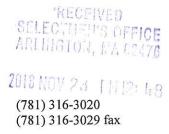
OFFICE OF THE SELECT BOARD

730 Massachusetts Avenue Town of Arlington Massachusetts 02476-4908



\$60.00 Filing Fee

Inspections Dept. at 51 Grove St. must review completed application before returning to this office.

APPLICATION

To the Licensing Authorities of the Town of Arlington

The Undersigned hereby makes application for a

☐ COMMON VICTUALLER LICENSE (Eat In)☐ FOOD VENDOR LICENSE (Take Out Only)
Location 1345 Massachusetts Ave.
Name of Applicant Romel Bartarseh.
Corporate Name (if applicable)
D/B/A Northender
Date
I/We hereby agree to conform in all respects to the conditions governing such License as printed in the By-Laws of the Town, and such other rules and regulations as the Selectmen may establish. With the signing of this application, the applicant acknowledges that:
A. It is understood that the Board is not required to grant the license.
B. no work is to commence at the premises of the proposed location which is the subject matter of this application until the license is approved by the Select Board, and, furthermore, any work done is done at the applicant's risk, and
C. in the event of a proposed sale of a business requiring a Common Victualler License, an application for a transfer of said license will be deemed to be an application for a new license (subject to the rules and regulations herein contained), and the owner of such business shall be required to file with the Select Board a thirty day notice of his intention to sell same before such application will be acted upon by the Select Board.
D. That the license is subject to revocation if the holder of the license does not comply with Town By-Laws or the Rules and Regulations of the Board.
Print Name Rumeh Batavseh
Signature Name Rembischersch
Phone (Home) (Business)
Email Nova of hateras at a Commil come

corporate officer making application. Name Romeh Batarsen Name_____ Address Address City Tew Csloury Zip 01876 City Zip Zip DESCRIPTION OF APPLICANT DESCRIPTION OF APPLICANT (No) worday Born in the U.S., Yes____No___ Born in the U.S., Yes___ Born Where Born Where Date of Naturalization Date of Naturalization_____ Male or Female Male Male or Female_____ Date of birth Date of birth____ Photo 1 inch by 1 inch The Establishment shall operate as: Sole Ownership / Partnership / Total Number of Partners Corporation Based in (Once approved, please go to Clerk's Office for Business Certificate) Corporate Information Required: President 120 mel 13 ataysel Secretary Treasurer Address Name

(B) If a co-partnership, information must be provided on each partner; if a corporation, information must be provided on

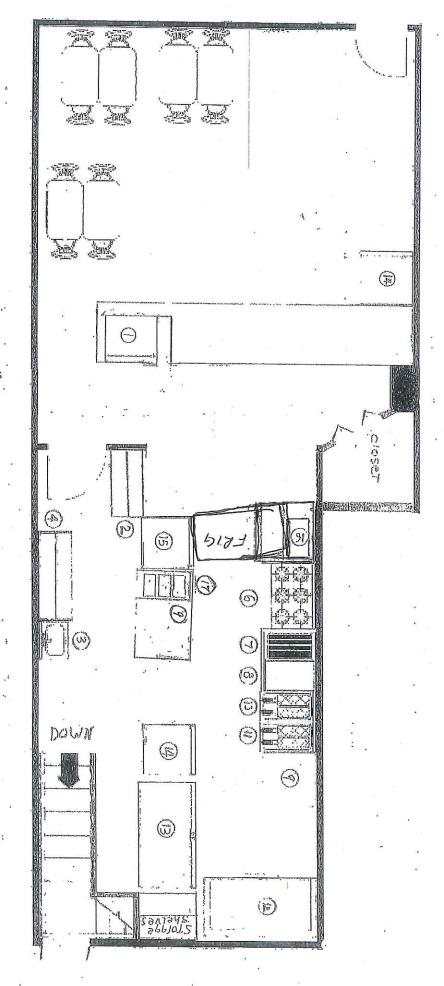
Note: (A) If a corporation, state full names and addresses of principal officers.

INFORMATION RELATIVE TO APPLICATION

N./			
YesNo_X	Y		
Lunch	4 K		T _E
Yes/No			
Dinner	"		
Yes No			
Do you own the property?	YesNoTenant a	t WillLea	se(years)
Hours of Operation:			
Day		Hours	
Day			
Day			W.
	· 6		
Floor Space	Sq. Ft.	Seating Capacity	(if any)
Parking Capacity (if any)	spaces	Number of Empl	oyees
List Cooking Facilities (and	implements)		
7	*		
		-	a .
Will a food scale be in use	for sale of items to the	oublic? V	esNo
Will catering services be p	, ·	•	esNo
will catering services be p	Tovided by you:		
The following items must b	e submitted with the app	lication:	
The following items must beLayout Plan of Facility			eived
	lity & Fixtures	Date Rec	eived
 Layout Plan of Facil Site Plan (obtained at Bld Outside Facade and 	lity & Fixtures	Date Recolor) Date Recolor)	eivedeived
 Layout Plan of Facility Site Plan (obtained at Bld Outside Facade and Menu 	lity & Fixtures g. Dept., 51 Grove St.) Sign Plan (dimensions, c	Date Recolor) Date Recolor) Date Recolor	eived eived eived
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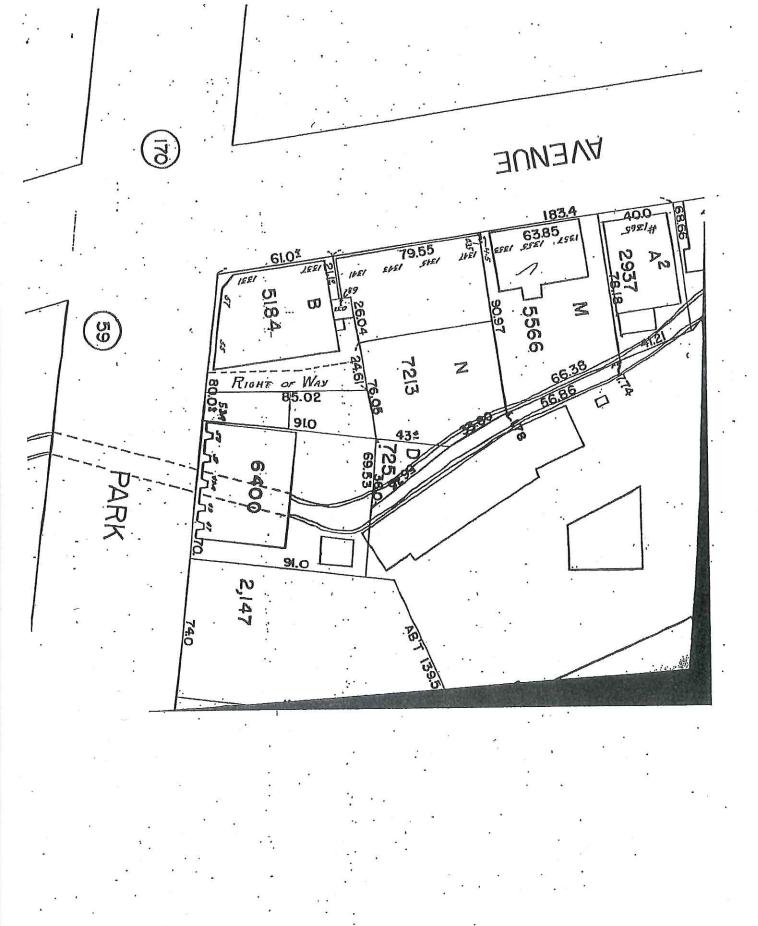
APPLICANT'S RESUME

Food B	Business Experience of Applicant
Toscenos France	~ Mischen
From Nurthenly Ital	in 10: Edunto
Employee Nurbeach Fra	alm Vitalia. D/B/A
Sole Owner	Location
Partnership	Type Food
	Number of Employees
From	to
Employee	D/B/A
Sole Owner	
Partnership	Type Food
Corporation	Number of Employees
List any other information that y	you feel will assist in the review of this application.
	
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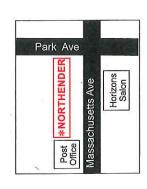
PRZZA "MIA"

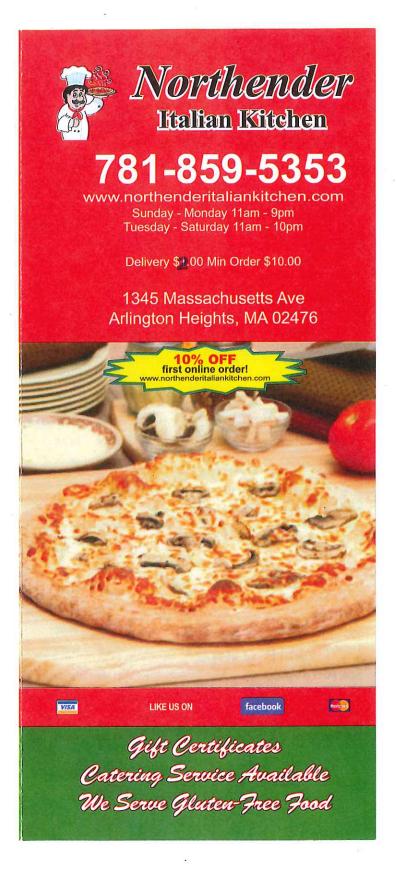
¦.



Catering	HALE	CI II I
	TRAY Serves 7	TRAY Serves 14
<u>Entrees</u>	Derves 7	<u>Jejvea 14</u>
CHICKEN PESTO	50	79
CHICKEN PARMIGIANA	45	79
EGGPLANT PARMIGIANA	45	65
CHICKEN CALABRESE	45	75
CHICKEN PICATTA	45	75
CHICKEN CACCIATORE	45	75
CHICKEN VENICIAN	50	79
CHICKEN MARSALA	45	79
CHICKEN ABRUZZO	50	79
MILANO	45	75
SHRIMP SCAMPI	65	85
MEAT or VEGGIE LASAGNA	39	59
MEATBALL	39	59
STUFFED EGGPLANT	45	65
SAUSAGES, PEPPER, ONION	39	69
PRIMAVERA	50	75
Salads		
GARDEN	24	39
GREEK	29	45
CAPRESE	34	55
CAESAR	29	45
GREEN BEAN with GRILLED CHICKEN	40	60
ADD GRILLED CHICKEN	10	17

NORTHENDER ITALIAN KITCHEN 1345 Massachusetts Ave Arlington Heights, MA 02476





	Pizza			
	3	Sn	nall 12*	Large 16*
TRADITIONAL THI Tomato Sauce & Mozzarella	Cheese	En	8.50	11.50
EACH ADDITIONAL		NGS	1.25	1.75
Sausage	 Hot Banana Peppers 	• Extra Chee • Pineapple	se	
Bacon Smoked Ham	Green Peppers Mushrooms Black Olives	• Spinach • Broccoli		
MeatballsPepperoni	Onions Feta Cheese	Anchovies Roasted Pe	nners	
Prosciutto Grilled Chicken	 Sundried Tomato 	• Eggplant	ррого	
Artichoke Hearts	Caramelized Onion			50
A Section 1				Co.
500				•
1000	Pizza			
	Pizza Specialti	ies	¥5	
Red Pizzas (with sa	auce)			
SPORKE PIZZA		W	11.95	16.95
HAWAIIAN PIZZA	se, Tomato Sauce & Mozzarel auce & Mozzarella Cheese	lla	11.95	16.95
GARDEN PIZZA	ers, Tomato Sauce & Mozzar	ella	11.95	16.95
MEAT LOVER'S			11.95	17.95
Tomato Sauce & Mozzarel	Grilled Chicken, Hamburger, la Cheese		12.50	17.95
VEGGIE PIZZA Mushrooms, Sliced Tomate	o, Eggplant, Olives, Broccoli,	Spinach,	12.50	17.99
Onion, Tomato Sauce & M CHICKEN FAJITA			11.95	16.95
NORTHENDER	ppers, Sauce & Mozzarella	:•·."	11.95	16.95
CALIENTE PIZZA	artichoke, Sauce & Mozzarella		11.95	16.95
HOUSE SPECIAL	e, Hot Peppers, Sauce & Mo. PIZZA		12.50	17.95
MEDITEDDANIEAN	n, Peppers, Mushroom, Olive I PIZZA		11.95	16.95
Feta Cheese, Sundried Tom Red Sauce & Mozzarella	atoes, Green Peppers, Onion, E	Black Olives,		40.00
DELUXE PIZZA Chicken Cutlet, Bacon, Onio	on, Red Sauce & Mozzarella		11.95	16.95
White Pizzas (with	h NO sauce)			
BIANCO Tomatoes Garlic Olive Oi	I, Romano, Mozzarella & No	Sauce	11.95	15.95
MASS AVE	nato Slices & Mozzarella, No		11.95	16.95
DANIELLA PIZZA			11.95	16.95
THE BBQ CHICKE	N d Chicken, BBO Sauce.		11.95	16.95
Hot Peppers & Mozzarella CON POLLO PIZZ	Δ		11.95	16.95
THE ELOPENTINE	ken, Cream Sauce & Mozzare		12.95	18.95
ALEBEDO DIZZA	omano, Olive Oil & Mozzarell		11.95	16.95
Sauteed Mushroom, Grille THE BUFFALO	ed Chicken, Alfredo Sauce, Ti	arragon & Moz	zarella 11.95	16.95
Chicken Cutlet with Buffa	alo Sauce		Total Control	
± %			Ann	

Calzone MAKE YOUR OWN Sm 11.95 Lg 17.95



Pasta	
CHICKEN PESTO Chicken Tenders Sauteed with Onion, Mushrooms in Pesto Cream Sauce over Curly Pasta	12.95
VEAL PARIVIIGIANA Breaded Veal Cutlet topped with Provolone Cheese & Marinara Sauce over Curly Pasta	12.95
POLLO PARIVIGIANA Breaded Chicken Cutlet topped with Provolone Cheese & Marinara Sauce over Curly Pasta	11.95
EGGPLANT PARMIGIANA Breaded Eggplant topped with Provolone Cheese & Marinara Sauce over Curly Pasta	11.95
POLLO CALABRESE Chicken Tenders Sauteed with Fresh Broccoli Florets in Garlic White Wine Sauce over Curly Pasta	1.95
POLLO CACCIATORE Chicken Tenders Sauteed with Peppers, Onions & Mushrooms in Mild Spicy Marinara Sauce over Curly Pasta	11.95
POLLO PICATTA Chicken Tenders Sauteed with Capers, Sliced Lemon in White Wine over Curly Pasta	11.95
POLLO MARSALA Chicken Tenders Sauteed with Mushrooms in Marsala Sauce over Curly Pasta	11.95
POLLO VENICIAN Chicken Tenders Sauteed with Broccoli, Artichokes Hearts, Fresh Tomatoes & Black Olives in Garlic White Wine Sauce over Curly Pasta	12.95
PRIMAVERA Sauteed Broccoli, Peas, Zucchini & Carrots, served over Creamy Sauce over Curly	11.95 Pasta
ABRUZZO Chicken Sauteed in Pink Sauce with Carrots, Peas, & Broccoli over Curly Pasta	11.95
MILANO Sweet Italian Sausage Sauteed with Red Peppers, Mushrooms & Mild Red Sauce over Curly Pasta	11.95
SHRIMP SCAMPI Sauteed Shrimp & Tomato in Garlic & White Wine Sauce with lemon slice over linguini	13.50
PASTA DEL GIORNO Linguini Pasta with Chopped Fresh Tomato, Fresh Basil & Garlic	10.95
LASAGNA OF THE DAY	10.95
TOASTED RAVIOLI WITH CHICKEN PARMIGIANA	12.95
LINGUINI or CURLY PASTA WITH SAUCE	7.95
PASTA WITH MEATBALLS or SAUSAGE	10.95
RAVIOLI or POTATO GNOCCHI or TORTELLINI With Choice of Cream Sauce, Pesto Sauce or Marinara Sauce	9.50
KIDS PASTA	3.25
KIDS PASTA WITH MEATBALL	4.20

Charbroiled Dinner and Plates

CHARBROILED CHEESEBURGER PLATE Served with Fries & Coleslaw			8.99
MARINATED STEAK TIPS Served with Fries or a Side of Spinach & a Side Salad			13.99
MARINATED CHICKEN TENDERS Served with Fries or a Side of Spinach & a Side Salad	¥)	×	11.95
CHICKEN WINGS or FINGERS PLATE Served with Fries or Onion Rings & Coleslaw			9.95



Fresh Salads

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HOUSE SALAD	6.50
WITH GRILLED CHICKEN	8.50
WITH CHICKEN SALAD	8.00
WITH TUNA SALAD	7.50
GREEK SALAD WITH GRILLED CHICKEN	9.50
CAESAR SALAD WITH GRILLED CHICKEN	7.50 9.50
ANTIPASTO SALAD With Ham, Provolone Cheese, Mortadella, Capicola & Salami	8.95
CAPRESE SALAD With Fresh Mozzarella, Tomato, Basil & Oregano on a Bed of Romaine Lettuce WITH GRILLED CHICKEN	7.50 9.50
CHEF SALAD	8.50
With Ham, Turkey & American Cheese	
BUFFALO SALAD Chicken Cutlet, Lettuce, Tomato, Green Pepper, Red Onion, Carrots, Banana Pepper, Mixed with Blue Cheese & Buffalo Sauce	9.50
Desserts	
CHEESE CAKE	3.95
CANNOLI	3.95
TIRAMISU	3.95
a v *	
Side Orders	
GARLIC BREAD	2.95
BRUSCHETTA	4.50
PESTO BREAD	4.50
STUFFED EGGPLANT (4)	7.50
BUFFALO WINGS (8)	7.50
CHICKEN FINGERS (4)	7.95
MOZZARELLA STICKS (8)	7.50
ONION RINGS	4.50
V V	3.95
FRENCH FRIES	4.25
SOUP OF THE DAY	4.95
SIDE MEATBALL (4)	7.95
SIDE CHICKEN PARMIGIANA (4)	6.95
JALAPENO POPPERS	0.99

Before Placing Your Order, Please Inform Your Server If A Person In Your Party Has A Food Allergy

Subject to State & Local Meal Tax.
Prices, items & offers are subject to change without notice.



Menu Items Fully Cooked

MAINTENANCE PROGRAM Northender Italian Kitchen 1345 MASSACHUSETTS AVENUE ARLINGTON, MA.

- 1. TO MAINTAIN INTERIOR OF PREMISES WITH TRASH CONTAINER, PLASTIC.
- 2. TO SWEEP CLEAN THE INTERIOR OF THE PREMISES, AS NEEDED.
- 3. TO SWEEP CLEAN THE SIDEWALKS BORDERING ON THE PREMISES, AS NEEDED
- 4. CLEAN THE KITCHEN EVERY EVENING AT CLOSING TIME.
- 5. TO PROVIDE RECEPTACLES FOR RUBBISH AND CANS WITHIN THE PREMISES AND EXTERIOR IF NECESSARY AND REQUIRED.
- 6. TO USE PLASTIC GLOVES FOR PREPARING SANDWICHES
- 7. TO PROVIDE HEAD COVERINGS WHILE PREPARING
- 8. TO COMPLY WITH BOARD OF HEALTH REQUIREMENTS