFULLY COMPLETED THE COURSE
AllerTrain™ Food Allergy & Gluten-Free Training for Food Service

VERIFICATION BY


Betsy Craig - CEO MenuTrinfo®

3 CEH from ACF

CERTIFICATE'S VERIFICATION

Link : schoox.com/c778442 Code : 70b5bfc

Grand Date: October 24, 2014

Certification is valid for three (3) years.

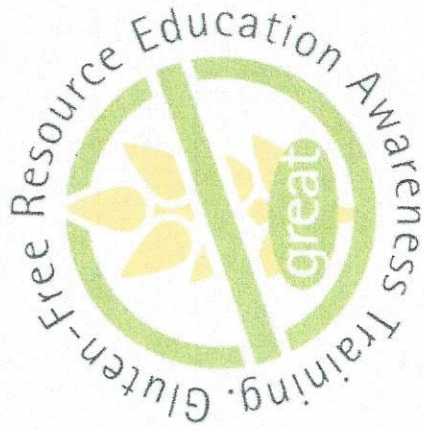
AllerTrain™ is designed for the food service industry to help deliver safer meals to diners with special dietary needs.



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GREAT Kitchens

Certificate of Completion



Jemal L Solomnishvili

Has completed NFCA's GREAT Kitchens gluten-free training course and received a passing grade.

Date Completed: October 13, 2014

Beckee Moreland

Director of Gluten-Free Industry Initiatives



**National
Foundation
for Celiac
Awareness**

www.CeliacCentral.org