



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		Establishment tel. no. / N° de tél. de l'établissement	
Marca Trattoria On Main		905-471-7170 #212	
Contact name / Nom de la personne à contacter		Contact's tel. no. / N° de tél. de la personne à contacter	
Elizabeth Langdale		905-471-7170 #212	
Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)			
Street Number / Numéro	Street Name / Nom de rue	Street Type / Genre de rue	Direction/ Orientation de rue
96	Main	Street	North
Suite/Floor/Apt. / Bureau/étage/app.		2nd Floor	
Lot/Concession/Route / Lot/concession/route rurale		City/ Town/Municipality / Ville/village/municipalité	Postal Code / Code postal
		Markham, Ontario	L3P 1X8
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:

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	



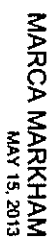
CITY OF MARKHAM

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? <u>none</u> ☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☐		
4. a. The maximum seating capacity will be <u>100</u> persons. b. Where the restaurant is existing, the previous seating capacity was <u>100</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. _____ ☒ 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>Hwy 7 + 48</u>		
11. What is the distance to the nearest residential area? _____		
12. a) Your name (Please Print) <u>JOE FERAGARA</u>	b) Contact Telephone No. Bus: <u>905 471-7170</u> Res: _____	c) The restaurant's name <u>EXT 212</u>





Michele Perrotto
Chef

102 Brock St. S., Whitby, ON
L1M 4M1
905.493.9300

www.marcapizzapasta.com
marcapizzapasta@gmail.com

LUNCH MENU

ANTIPASTI

BRUSCHETTA grilled bread topped with tomato, basil, pesto and parmigiano shavings	\$9
COZZE fresh mussels steamed in a house made tomato sauce	\$10
ARANCINI italian risotto balls filled with fontina and served with our pomodoro sauce	\$9
CALAMARI FRITTI calamari dusted with flour and lightly fried	\$12
POLPETTE AL SUGO Chef's specialty meatballs and sugo	\$9
CALAMARI ALLA GRINGLIA grilled squid with cherry tomatoes, fresh garlic, black olives, balsamic infusion with italian parsley	\$11

INSALATE

POLLO ALLA CESARE grilled chicken topped with our favorite cesare salad	\$12
ARUGOLA GIOVANE baby arugola tossed in apple vinaigrette, infused with toasted walnuts and grilled apple	\$8
PICCOLA CAPRESE hot-house ripe tomatoes, fior di latte, and drizzled with basil, olive oil and balsamic reduction on a bed of mix green	\$8

Add chicken to any salad \$6

PANINI.....

PANINI \$8
Our focaccia panini are all house baked

Polpetta
meatballs and provolone cheese

Parmigiano
Veal or chicken parmigiano topped with provolone cheese

Vegetaria
grilled eggplant, peppers and zucchini, mixed greens, tomato, mozzarella

Add choice of side salad \$6

PIZZE

DELLA MAMMA ROSETTA olive oil, caramelized onion, cherry tomatoes, chicken, parmigiano cheese	\$13
DI TOMMASO olive oil, grilled portobello mushroom, prosciutto and fresh parmigiano cheese	\$15
MARGHERITA fresh tomato sauce, bocconcini cheese and fresh basil	\$12
STAGIONATA Olive oil, cherry tomatoes, bocconcini cheese, prosciutto black olives	\$14
CALABRESE fresh tomatoes, casalinga sausage, roasted peppers, goat cheese and fresh chilies and basil	\$15
VERDURA olive oil, mozzarella, rapini, grilled eggplant, black olives, roasted garlic, roasted peppers, wild mushrooms and bocconcini cheese	\$15

“ NO MORE
SAME OLD ”
SAME OLD

PASTA FRESCA

SPAGHETTINI CON POLPETTE house made spaghetti served with savoury meatballs	\$13
FETTUCCINE AL BASILICO E POMODORO fresh noodles in rich tomato basil sauce	\$10
RIGATONI ALLA CARBONARA fried pancetta, eggs and parmigiano cheese	\$14
PENNE AL ALLIAMATRICIANA fresh homemade penne tossed in tomato sauce, pancetta, onion, chili peppers	\$12

TORTELLINI PANNA \$13
Cheese tortellini in a cream sauce

PIATTI ' PRINCIPALI

VITELLO ALLA PARMIGIANA fresh tender veal cutlet, lightly breaded and fried topped with a rich tomato basil sauce and mozzarella	\$14
POLLO ALLA PARMIGIANA fresh chicken cutlet, lightly breaded and fried topped with a rich tomato basil sauce and mozzarella	\$14
VITELLO PICATTA AL LIMONE Veal sautéed with butter, chardonnay and lemon sauce	\$14



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SALUMI E FORMAGGI 16
daily selection of cured meats and cheese, served with
marinated olives

ANTIPASTI

ZUPPA DEL GIORNO 6

PROSCIUTTO E MELONE 10
fresh melons topped with our Italian prosciutto

FRITTO MISTO 18
calamari, shrimp and whiting, dusted with flour and lightly fried

COZZE 10
fresh mussels steamed in a house made tomato sauce

ARANCINI 9
risotto balls filled with ground beef and peas served with house
made pomodoro sauce

POLPETTE AL SUGO 9
the chef's specialty meatballs and sugo

CALAMARI ALLA GRIGLIA 11
grilled squid with cherry tomatoes, fresh garlic, black olives,
balsamic infusion with Italian parsley

BRUSCHETTA 9
grilled bread topped with tomato, basil, pesto and parmigiano
shavings

MELANZANE ALLA PARMIGIANO 9
fresh eggplant layered with tomato, mozzarella, parmigiano
cheese and baked

INSALATE

CAPRESE 9
vine ripened tomatoes, Italian for di latte, fresh basil and extra
virgin olive oil

CAESAR MARCA 12
fresh romaine hearts, crispy fried pancetta and house made
garlic dressing and croutons, served with parmigiano shavings

L'ITALIANA 10
endive, radicchio and baby arugula mix with cherry tomatoes,
cucumbers and balsamic infusion in olive oil

ASK YOUR SERVER ABOUT OUR GLUTEN FREE PIZZE AND PASTA

PIZZE

DELLA MAMMA ROSETTA 13
olive oil, caramelized onion, cherry tomatoes, chicken,
parmigiano cheese

DI TOMMASO 15
olive oil, grilled portobello mushroom, prosciutto and fresh
parmigiano cheese

MARGHERITA 12
fresh tomato sauce, bocconcini cheese and fresh basil

STAGIONATA 14
Olive oil, cherry tomatoes, bocconcini cheese, prosciutto and
black olives

CALABRESE 15
fresh tomatoes, casalinga sausage, roasted peppers, goat
cheese and fresh chilies and basil

VERDURA 15
olive oil, mozzarella, rapini, grilled eggplant, black olives, roasted
garlic, roasted peppers, wild mushrooms and bocconcini cheese

PASTA FRESCA

SPAGHETTINI CON SUGO 17
house made spaghetti tossed in a rich, succulent meat sauce

SPAGHETTINI CON POLPETTE 18
house made spaghetti served with savoury meatballs

FETTUCCINE AL BASILICO E POMODORO 16
fresh noodles in rich tomato basil sauce

GNOCCHI DI RICOTTA E FORMAGGIO 18
house made ricotta and parmigiano gnocchi served with spicy
sausages in a rich tomato basil sauce

LINGUINE ALLA VONGOLATA 19
fresh linguini, manila clams, garlic and extra virgin olive oil

LINGUINE ALLA CARBONARA 18
fried pancetta, eggs and parmigiano cheese

PIATTI PRINCIPALI

CATCH OF THE DAY Market Price

COSTATA DI BISTECCA ALLA GRIGLIA 36
aged rib eye steak grilled to order, drizzled with extra virgin olive oil

COTOLETTA DI VITELLO ALLA PARMIGIANA 21
fresh tender veal cutlet, lightly breaded and fried topped with a
rich tomato basil sauce and mozzarella

POLLO ALLA PARMIGIANA 21
fresh chicken cutlet, lightly breaded and fried topped with a rich
tomato basil sauce and mozzarella

AGNELLO ALLA GRIGLIA 38
Ontario rack of lamb grilled with fresh rosemary

POLLO AL LIMONE 19
Chicken breasts, sautéed with butter, chardonnay and lemon sauce



Marca On The Wharf
201 - 165 Division Street
Cobourg, Ontario K9A 0B3
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Join us on Facebook

Michele Perrotto
Chef

LUNCH MENU

PANINI.....

PANINI \$8
Our focaccia panini are all house baked

Polpette
meatballs and provolone cheese

Parmigiano
Veal or chicken parmigiano topped with
provolone cheese

Vegetarian
grilled eggplant, peppers and zucchini,
mixed greens, tomato, mozzarella

Add choice of side salad \$6

PIZZE.....

DELLA MAMMA ROSETTA \$13
olive oil, caramelized onion, cherry tomatoes, chicken,
parmigiano cheese

DI TOMMASO \$15
olive oil, grilled portobello mushroom, prosciutto and fresh
parmigiano cheese

MARGHERITA \$12
fresh tomato sauce, bocconcini cheese and fresh basil

STAGIONATA \$14
olive oil, cherry tomatoes, bocconcini cheese, prosciutto
black olives

CALABRESE \$15
fresh tomatoes, casalinga sausage, roasted peppers, goat
cheese and fresh chiles and basil

VERDURA \$15
olive oil, mozzarella, rapini, grilled eggplant, black olives,
roasted garlic, roasted peppers, wild mushrooms and
bocconcini cheese

NO MORE
“ SAME OLD ”
SAME OLD

ANTIPASTI.....

BRUSCHETTA \$9
grilled bread topped with tomato, basil, pesto and
parmigiano shavings

COZZE \$10
fresh mussels steamed in a house made tomato sauce

ARANCINI \$9
italian risotto balls filled with ground beef and peas served
with our house made pomodoro sauce

CALAMARI FRITTI \$12
calamari dusted with flour and lightly fried

POLPETTE AL SUGO \$9
Chef's specialty meatballs and sugo

CALAMARI ALLA GRIGLIA \$11
grilled squid with cherry tomatoes, fresh garlic, black olives,
balsamic infusion with italian parsley

INSALATE.....

CESARE \$12
Our favorite cesare salad

ARUGOLA GIOVANE \$8
baby arugola tossed in apple vinaigrette, infused with
toasted walnuts and grilled apple

PICCOLA CAPRESE \$8
halfhouse ripe tomatoes, bocconcini cheese, and drizzled with
basil, olive oil and balsamic reduction on a bed of mix green

Add chicken to any salad \$6

PASTA FRESCA

SPAGHETTINI CON POLPETTE \$13
house made spaghetti served with savoury meatballs

FETTUCCINE AL BASILICO E POMODORO \$10
fresh noodles in rich tomato basil sauce

RIGATONI ALLA CARBONARA \$14
fried pancetta, eggs and parmigiano cheese

PENNE AL ALLIAMATRICIANA \$12
fresh homemade penne tossed in tomato sauce,
pancetta, onion, chili peppers

TORTELLINI PANNA \$13
Cheese tortellini in a cream sauce

PIATTI ' PRINCIPALI

VITELLO ALLA PARMIGIANA \$14
fresh tender veal cutlet, lightly breaded and fried topped
with a rich tomato basil sauce and mozzarella

POLLO ALLA PARMIGIANA \$14
fresh chicken cutlet, lightly breaded and fried topped with a
rich tomato basil sauce and mozzarella

VITELLO PICATTA AL LIMONE \$14
Veal sautéed with butter, chardonnay and lemon sauce



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66 SAME OLD 99
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SALUMI E FORMAGGI

daily selection of cured meats and cheese, served with marinated olives

16

ANTIPASTI

ZUPPA DEL GIORNO

6

PROSCIUTTO E MELONE

fresh melons topped with our Italian prosciutto

10

FRITTO MISTO

calamari, shrimp and whiting, dusted with flour and lightly fried

18

COZZE

fresh mussels steamed in a house made tomato sauce

10

ARANCINI

italian risotto balls filled with ground beef and peas served with house made pomodoro sauce

9

POLPETTE AL SUGO

the chef's specialty meatballs and sugo

9

CALAMARI ALLA GRIGLIA

grilled squid with cherry tomatoes, fresh garlic, black olives, balsamic infusion with Italian parsley

11

BRUSCHETTA

grilled bread topped with tomato, basil, pesto and parmigiano shavings

9

MELANZANE ALLA PARMIGIANO

fresh eggplant layered with tomato, mozzarella, parmigiano cheese and baked

9

INSALATE

CAPRESE

vine ripened tomatoes, bocconcini cheese, fresh basil and extra virgin olive oil

9

CAESAR MARCA

fresh romaine hearts, crispy fried pancetta and house made garlic dressing and croutons, served with parmigiano shavings

12

L'ITALIANA

arugula, radicchio and baby arugula mix with cherry tomatoes, cucumbers and balsamic infusion in olive oil

10

ASK YOUR SERVER ABOUT OUR
GLUTEN FREE PIZZE AND PASTA

PIZZE

DELLA MAMMA ROSETTA

olive oil, caramelized onion, cherry tomatoes, chicken, parmigiano cheese

13

DI TOMMASO

olive oil, grilled portobello mushroom, prosciutto and fresh parmigiano cheese

15

MARGHERITA

fresh tomato sauce, bocconcini cheese and fresh basil

12

STAGIONATA

Olive oil, cherry tomatoes, bocconcini cheese, prosciutto and black olives

14

CALABRESE

fresh tomatoes, casalinga sausage, roasted peppers, goat cheese and fresh chilies and basil

15

VERDURA

olive oil, mozzarella, rapini, grilled eggplant, black olives, roasted garlic, roasted peppers, wild mushrooms and bocconcini cheese

15

PASTA FRESCA

SPAGHETTINI CON SUGO

house made spaghetti served in a rich, succulent meat sauce

17

SPAGHETTINI CON POLPETTE

house made spaghetti served with savoury meatballs

18

FETTUCCINE AL BASILICO E POMODORO

fresh noodles in rich tomato basil sauce

16

GNOCCHI DI RICOTTA E FORMAGGIO

house made ricotta and parmigiano gnocchi served with spicy sausages in a rich tomato basil sauce

18

LINGUINE ALLA VONGOLATA

fresh linguini, manila clams, garlic and extra virgin olive oil

19

LINGUINE ALLA CARBONARA

fried pancetta, eggs and parmigiano cheese

18

PIATTI PRINCIPALI

CATCH OF THE DAY

Market Price

COTOLETTA DI VITELLO ALLA PARMIGIANA

fresh tender veal cutlet, lightly breaded and fried topped with a rich tomato basil sauce and mozzarella

21

POLLO ALLA PARMIGIANA

fresh chicken cutlet, lightly breaded and fried topped with a rich tomato basil sauce and mozzarella

21

POLLO AL LIMONE

Chicken breasts, sautéed with butter, chardonnay and lemon sauce

19

VITELLO AL MARSALA

Veal scaloppini in marsala sauce with mushrooms

22