

# LICENSING SUB COMMITTEE

Tuesday, 16 September 2014 at 6.30 p.m.

The Council Chamber, Town Hall, Mulberry Place, 5 Clove Crescent,  
London, E14 2BG

## SUPPLEMENTAL AGENDA

This meeting is open to the public to attend.

**Contact for further enquiries:**

Simmi Yesmin, Democratic Services  
1st Floor, Town Hall, Mulberry Place, 5 Clove Crescent, E14 2BG  
Tel: 020 7364 4120  
E-mail: [simmi.yesmin@towerhamlets.gov.uk](mailto:simmi.yesmin@towerhamlets.gov.uk)  
Web: <http://www.towerhamlets.gov.uk/committee>

Scan this code for  
the electronic  
agenda:



4 .2 Application for a New Premises Licence for A Filo  
Limited, Unit 9 Ground Floor (Block B), 6 Richmix  
Square, London, E1 6LD

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# Agenda Item 4.2

## Provisional Wine List A filo

### Spumanti

Prosecco di Conegliano, Clara C	Veneto 28.50
Fiori di Prosecco Cuvée Extra dry Clara C	Veneto 37.00
Prosecco di Valdobbiadene Brut, Adami	Veneto 36.00
Franciacorta brut, Montenisa, Antinori	Lombardia 42.00
Giulio Ferrari, Riserva del Fondatore 2001	Trentino 95.00

### White Wine (by the glass) Region 125ml 175ml - Bottle

Gavi Batasiolo 2012	Piemonte 5.00 6.50	25.00
Torre di Giano, Lungarotti 2012	Umbria 5.50 7.00	27.00
Pinot Grigio, Mezzacorona 2012	Trentino 5.90 7.50	28.50
Soave Sereole, Bertani 2012	Veneto 6.20 7.80	31.00
Alastro, Grecanico, Planeta 2010	Sicilia 6.40 8.00	33.00

### Red Wine (by the glass) Region 125ml 175ml

Dolcetto d'Alba Batasiolo 2011	Piemonte 5.00 6.50	25.00
Rubesco rosso, Lungarotti 2012	Umbria 5.50 7.00	27.00
Silenzi Rosso, Pala 2011	Sardegna 5.80 7.40	29.00
Chianti Classico Molino Grace 2009	Toscana 6.20 7.80	31.00
Aglianico Vignantica, Fattoria Selvanova 2008	Campania 6.40 8.00	33.00

### RoseWine (by the glass) Region 125ml 175ml

Lagrain Rosé Cantina Andriano 2012	Alto Adige 5.80 7.40	29.00
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### Artisan Beer

8,30

### Others

Grappa, limoncello, finocchietto, nocillo, mirtillo, Sambuca	5.80
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10 September 2014

Our Ref: NMM.AES.A00260/0001

T: (+44) (0)20 7580 5721

F: (+44) (0)20 7580 2251

E: info@joelsonwilson.com

W: www.joelsonwilson.com

**BY EMAIL ONLY**

For the attention of:  
Councillor John Pierce &  
Councillor Adbul Mukit

C/o London Borough of Tower Hamlets

Dear Councillors,

**RE: UNIT 9 GROUND FLOOR (BLOCK B), 6 RICHMIX SQUARE, LONDON E1 6LD – NEW PREMISES LICENCE**

Thank you for your representation in respect of the above premises.

By way of background, our client wishes to open a “high end” delicatessen and small restaurant selling the finest Italian food and drink.

Please find enclosed of an artist impression of how the premises will look, together with indicative food and drink menus.

Our client is aware that the premises is located in a cumulative impact zone and therefore has proffered a number of conditions in Annex A to its application to ensure that, if granted, the premises will not add to cumulative impact. In addition, since the application was made, two further conditions have been proffered, namely:

- The sale of alcohol to be ancillary to the provision of food; and
- The outside area should not be used for the consumption of food or drink past 10 p.m.

Given the conditions being proffered and the style of operation proposed, we hope that you would agree that if this application is now granted as sought it will not add to cumulative impact.

Should you have any queries, please do not hesitate to contact the writer, Niall McCann, of these offices to discuss the matter further.

Yours faithfully,



**JOELSON WILSON LLP**

Encs.

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# AFILO

GROUND FLOOR PREMISES 6 RICHMIX SQUARE LONDON E1 6LD

PROPOSED CONCEPT DESIGN

ADMERLIN.COM











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- ◆ **Beads Mozzarella** with wild fennel seeds, Extra Virgin Olive Oil, Salt and Black Pepper
- ◆ **Pasticcio egg** plant with mozzarella heart of the Sicilian Caponata
- ◆ **Baked potatoes** with bacon steam Broccoli sautéed with garlic, chili and lemon flakes
- ◆ **Carpaccio bresaola**, rocket salad, Amalfi lemon, extra virgin olive oil, salt and pepper

- ◆ **Buffalo Mozzarella:**

- 1- Parma Ham, sundried tomatoes
- 2- Artichokes, asparagus
- 3- Bresaola and grilled vegetables

## *selection of artì sancheeses*

- ◆ **Small board** with Parma Ham/Culatello
- ◆ **Chicory Pie**, provoletta cheese and parmesan flakes
- ◆ **Pecorino cheese**, Tomatoes, garlic, extra virgin olive oil
- ◆ **Tomato**, Mozzarella di Bufala DOP, black olives, Valerian, Tropea Red Onion, balsamic vinegar and fresh croutons with garlic
- ◆ **Fresh Spinach**, sliced fennel, spring onion, Pepato cheese, walnut and pears,
- ◆ **Fresh Spinach**, lettuce, leeks, pine nuts, raisins





## ANTIPASTI - Mixed platters

### Parma ham, Bresaola

cured beef, Ham, Mozzarella, Olives, Cheese, Grilled vegetables, pate

### Cheese Board,

- Cold Meats Board, Board Parma Ham & Cheese Ham
- With vegetables, caponata, baked potatoes, creams (sweet and sour onion, ..) and olives.

### Burrata cheese,

Whit bresaola, mixed Salad,

### Cheese, Olive and Honey

### Cured Meat Board,

mixed Cheese, Peppered with fresh onions, jams, olives

## RUSTICI - "Pane condito"

- Prosciutto di Parma PDO- Buffalo Mozzarella, Tomato & extra Virgin Olive Oil
- Prosciutto di Parma 32 Months PDO, goat cheese, Black Olive Pate, seasonal Tomatoes
- Prosciutto di Parma 32 Months PDO, Soft Cheese, Seasonal Tomatoes, Rocket, Alba Truffle Oil





## Prosciutto di Parma 32 Months PDO:

- Buffalo Mozzarella, Sun Dry Tomatos (BIO), Salad
- Porcini Truffle Pate, rosted courgettes
- Fresh Basil Buffalo Mozzarella & Extra Virgin Olive Oil

## Cooked Ham

with fresh Mediterranean herbs, slightly roasted, Salad and Buffalo Mozzarella

**Bresaola (Cured Beef) Val di Non PDO,** Wild Rocket, Mushroom, Parmesan 20Months, Extra Virgin Olive Oil, Black Pepper

**Bresaola Buffalo,** Mozzarella, Radicchio Rosso, Extra Virgin Olive Oil

## Bruschette: Toasted bread

- **Cherry Tomatoes,** Fresh Basil, Buffalo Mozzarella Extra Virgin Olive Oil, Salt and Black Pepper
- **Mixed mushrooms** Extra Virgin Olive Oil, Salt and Parsley
- **Cacio cavallo cheese,** artichokes cream
- **Porcini mushrooms** and fontina cheese





- ♦ **Arugula**, cured beef Bresaola, mushrooms, parmesan, lemon, olive oil, salt and pepper
- ♦ **Mozzarella**, Tomato, Black and green olives, fresh basil
- ♦ **Black Cabbage**, Pecorino cheese, pear, walnuts, balsamic vinegar, olive oil and pepper.

## PASTA & RISOTTO

- ♦ **Panzotti** with mushrooms, and chunks of Caciotta and cooked ham with Mediterranean herbs
- ♦ **Gnocchi** cooked with spinach and Asiago cheese
- ♦ **Orecchiette** with tomato and parmesan.
- ♦ **Tagliatelle Norma**, fried egg plant and ricotta cheese
- ♦ **Stuffed ravioli** served with butter and sage
- ♦ **Fettuccine** porcini mushrooms artichokes radicchio
- ♦ **Fusilli** with pesto/porcini
- ♦ **Risotto truffle** mushroom risotto with saffron and porcini
- ♦ **Mushroom risotto** with chicory and Taleggio cheese
- ♦ **Timbale of rice** with tomatoes hell







## SOUPS

Farro egg plant Borlotti- Ceci Blacks White - Chick  
peas -pearl Spelt Ustica - lentils linseed

## DESSER

Biscuits Coffee Coco a Butter and almond

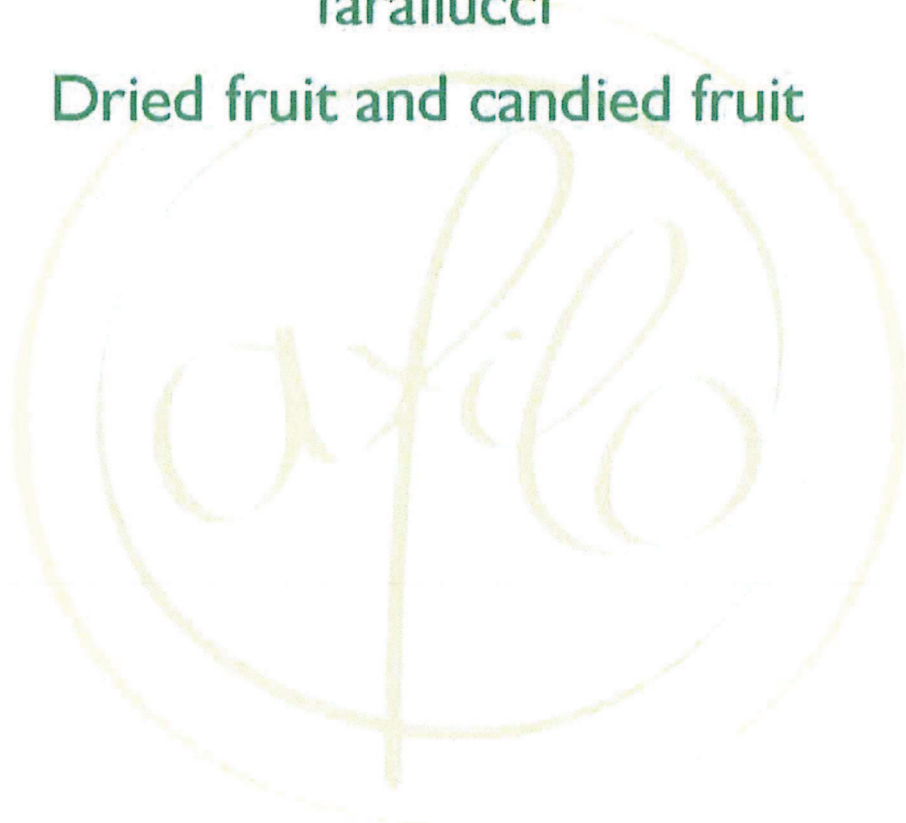
Biscotti Amaretti Canestrelli

Chestnuts coco a cream

Bonbon with zabbaglione

Tarallucci

Dried fruit and candied fruit



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