

Municipal Information Renseignements municipaux

Return completed form to:
Alcohol and Gaming Commission of Ontario
90 Sheppard Avenue, East, Suite 200
Toronto ON M2N 0A4

Remplir et retourner cette formule à :
Commission des alcools et des jeux de l'Ontario
90, avenue Sheppard Est Bureau 200
Toronto ON M2N 0A4



The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool existant.

Section 1 - Application Details

Section 1 - Détails de la demande

Establishment name/Nom de l'établissement

OREGANO PIZZA & PASTA 2

Contact name/Nom de la personne à contacter

DEEPA SUREA

Establishment tel. no./ N° de tél. de l'établissement

416 724 6208

Contact's tel. no./ N° de tél. de la personne à contacter

416 725 5600

Exact location of establishment (not mailing address - street number and name, city or lot no., concession and township)

Emplacement exact de l'établissement (non l'adresse postale - numéro et nom de la rue, ville ou numéro de lot, concession et canton)

300 JOHN STREET MARKHAM UNIT # 110 ONT, L3T 5W4

Does the application for a liquor licence include:/La demande de permis d'alcool porte-t-elle entre autres sur :

☒ indoor areas/des zones intérieures ☒ outdoor areas/des zones de plein air

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk - please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) : Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid/Nom du village, de la ville ou du canton à qui les impôts sont versés :

(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)

(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located:/ La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?

☐ Wet (for spirits, beer, wine)/Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only)/Oui (bière et vin seulement) ☐ Dry/Non

Note:

Specify concerns regarding zoning, non-compliance with bylaws, or general objections to the application by council or elected municipal representatives, must be clearly outlined, in a separate submission or letter within 30 days of this notification.

Remarque :

Toute question particulière concernant le zonage, la non-conformité aux règlements municipaux ou toute objection générale relative à la demande de la part de membres du conseil ou de représentants municipaux élus doit être décrite clairement dans un document distinct ou une lettre à l'intérieur d'une période de 30 jours après la remise du présent avis.

Signature of municipal official/Signature du (de la) représentant(e) municipal(e)

Title/Poste

Address of municipal office/Adresse du bureau municipal

Date

LIQUOR LICENCE QUESTIONNAIRE

*To enable our evaluation of your liquor licence application, the following information is required.
Please return the completed form to the Clerk's Department.*

1. What type of restaurant is proposed?

☐ Family ☐ Roadhouse ☐ Sports Bar ☒ Fine Dining ☐ Take Out ☐ Café

2. a) What type of Food will be served: Varied menu ☐ Specialty ☐ Snacks ☐

* b) ☒ Menu attached (Please note, a copy of the menu is required with all applications)

3. What entertainment or amusements will be provided?

☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☒ NO

4. a) The maximum seating capacity will be 136 **persons.**

b) Where the restaurant is existing, the previous seating capacity was N/A persons.

5. a) Was this premises previously used as a restaurant?

☐ Yes ☒ No (Note: If the answer to this question is no, a building permit will be required)

b) **If this premises was previously used as a restaurant, is any construction or alteration proposed?**

☐ Yes ☒ No (If the answer to this question is yes, a building permit will be required)

6. Has a building permit been applied for or obtained in connection with these premises?

* ☒ Yes Permit No. 06 122 453

☐ No Provide 2 copies of the floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements. Washrooms(show fixtures) and exits.

7. Does the building on the premises have a fire alarm system? ☒ Yes ☐ No

8. Were the premises previously licenced? ☐ Yes ☒ No

9. Is the liquor licence application for an expansion of the existing operations? ☐ Yes ☒ No
(If yes, please provide details on a separate page)

10. What is the nearest major intersection to the proposed location? John & Bayview

11. What is the distance to the nearest residential area? 200 meters.

12. a) Your name (Please print)

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b) Contact Telephone No.

Bus: 416 725 5600

Res: 416 724 6208

c) The restaurant's name

OREGANO PIZZA &
PASTA.

FOR OFFICIAL USE ONLY

Inspected by By-law Enforcement Date: _____

☐ Approved ☐ Not approved

Comments:

Oregano Menu

Appetizers

Coconut Shrimp	\$9.00
<i>Six jumbo breaded coconut shrimp served with our own dipping sauce.</i>	
Bruschetta	\$6.00
<i>Grilled Italian bread lightly coated with olive oil, oregano, garlic, basil and black pepper, topped with diced tomatoes.</i>	
Breaded Calamari	\$8.00
<i>Rings of calamari, served with our very own cream sauce, and a wedge of lemon on a bed of baby greens.</i>	
Mussels in White Wine	\$7.50
<i>Pound of mussels cooked in white wine garlic butter sauce served with garlic bread.</i>	
Mussels in Marinara	\$7.50
<i>Pound of mussels cooked in marinara sauce, served with garlic bread.</i>	
Grilled Calamari	\$8.50
<i>Grilled calamari with tomato concasse, black olives, peppers, red onion, roasted garlic and white wine garlic butter sauce served with grilled garlic bread.</i>	
Garlic Shrimp	\$8.50
<i>Grilled shrimp tossed in white wine zesty tomato mushroom caper sauce.</i>	

Salads

Oregano's Caesar	\$6.50
<i>Romaine lettuce, with our creamy caesar dressing, croutons, and parmesan cheese.</i>	
	<i>Add chicken \$2.50</i>
Insalata Oregano	\$6.50
<i>Organically grown seasonal blend of field greens and baby lettuce in balsamic and olive oil vinaigrette topped with parmesan and sun dried tomatoes.</i>	
Oregano's Very Own	\$6.50
<i>Iceberg and romaine lettuce, black olives, red onions, tomatoes, cucumbers and your choice of dressing.</i>	
	<i>Add feta cheese \$1.50</i>
Oregano's Baby Spinach Salad	\$7.00
<i>Spinach leaves with our light raspberry dressing, crumbled feta cheese and sun dried tomatoes.</i>	
Salad Di Mare	\$8.00
<i>Rings of calamari, squid & shrimps marinated with garlic, olive oil & spices, served on baby spinach leaves and bruschetta tomatoes.</i>	
Bocconcini & Tomato	\$7.00
<i>Served on a bed of romaine, sliced tomatoes, olive oil, garlic, a large green olive and a wedge of lemon.</i>	

Salad Dressings

Oregano's Very Own Balsamic Vinegar & Olive Oil, Sun Dried Tomatoes, Creamy Balsamic, Raspberry Vinaigrette and Creamy Sun Dried Tomato.

** Applicable taxes not included in prices.*

Soup & Risotto

(Ask server for soup of the day)

- Stracciatella Soup** **\$5.50**
Whipped egg, parmesan cheese, noodles, fresh vegetables, and chicken, simmered in our home made broth.
- Risotto Al Bosco** **\$12.50**
Parboiled long grain rice, sautéed in chicken broth, butter, wild mushrooms, asparagus, roasted peppers, cheese and a touch of our four-cheese sauce.
- Risotto Di Mare** **\$15.50**
Parboiled long grain rice sautéed in our home made broth, butter, shrimps, red peppers and scallops, cooked in our special rose sauce and topped with Jumbo Tiger Shrimp.

Entrees

Angus Beef Steak

- 10 oz. Sirloin** **\$21.00**
Steak & Shrimps: Grilled to perfection 8 oz. Sirloin steak and lemon garlic shrimps served with garlic parsley potatoes, grilled vegetables and grilled tomato.

Veal

- Grilled Veal Tenderloin** **\$16.00**
*Grilled veal tenderloin topped with a mushroom cream sauce.
Served with roasted potatoes and vegetables.*
- Peppercorn Veal Tenderloin** **\$16.00**
*Grilled veal tenderloin topped with a red wine, peppercorn, cream sauce.
Served with roasted potatoes and vegetables.*
- Lemon Veal** **\$16.00**
Pan-seared veal scallopini topped with lemon sauce. Served with linguine and vegetables.
- Veal Parmigiano** **\$16.00**
*Breaded veal cutlet, topped with tomato sauce, mozzarella and parmesan cheese.
Served with linguine and vegetables.*
- Veal Scallopini** **\$16.00**
Breaded veal cutlet topped with mushrooms, roasted red peppers and Provolone cheese in a red wine, tomato sauce. Served with roasted potatoes and vegetables.
- Veal Bocconcini** **\$16.00**
*Pan-seared veal scallopini topped with tomato sauce and Bocconcini cheese.
Served with linguine and vegetables.*
- Veal Marsala** **\$16.00**
*Pan-Seared scallopini topped with a Marsala sauce.
Served with linguine and vegetables.*
- Oregano's Veal** **\$16.00**
Parmigianna: Freshly breaded and seasoned veal cutlets with tomato sauce, cheese and your choice of spaghetti, linguini or penne.

Chicken

- Lemon Chicken** **\$15.00**
*Pan-seared chicken breast topped with lemon sauce.
Served with linguine and vegetables.*
- Chicken Parmigiano** **\$15.00**
*Breaded chicken cutlet topped with tomato sauce, mozzarella and Parmesan cheese.
Served with linguine and vegetables.*
- Grilled Chicken** **\$15.00**
*Grilled chicken breast topped with herbs and olive oil.
Served with roasted potatoes and vegetables.*
- Chicken Cacciatore** **\$16.00**
Pan-seared chicken breast topped with mushroom, roasted red peppers and kalamata olives in a red wine, tomato sauce. Served with linguine and vegetables.
- Lemon Dijon Chicken** **\$16.00**
*Pan-seared chicken breast topped with a lemon Dijon mustard sauce.
Served with linguine and vegetables.*
- Grilled Chicken** **\$15.00**
Two chicken breasts grilled to perfection with olive oil and white wine, served with wild rice pilaf and vegetables.

Seafood

- Grilled Salmon** **\$16.00**
*Grilled salmon filet topped with herbs and olive oil.
Served with Arborio saffron rice and vegetables.*
- Grilled Cajun Salmon** **\$16.00**
Grilled Cajun salmon filet served with Arborio saffron rice and vegetables.
- Poached Salmon** **\$16.00**
*Poached salmon filet topped with a yogurt dill sauce.
Served with Arborio saffron rice and vegetables.*
- Shrimps Marinara** **\$16.00**
*Black tiger shrimps sautéed in a white wine, garlic, tomato sauce.
Served with linguine and vegetables.*

Vegetarian

- Eggplant Parmigiano** **\$14.00**
Breaded eggplant topped with tomato sauce, Mozzarella and Parmesan cheese. Served with linguine and vegetables.
- Eggplant Bocconcini** **\$14.00**
Layers of eggplant stuff with Bocconcini cheese and topped with tomato sauce. Served with linguine and vegetables.

Pastas

Spaghetti	\$11.00
<i>Bolognese: Cooked al dente with our famous meat sauce, and flaked parsley.</i>	
Penne Arrabbiata:	\$11.00
<i>With olive oil, garlic, parsley and hot chili peppers, cooked in our zesty red jalapeno sauce.</i>	
Lemon Pepper	\$14.50
<i>Fettuccine: Our famous home made noodles with shiitake and oyster mushrooms, garlic olive oil and basil, tossed in our four cheese sauce.</i>	
Penne	\$13.50
<i>Hot! Hot! Hot! Penne rigate, olive oil, garlic, jalapeno peppers, chili peppers and hot Italian sausage with our famous red sauce.</i>	
Spaghetti	\$14.50
<i>Carbonara: Spaghetti, bacon, olive oil garlic and chili pepper, whipped egg and four cheese sauce.</i>	
Fusilli	\$13.00
<i>Mediterranean: With sun dried and diced tomatoes, red, yellow and green peppers, zucchini, black olives, parsley, olive oil, garlic and crumbled feta cheese.</i>	
Linguini	\$13.50
<i>Marinara: Combination of octopus, squid, Shrimps and cooked mussels with garlic, olive oil, white wine in red sauce.</i>	
Chicken Fettucine	\$14.50
<i>Fettucine noodles, chicken breast, sun dried tomatoes, spinach, snow peas, basil, white wine and fresh parsley tossed in our red sauce.</i>	
Penne Al Vodka	\$13.50
<i>Penne rigate, bacon, diced onions, basil, olive oil and garlic cooked in our light rose vodka sauce.</i>	
Potato Gnocchi	\$12.50
<i>Home made Italian style real potatoe dumplings, in your choices of authentic sauces with garlic and fresh basil. (Four cheese sauce \$1.50)</i>	
Penne Al Salmone	\$15.50
<i>Penne rigate with shallots, garlic, olive oil, smoked salmon in a rose vodka sauce.</i>	
Veal Aliolio	\$14.00
<i>Veal tenderloin broccoli and roasted red peppers with linguine pasta, all tossed in garlic and olive oil.</i>	

Stuffed Pastas

Cheese Cannelloni	\$15.00
<i>Fresh pasta stuffed with a blend of delectable cheeses, ricotta and spinach.</i>	
Chicken Agnolotti	\$15.00
<i>Fresh half moon pasta filled with a blend of chicken stuffing, topped with strips of grilled chicken breast.</i>	
Wild Mushroom Pasta	\$16.00
<i>Mushroom shaped pasta pockets or pasta, stuffed with wild mushrooms and herbs, tossed in your choice of sauce.</i>	
Baked Lasagna	\$16.00
<i>Layers of fresh pasta, ground beef, mozzarella and Parmesan cheese baked in our rose sauce.</i>	
Cheese Agnolotti	\$15.00
<i>Half moon pasta pockets, filled with ricotta cheese and spinach topped with sautéed spinach.</i>	
<i>All of the above served with your choice of red, meat, or rose sauce and garlic bread. Add four cheese sauce..... \$ 1.50</i>	

Pizza

- 1) **Enzo's Very Own Pizza** **\$11.00**
Enzo's philosophy: "Less is more!"
Olive oil, fresh basil, rosemary, diced tomatoes, capers, garlic and green olives.
- 2) **Pizza Margherita** **\$12.00**
Named and invented for Queen Margherita of the 19th century!
Olive oil, fontina, provolone, mozzarella cheese, diced tomatoes,
- 3) **Pizza Marinara** **\$12.00**
(After the Neapolitan pizza – this is one of the most traditional pizzas!)
Olive oil, fresh basil, tomato sauce, anchovies, garlic and black Italian olives.
- 4) **Pizza Al Calzone** (An Old Italian tradition!) **\$13.00**
Tomato sauce, mozzarella, fontina, parmesan cheese, prosciutto, garlic and fresh basil.
- 5) **Four-Cheese Pizza** **\$13.00**
(A classic combination of four-cheese with a trendy California touch!)
Olive oil, provolone, fontina, mozzarella, parmesan cheese, sun dried tomatoes and oregano.
- 6) **Pizza Mediterranean** (A lusty, exquisite pizza – one of my favorites!) **\$13.00**
Olive oil, feta, mozzarella cheese, diced tomatoes, garlic, black olives and black pepper.
- 7) **Chiffonade and Bacon Pizza** (This is a rustic, satisfying pizza!) **\$12.00**
Bacon, olive oil, spinach, black pepper, black olives, fontina and provolone cheese.
- 8) **Oregano's Spring Pizza** (It's a light and delightful pizza!) **\$14.00**
Olive oil, asparagus, spinach, sweet peppers, parsley, parmesan cheese topped with fontina and provolone cheese.
- 9) **Wild Mushroom Pizza** (Woodsy- flavored, and wonderful!) **\$13.00**
Olive oil, wild mushrooms, thyme, fresh basil, mozzarella, parmesan cheese and wild mushrooms.
- 10) **Pizza Zucchini** (Surprisingly tasty, and very light!) **\$14.00**
Olive oil, zucchini, onions, garlic, parsley, basil and diced tomatoes topped with provolone and fontina cheese.
- 11) **Roasted Red Pepper Pizza** **\$14.00**
(A beguiling array of summer flavors, and vivid colors!)
Olive oil, mozzarella, roasted red and yellow peppers, garlic, basil and black pepper.
- 12) **Three Pepper Pizza** **\$14.00**
(This delectable, low cholesterol pizza is definitely now for dieters only!)
Olive oil, sweet red, yellow and green peppers, red onions, basil and black olives.
- 13) **Pizza Tex-Mex** (The Mexican tradition!) **\$14.00**
Olive oil, tomatoes, jalapeno peppers, green onions, garlic, cheddar, bacon, parmesan and green olives.
- 14) **Puttanesca Pizza** (An old traditional way of pizza making!) **\$14.00**
Olive oil, mozzarella, fontina, provolone cheese, garlic, black olives, capers, red onions and tomatoes.
- 15) **Crab Pizza** (A light and delightful seafood lover's pizza!) **\$14.00**
Olive oil, crab meat, red peppers, green onions, garlic, parsley, parmesan cheese topped with fontina and provolone cheese.
- 16) **Italian Sausage and Hot Pepper Pizza** (The New York traditional style pizza!) **\$13.00**
Olive oil, tomato sauce, dry Italian sausage, capers, mozzarella, hot pepper rings and black pepper.

- 17) **Pepperoni Pizza** (North American's all time pizza!) **\$12.00**
Olive oil, tomato sauce, mozzarella, pepperoni, oregano and basil.
- 18) **Aloha Pizza** (A Hawaiian delight!) **\$13.00**
Mozzarella, tomato sauce, pineapple and ham.
- 19) **Oregano's Mix Pizza** (The Canadian traditional pizza!) **\$13.00**
Pepperoni, mushrooms, green peppers, tomato sauce, mozzarella and oregano.
- 20) **Four Seasons Pizza** (Enjoy a slice of each season!) **\$15.00**
Mozzarella, tomato sauce, artichokes, roasted red peppers, grilled egg plant and zucchini.
- 21) **Oregano's Basic** (Create your very own, starting with the basics!) **\$11.00**
Tomato sauce, cheese and oregano.

Created By You

- 22) **Garlic Lovers Pizza** (A choice for garlic lovers!) **\$15.00**
Tomato sauce, roasted peppers, wild mushrooms, sun-dried tomatoes, goat cheese and lots of garlic.
- 23) **Seafood Medley** (Jewels of the sea) **\$16.00**
Combination of shrimps, scallops, baby clams, spinach, red peppers, sauce and cheese.
- 24) **The Three salamis** (A new taste created for meat lovers!) **\$15.00**
Tomato sauce, mozzarella, assorted sliced meats, mushrooms, garlic, onions and green olives.
- 25) **Grilled Chicken Pizza** (A must try for chicken lovers!) **\$16.00**
Tomato sauce, mozzarella, rosemary, grilled chicken, broccoli, roasted peppers, feta cheese and black olives.
- 26) **Cajun Chicken Pizza** (A must try for chicken lovers!) **\$16.00**
Mozzarella, tomato sauce, roasted peppers, red onions, shiitake mushrooms and Cajun grilled chicken breast.
- 27) **Oregano's Pizza Salad** (Light and tasteful!) **\$15.00**
Field greens and baby lettuce, tossed with balsamic vinaigrette, on a white pizza with olive oil, garlic, feta cheese and rosemary.
- 28) **Smoky Salmon Pizza** (It's smoking with love!) **\$16.00**
Mozzarella, tomato sauce, capers, smoked salmon, red peppers, garlic and goat cheese.

(Half Portion Toppings Counted As One)

Gourmet & Grilled Vegetables - \$1.35

Each Additional Topping - \$1.75

Chicken Breast - \$2.50

Oregano

Pizza

Pasta

Wine List

Red or White

House Wine – Italian Dry

Glass.....	\$5.25
½ litre.....	\$14.99
1litre.....	\$24.99

Italian Red Wines

Masi Amarone.....	\$69.99
Masi Campofiorin.....	\$34.99
Amarone Cesari.....	\$61.99
Masi Serego Alighieri.....	\$31.99
Masi Valpolicella.....	\$24.99
Brusco Dei Barbi.....	\$25.99
Chianti Class Ducale Ruffino.....	\$52.99
Chianti Brolio.....	\$42.99
Chianti Ruffino.....	\$29.99
Bolla Merlot.....	\$24.99
Valpolicella Bolla.....	\$25.99
Collavini Merlot.....	\$24.99

Australian Red

Shiraz Cabernet.....	\$28.99
Rosemount Estate Shiraz.....	\$37.99
Shiraz Bin 555.....	\$31.99
Rosemount Estate Merlot.....	\$37.99
Rosemount Estate Shiraz Cab.....	\$26.99
Bin 444 Cabernet Sauvignon.....	\$32.99
Rosemount Est. Pinot Noir.....	\$35.99
Wolf Blass Cabernet Sauvignon (Yellow)...	\$35.99
Wolf Blass Shiraz Cabernet Sauvignon.....	\$30.99

Ontario Red

49 North Merlot.....	\$28.99
Inniskillin Travigne.....	\$22.99

California Red

Woodbridge Zinfandel.....	\$28.99
Woodbridge Cabernet Sauvignon.....	\$30.99
Woodbridge Merlot.....	\$30.99
Mondavi Coastal Pinot Noir.....	\$43.99
Mondavi Coastal Merlot.....	\$43.99
Mondavi Coastal Cabernet Sauvignon.....	\$43.99
Fetzer Cabernet Sauvignon.....	\$35.99

France Red

Cotes Du Rhone.....	\$28.99
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Blush Wines

Woodbridge White Zinfandel.....	\$22.99
Beringer Zinfandel (3)	\$24.99
Sutter Home Zinfandel.....	\$22.99

Wines By The Glass

Red Mondavi Cabernet Sauvignon.....	\$6.50
White Mondavi Chardonnay.....	\$6.50
Sutter Home (Blush)	\$5.95
Mondavi Red or White ½ litre.....	\$19.95

Italian White Wines

Orvietto Classico.....	\$22.99
Bolla Soave Classico.....	\$39.99
Masi Soave Classico.....	\$23.99
Masi Serego Alighieri.....	\$28.99
Pinot Grigio Collavini.....	\$26.99

California White Wines

Mondavi Coastal Sauvignon Blanc.....	\$35.99
Mondavi Coastal Chardonnay.....	\$39.99
Woodbridge Sauvignon Blanc.....	\$22.99
Woodbridge Chardonnay.....	\$31.99
Beringer Chardonnay.....	\$62.99

Ontario White Wines

Jackson-Triggs Chardonnay.....	\$22.99
49 North Chardonnay Pinot Blanc.....	\$28.99
Inniskillin Riesling (1)	\$21.99

French White Wines

Petit Chablis.....	\$37.99
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Australian White Wines

Rosemount Chardonnay Semillion.....	\$26.99
Rosemount Estate Sauvignon Blanc.....	\$32.99

Beer List

Domestic.....	\$3.95
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Labatt Blue/Light/Draft/Ice
Molson Canadian/Expert/Dry
Budweiser
Coors Light
Rickards Red

Import.....	\$4.50
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Heineken
Corona
Moretti

Premium.....	\$4.25
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Moose Head
Sleeman Ale
Sleeman Honey Brown
Sleeman Dark
John Labatts Classic