



Return completed
form to:
Alcohol and Gaming
Commission of Ontario
90 SHEPPARD AVE E
SUITE 200
TORONTO ON M2N 0A4

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
90 AV SHEPPARD E
BUREAU 200
TORONTO ON M2N 0A4

Municipal Information Renseignements municipaux

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

NOVITA ITALIAN CUISINE

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

Contact name / Nom de la personne à contacter

Anandarajah Vivekanandasamy

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

(416) 356 61 99

Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)

Street Number /
Numéro

25

Street Name /
Nom de rue

Cochrane Drive Markham

Street Type /
Genre de rue

Direction /
Orientation de rue

Suite/Floor/Apt. /
Bureau/étage/app.

Lot/Concession/Route /
Lot/concession/route rurale

City/Town/Municipality /
Ville/village/municipalité

MARKHAM

Postal Code /
Code postal

L3R 9S1

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 as 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:

Specific concerns regarding zoning or non-compliance with bylaws must be clearly outlined in a separate submission or letter within 30 days of this notification.

Remarque :

Toute préoccupation concernant le zonage ou la non-conformité aux règlements municipaux doit être clairement décrite dans un document distinct ou une lettre, à l'intérieur d'une période de 30 jours après la date 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



CITY OF MARKHAM

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 ☐ Cafe		
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 ☒ N/A		
4. a. The maximum seating capacity will be <u>168</u> persons. b. Where the restaurant is existing, the previous seating capacity was <u>168</u> 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 premise was previously used as a restaurant, is any construction or alteration purposed? ☐ 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. <u>14 244515 000 00 AL</u> ☐ No Provide 1 copy of the floor plan showing the dimensioned 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 licensed? 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 locations? <u>WOODBINE AVE AND HWY 7</u>		
11. What is the distance to the nearest residential area? <u>3.5 km</u>		
12. a) Your name (Please Print) <u>Anandavajrah</u> <u>Vivekanandasamy</u>	b) Contact Telephone No. Bus: <u>(416) 356 6199</u> Res: <u>(905) 940 6199</u>	c) The restaurant's name <u>Novita Italian Cuisine</u>



A *novita* (borrowed from the Italian word for novelty) is a novel that consists mainly of stand-alone short stories in a manner that serves the overall movement of the plot. This genre tends to emphasize character development or the depiction of community, an era or an event more than plot.

Everyone has a story. At **Novita's**, our story is about good food, good friends, family and special memories. Come dine with us and not only share in our story, but also create your own.

Bon Appetito!!

Menu

Main Features

ANTIPASTO

Mussels
Fried Calamari
Mixed Seafoods
Alletati Misti
Portobello Mushrooms
Grilled Calamari
Salmon Carpaccio
Butterfly shrip

ZUPPA

Minestrone
Pasta e Fagioli
Di Mare

ISALATA

Caesar
House
Caprese
Goat Cheese



PASTA

Linguine di Mare
Penne Rustica
Vegetarian Agnolotti
Gnocchi
Shrimp Angel Hair
Penne
Smoked Salmon Penne
Veal Fusilli
Chicken Linguine
Chicken Angel Hair
Spagetti Ricotta
Novita Favorite
Goat Cheese Linguine
Fiuli Lingulne
Spagetti Puttanesca

MAIN COURSE

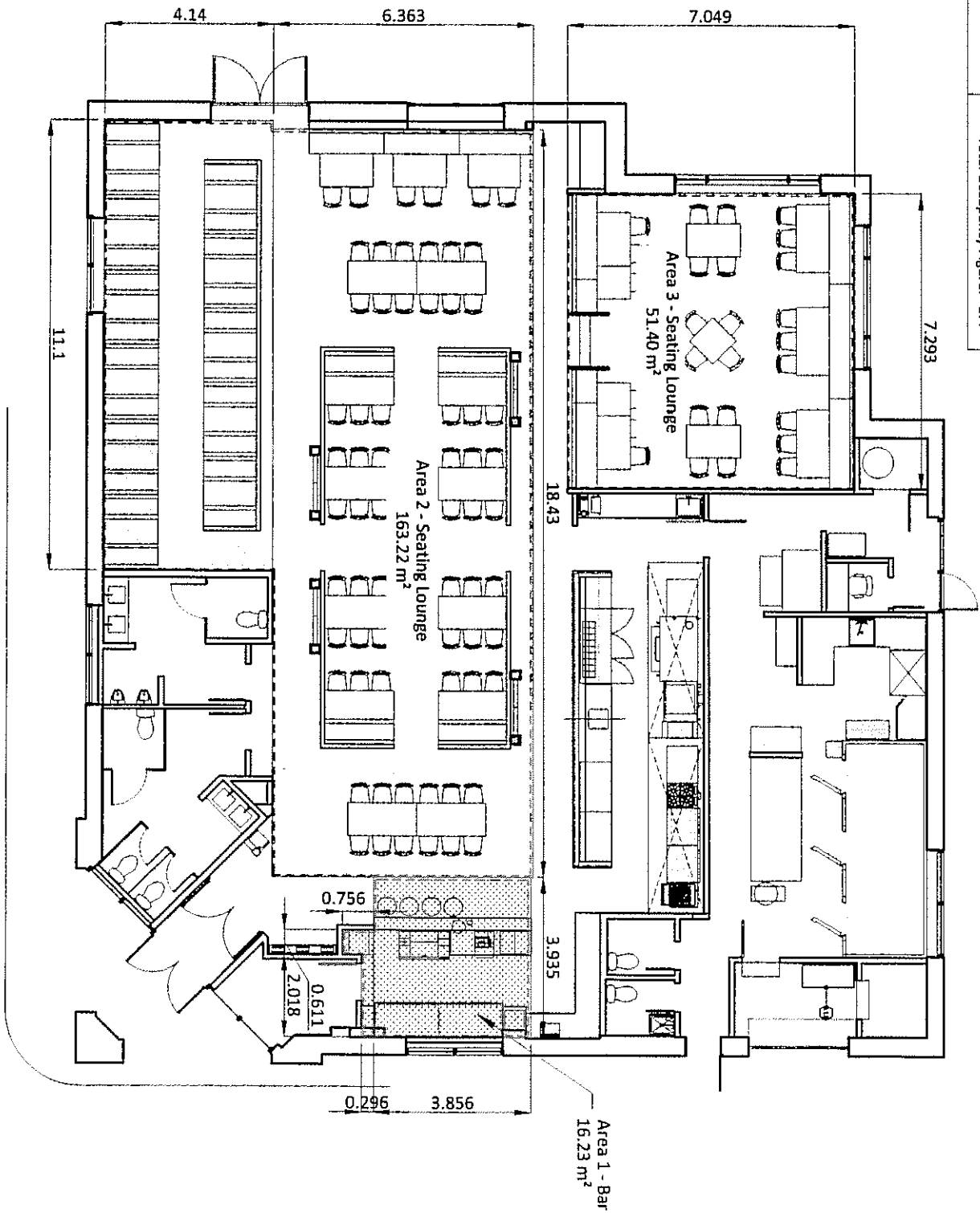
Jumbo Shrimps
Risotto di Mare
Salmon 3 Ways
Veal Sorrento
Black Angus Steak
Chicken/Veal Marsala
Chicken/Veal Saltimbocca
Chicken/Veal Picata
Chicken/Veal Gorgonzola
Chicken/Veal Parmigiano

PIZZA

Quattro Stagione
Margarita
Piera
Pisa Salute
Aurelio
Brillizio
Latia
Graziana



Capacity Calculation					
Area Number	Floor Level	Exact Location of Licensed Area	Indoors or Outdoor	Total Area (length x width) m ² or sq. ft.	Estimated Capacity
1	G	Bar	In	16.23 m ²	7
2	G	Seating Lounge	In	163.22 m ²	128
3	G	Seating Lounge	In	51.40 m ²	42
Total Occupancy Figure: 177					



NOVITA LUNCH MENU

ANTIPASTO

- GRILLED CALAMARI:** tender squid tossed with black olives, capers, diced tomatoes, peppers, lemon & extra virgin olive oil ~ 10.95
- FRIED CALAMARI:** crispy & served with our favourite sauce ~ 10.95
- STEAMED MUSSELS:** white wine with fresh tomato & roasted garlic ~ 11.95
- BUTTERFLY SHRIMP:** grilled with a white wine, butter sauce ~ 13.95
- MIXED SEAFOOD:** mussels, shrimps & clams with peppers, tomato & extra virgin olive oil ~ 14.95
- BAKED EGGPLANT PARMIGIANA:** mozzarella, tomato sauce, served with mixed greens ~ 10.95
- ANTIPASTO PLATTER:** a selection of salumi, cheese, olives & grilled vegetables ~ 13.95
- PORTOBELLO MUSHROOMS:** sweet peppers & balsamico, topped with goat cheese ~ 10.95
- BRUSCHETTA:** fresh tomatoes, garlic and basil on Calabrese bread ~ 7.95

ZUPPA

- ITALIAN BEAN SOUP:** pasta and beans in a tomato broth ~ 5.95
- MINESTRONE:** vegetable soup ~ 5.95
- STRACCIATELLA:** egg drop soup with spinach in a chicken broth ~ 5.95
- ZUPPA DI PESCE:** mixed seafood and fish in a tomato herb broth ~ 7.95

INSALATA

- CAESAR:** romaine hearts, crisp pancetta & croutons ~ 7.95
- SPRING MIX:** tender greens with our white balsamic vinaigrette ~ 7.95
- CAPRESE:** tomato, bocconcini, basil pesto with mixed greens ~ 11.95
- GOAT CHEESE:** panko breaded with roasted red peppers, mixed greens ~ 11.95
- BEETS:** roasted with goat cheese chips, arugula, walnut dressing ~ 10.95
- TUNA:** white tuna, diced tomato, black olives, onion & celery, mixed greens ~ 11.95

PASTA

SEAFOOD LINGUINE: mussels, shrimps, calamari, clams in white wine tomato OR aglio olio ~ 18.95
PENNE ARRABBIATA: a spicy tomato sauce ~ 12.95
FUSILLI PRIMAVERA: grilled eggplant, olives, portabello mushrooms, vegetables in pesto ~ 12.95
CHICKEN LINGUINE ALFREDO: traditional cream sauce finished with Parmigiano ~ 15.95
GOAT CHEESE LINGUINE: chicken, spinach, sundried tomato, red pepper & olive oil sauce ~ 14.95
CHICKEN ANGELHAIR: rose sauce ~ 15.95
SAUSAGE FUSILLI: spicy Italian sausage, red pepper & onion, tomato sauce ~ 13.95
GNOCCHI: a lemon cream sauce finished with ricotta ~ 14.95
VEGETARIAN AGNOLOTTI: pasta pillows with spinach & ricotta in a tomato sauce ~ 13.95
SHRIMP ANGELHAIR: large tiger shrimp, tomato in basil pesto & white wine ~ 16.95
SMOKED SALMON PENNE: Norwegian salmon, Smirnoff vodka, fresh chives & rose sauce ~ 16.95
SPAGHETTI & MEATBALLS: juicy homemade meatballs with tomato sauce ~ 14.95

* substitute gluten pasta for an additional \$2

PANNINI

Our sandwiches come with your choice of house salad, Caesar salad OR pasta in tomato sauce

THE NOVITA CLUB: grilled chicken breast, pancetta, lettuce, tomato, caramelized onion, roast red pepper, house aioli ~ 12.95

TOSCANA SANDWICH: grilled zucchini & eggplant, roast red pepper, caramelized onions, portabello mushrooms, pesto goat cheese spread ~ 11.95

PROSCIUTTO PANNINI: provolone cheese, red onion, house aioli ~ 12.95

Or create your own:
~ 11.95 each

BREADED VEAL
BREADED CHICKEN
MEATBALL
GRILLED CHICKEN

Toppings:

sweet peppers
hot peppers
sweet onions
peppers
mushrooms
Provolone cheese (\$2)

MAINS

Our entrees are served with your choice of house salad, Caesar salad OR pasta in tomato sauce

SALMON: grilled, finished with a lemon piccata sauce ~ 18.95

DAILY FISH FEATURE: please ask server for today's inspiration ~ MP

CHICKEN MILANO: stuffed with mixed mushrooms, croutons, asiago cheese, spinach, sundried tomato in a rose tarragon sauce ~ 15.95

CHICKEN PARMIGIANO: breaded & topped with tomato sauce, mozzarella & Parmigiano ~ 15.95

NOVITA CHICKEN: with a light egg wash, topped with tomato, bocconcini & pesto ~ 15.95

ZUCCHINI CHICKEN: melted provolone cheese, zucchini & natural jus ~ 15.95

GRILLED CHICKEN: piccata sauce ~ 15.95

CHICKEN MARSALA: mixed mushrooms in a Marsala wine sauce ~ 15.95

VEAL PIZZAIOLA: black olives, tomato, oregano and white wine ~ 17.95

VEAL PARMIGIANO: breaded & topped with tomato sauce, mozzarella & Parmigiano ~ 17.95

AAA grade NY STRIPLOIN: cognac, brandy peppercorn sauce ~ 24.95

PIZZA

~ 14.95 each

QUATTRO STAGIONE: 1/4 artichokes, 1/4 mushrooms, 1/4 Italian salami, 1/4 green & black olives

MARGARITA: Mozzarella, asiago, fresh garlic & basil

PIERA: Italian sausage, mozzarella di bufala, red pepper, red onion

PAOLA: grilled chicken, mascarpone cheese, roasted garlic & sundries tomato

GRAZIANA: red peppers, black olives, spinach, portobello mushrooms, goat & ricotta cheese

PISA SALUTE: grilled zucchini, red peppers, portobello mushrooms, eggplant, sundried tomato

AURELIO: extra virgin olive oil, prosciutto, fresh arugula, shaved Parmigiano

BIANCO: bocconcini, potatoes, fresh rosemary & extra virgin olive oil

GIUSEPPE: Italian sausage, prosciutto, pancetta, sauce & cheese

SOFIA: ricotta, gorgonzola & goat cheeses with black olives

NOVITA DINNER MENU

ANTIPASTO

GRILLED CALAMARI: tender squid tossed with black olives, capers, diced tomatoes, red peppers, lemon & extra virgin olive oil ~ 12.95

FRIED CALAMARI: crispy & served with our favourite sauce ~ 12.95

STEAMED MUSSELS: white wine with fresh tomato & roasted garlic ~ 13.95

BUTTERFLY SHRIMP: grilled with a white wine, butter sauce ~ 15.95

MIXED SEAFOOD: mussels, shrimps and clams sauteed with onions, peppers, tomato & extra virgin olive oil ~ 16.95

BAKED EGGPLANT PARMIGIANA: mozzarella, tomato sauce, served with mixed greens ~ 12.95

ANTIPASTO PLATTER: a selection of salumi, cheese, olives & grilled vegetables ~ 15.95

PORTOBELLO MUSHROOMS: sweet peppers & balsamico, topped with goat cheese ~ 12.95

BRUSCHETTA: fresh tomatoes, garlic and basil on Calabrese bread ~ 7.95

ZUPPA

ITALIAN BEAN SOUP: pasta and beans in a tomato broth ~ 6.95

MINISTRONE: vegetable soup ~ 6.95

STRACCIATELLA: egg drop soup with spinach in a chicken broth ~ 6.95

ZUPPA DI PESCE: mixed seafood and fish in a tomato herb broth ~ 9.95

INSALATA

CAESAR: romaine hearts, crisp pancetta & croutons ~ 9.95

SPRING MIX: tender greens with our white balsamic vinaigrette ~ 9.95

CAPRESE: tomato, bocconcini, basil pesto with mixed greens ~ 13.95

GOAT CHEESE: panko breaded with roasted red peppers, mixed greens ~ 13.95

BEETS: roasted with goat cheese chips, arugula, walnut dressing ~ 12.95

TUNA: white tuna, diced tomato, black olives, onion & celery, mixed greens ~ 13.95

PASTA

SEAFOOD LINGUINE: mussels, shrimps, calamari, clams in white wine tomato OR aglio olio ~ 20.95
PENNE ARRABIATA: a spicy tomato sauce ~ 14.95
FUSILLI PRIMAVERA: eggplant, olives, portabella mushrooms, & vegetables in pesto ~ 14.95
CHICKEN LINGUINE ALFREDO: traditional cream sauce finished with Parmigiano ~ 17.95
GOAT CHEESE LINGUINE: chicken, spinach, sundried tomato, red pepper & olive oil sauce ~ 16.95
NOVITA FAVOURITE: shrimp, scallops & salmon with asparagus in an asiago cream sauce ~ 18.95
CHICKEN ANGELHAIR: rose sauce ~ 17.95
SAUSAGE FUSILLI: spicy Italian sausage, red pepper & onion, tomato sauce ~ 15.95
GNOCCHI: a lemon cream sauce finished with ricotta ~ 16.95
VEGETARIAN AGNOLOTTI: pasta pillows with spinach & ricotta in a tomato sauce ~ 15.95
SHRIMP ANGELHAIR: large tiger shrimp, tomato in basil pesto & white wine ~ 18.95
SMOKED SALMON PENNE: Norwegian salmon, Smirnoff vodka, fresh chives & rose sauce ~ 18.95
SPAGHETTI & MEATBALLS: juicy homemade meatballs with tomato sauce ~ 16.95

* substitute gluten free pasta for an additional \$2

MAINS

Our entrees are served with your choice of pasta in tomato sauce OR roast potatoes/vegetables

SALMON: grilled, finished with a lemon piccata sauce ~ 20.95
DAILY FISH FEATURE: please ask server for today's inspiration ~ MP
TIGER SHRIMP: jumbo with a lemon piccata sauce ~ 24.95
CHICKEN MILANO: mushrooms, croutons, asiago & spinach stuffing in tarragon & rose ~ 17.95
CHICKEN PARMIGIANO: breaded & topped with tomato sauce, mozzarella & Parmigiano ~ 17.95
NOVITA CHICKEN: with a light egg wash, topped with tomato, bocconcini & pesto ~ 17.95
ZUCCHINI CHICKEN: melted provolone cheese, zucchini & natural jus ~ 17.95
GRILLED CHICKEN: piccata sauce ~ 17.95
CHICKEN MARSALA: mixed mushrooms in a Marsala wine sauce ~ 17.95
VEAL PIZZAIOLA: black olives, tomato, oregano and white wine ~ 19.95
VEAL PARMIGIANO: breaded & topped with tomato sauce, mozzarella & Parmigiano ~ 19.95
VEAL SALTIMBOCCA: prosciutto, sage, provolone cheese, tomato & a Marsala natural jus ~ 19.95
VEAL GORGONZOLA: cream, white wine, gorgonzola cheese & sundries tomato ~ 19.95
VEAL PICcata: white wine, butter, lemon & capers ~ 19.95
VEAL AMERICANO: shrimps, peppers, black olives, sundried tomato with lemon & tomato ~ 19.95
AAA grade NY STRIPLOIN: cognac, brandy peppercorn sauce 8 oz. ~ 24.95 12oz ~ 29.95

PIZZA

~ 16.95 each

QUATTRO STAGIONE: 1/4 artichokes, 1/4 mushrooms, 1/4 Italian salami, 1/4 green & black olives

LAILA: rose sauce, Norwegian smoked salmon, capers, red onion, gorgonzola cheese

MARGARITA: Mozzarella, asiago, fresh garlic & basil

PIERA: Italian sausage, mozzarella di bufala, red pepper, red onion

PAOLA: grilled chicken, mascarpone cheese, roasted garlic & sundried tomato

GRAZIANA: red peppers, black olives, spinach, portobello mushrooms, goat & ricotta cheese

PISA SALUTE: zucchini, roasted peppers, portobello mushrooms, eggplant, sundried tomato

AURELIO: extra virgin olive oil, prosciutto, fresh arugula, shaved Parmigiano

BIANCO: bocconcini, potatoes, fresh rosemary & extra virgin olive oil

GIUSEPPE: Italian sausage, prosciutto, pancetta, sauce & cheese

SOFIA: ricotta, gorgonzola & goat cheeses with black olives

NOVITA WINE LIST

OUR HOUSE WINE:

White	Pasqua	Seave	7.50/18.00/31.00
Red	Farnese	Montepulciano D'Abruzzo	7.50/18.00/31.00

WHITES BY THE GLASS:

Caspreno Pinot Grigio, Tuscany	9.00
Wolf Blass Chardonnay, Australia	9.50
Thirty Bench Riesling, Ontario	12.00
Villa Maria Private Bin, Sauvignon Blanc, New Zealand	12.75

REDS BY THE GLASS:

Terre Nuove Syrah, Sicily	9.00
Ruffina Chianti, Tuscany	9.95
Lindemans Bin 50 Shiraz, Australia	9.95
Sterling Merlot, California	11.00
Cave Spring Pinot Noir, Ontario	12.00

SPARKLING

Bin Giovello Prosecco, Italy	38.00
Trius Brut VQA, Ontario	84.00

ROSE

Banrock Station Pink Moscato, Australia	33.00
Chivite Gran Fondo, Spain	36.00

WHITE

Santa Carolina Sauvignon Blanc, Chile	30.00
Beringer California Collection Pinot Grigio, California	31.00
Alamos Chardonnay, Argentina	42.00
Villa Maria Private Bin Sauvignon Blanc	45.00
Eco Pecorino D'Abruzzo Superiore	50.00
Bellini Pinot Grigio, Italy	51.00
13th Street Juno's Vineyard Riesling	59.00
Ocone Flora Falanghina, Italy	60.00

RED

Perez Cruz Cabernet Sauvignon, Chile	31.00
Beringer Collection Cabernet Sauvignon, California	34.00
Lindeman's Bin 50 Shiraz, Australia	36.00
Cusumano Nero D'Avola Terre Siciliane IGT, Italy	36.00
Angel's Gate Gamay Noir, Ontario	42.00
Sterling Vintner's Merlot, California	45.00
Ascheri Barbera D'Alba, Italy	45.00
Beni Di Batasiolo Langhe Rosso, Italy	48.00
Albert Bichot Bourgogne Pinot Noir, France	51.00
Cesari Maria Valpolicella Ripasso Superiore DOC, Italy	52.00
J. Jehr Seven Oaks Cabernet Sauvignon, California	60.00
Masi Amarone, Italy	68.00
Fonterutoli Chianti Classico, Italy	75.00
Decoy Zinfandel, California	85.00

BEER

ON TAP

Molson Canadian	5.75
Coors Light	5.75
Creemore Springs Lager	5.75
Heineken	6.25

BOTTLES

Molson Canadian	4.95
Coors Light	4.95
Labatt's Blue	4.95
Alexander Keith's Pale Ale	4.95
Corona	6.00
Stella Artois	6.00
Moretti	6.00

COOLERS

Smirnoff Ice	6.95
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SPIRITS

OUR RAIL: Smirnoff Vodka, Gordon's Gin, Wiser's Rye, Captain Morgan's White Rum, Jim Beam Bourbon, Johnny Walker Red Label Scotch, Sauza Tequila Blanco **6.45**

TOP SHELF: Grey Goose Vodka, Tanqueray No.10 Gin, Crown Royal Black Whiskey, Bacardi Gold Rum, Knob Creek Bourbon, Glenfiddich Scotch, Tromba Tequila **8.50**

Other selections available: please ask your server

CHEF'S SPECIALS

VEGETARIAN

BABY SPINACH SALAD: oven roasted tomato, goat cheese, tomato vinaigrette ~ 10.95

AGNOLOTTI: pasta pillows stuffed with butternut squash in a pesto rose sauce ~ 16.95

RISOTTO

with shrimp, scallops, pesto & spinach ~ 19.95

with blackened chicken, spinach, red pepper in a gorgonzola sauce ~ 17.95

with mixed fresh vegetables & portobello mushrooms ~ 15.95

with fresh salmon, Nova Scotia lobster, asparagus in a creamy sauce ~ 27.95

MEAT & FISH

BUCK BREAST: apples & dried fruit with brandy & Marsala wine ~ 18.95

RACK OF LAMB: roast garlic & thyme natural jus ~ 28.95

TURF & SURF: 8 oz. AAA grade NY striploin with jumbo grilled shrimp ~ 29.95

SURF & SURF: daily fresh fish option with jumbo grilled shrimp ~ MP

HALIBUT: portobello mushroom, tomato, white wine chutney ~ 26.95

PASTA

PENNE DI MARE: shrimps, scallops & spinach tossed with in a rose sauce with a dollop of goat cheese ~ 18.95

SPAGHETTI & LOBSTER: grilled shrimp, chunks of Nova Scotia lobster with fresh vegetables in extra virgin olive oil & pesto ~ 27.95

BLACKENED CHICKEN ANGELHAIR: vegetables & a garlic, extra virgin olive sauce ~ 17.95