



MEMORANDUM

TO: Alcoholic Beverage Control Board

DATE: February 16, 2023

FROM: Kristina Serezhenkov, OLE

RE: #2988 Little Italy Restaurante

Requested Action: Transfer Application

Statutory Authority: AS 04.06.090(b): "The board shall review all applications for licenses made under this title and may order the director to issue, renew, revoke, transfer, or suspend licenses and permits authorized under this title."

AS 04.11.470: "A person may object to an application for issuance, renewal, transfer of location, or transfer to another person of a license, or for issuance of a permit, by serving upon the applicant and the board the reasons for the objection. The board shall consider the objections and testimony received at a hearing conducted under AS 04.11.510(b)(2) when it considers the application..."

AS 04.11.510(b)(2): "The board may review an application for the issuance, renewal, transfer of location, or transfer to another person of a license without affording the applicant notice or hearing, except...(2) the board may, on its own initiative or in response to an objection or protest, hold a hearing to ascertain the reaction of the public or a local governing body to an application if a hearing is not required under this subsection;"

Staff Rec.: Hold a public hearing; consider the objection by Department of Labor Employment Security

Background: This is a death related transfer of controlling interest from Spiros Gialopsos 50% to Vasilios Gialopses 100%. The response from the Municipality of Anchorage is still pending.

Attachment: Department of Labor Employment Security non-compliance notice
AB-01
AB-02
AB-03



THE STATE
of **ALASKA**
GOVERNOR MIKE DUNLEAVY

Department of Commerce, Community,
and Economic Development

ALCOHOL & MARIJUANA CONTROL OFFICE

550 West Seventh Avenue, Suite 1600
Anchorage, AK 99501
Main: 907.269.0350

February 15, 2023

Department of Revenue
Department of Labor, Employment Security
Department of Labor, Workers' Compensation
Via email: theresa.mitchell@alaska.gov
velma.thomas@alaska.gov
dor.tax.collections@alaska.gov

License Number:	2988
License Type:	Beverage Dispensary
Applicant:	F Scott & Ernest LLC
Doing Business As:	Little Italy Restaurante
Transferee EIN:	45-3328955
Transferor EIN:	45-3328955

☐ Transfer of Ownership Application

☒ Transfer of Controlling Interest

AS 04.11.330(b) and AS 04.11.370(a)(6) require that an applicant for a liquor license operate in compliance with each applicable public health, fire, safety, and tax code and ordinance of the state and the local governing body in which the applicant's proposed licensed premises are located.

This letter serves to provide written notice and request for compliance status from the above referenced entities regarding the above application (see attached application documents for more information). **Please complete and return this form to the AMCO office at alcohol.licensing@alaska.gov.**

REVIEWER: Buena Amor

DATE: 2/16/2023

PHONE: 907-931-3183

☐ DOR

☒ Employment Security

☐ Workers' Compensation

☐ Compliant

☒ Non-compliant

COMMENTS: Please have the employer call Theresa Mitchell at 931-3302

If you have any questions, please send them to alcohol.licensing@alaska.gov.

Sincerely,

Joan Wilson, Director

AMCO Received 2/16/2023



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application**Why is this form needed?**

This transfer license application form is required for all individuals or entities seeking to apply for the transfer of ownership and/or location of an existing liquor license. Applicants should review **Title 04** of **Alaska Statutes** and **Chapter 304** of the **Alaska Administrative Code**. All fields of this form must be completed, per AS 04.11.260, AS 04.11.280, AS 04.11.290, and 3 AAC 304.105.

This form must be completed and submitted to AMCO's Anchorage office, along with all other required forms and documents, before any license application will be considered complete.

Section 1 – Transferor Information

Enter information for the **current** licensee and licensed establishment.

Licensee:	F Scott & Ernest, LLC	License #:	2988		
License Type:	Beverage Dispensary	Statutory Reference:	AS 04.11.090		
Doing Business As:	Little Italy Restaurante				
Premises Address:	2300 E. 88th Avenue				
City:	Anchorage	State:	AK	ZIP:	99507
Local Governing Body:	Municipality of Anchorage				

Transfer Type:

Regular transfer



Transfer with security interest



Involuntary retransfer

OFFICE USE ONLY			
Complete Date:	2/15/2023	Transaction #:	100522805 100522802
Board Meeting Date:	3/6~7/2023	License Years:	
Issue Date:		Examiner:	KRS

AMCO

DEC 06 2022



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 2 – Transferee Information

Enter information for the **new** applicant and/or location seeking to be licensed.

Licensee:	F Scott & Ernest, LLC				
Doing Business As:	Little Italy Restaurante				
Premises Address:	2300 E. 88th Avenue				
City:	Anchorage	State:	AK	ZIP:	99507
Community Council:	Abbott Loop				

Mailing Address:	2300 E. 88th Avenue				
City:	Anchorage	State:	AK	ZIP:	99507

Designated Licensee:	Vasilios Gialopsos				
Contact Phone:	907-227-4842	Business Phone:	907-227-4842		
Contact Email:	vasiliosgialopsos@gmail.com				

Seasonal License? ☐ Yes ☒ No
If "Yes", write your six-month operating period: _____

Section 3 – Premises Information

Premises to be licensed is:

☒ an existing facility ☐ a new building ☐ a proposed building

The next two questions must be completed by beverage dispensary (including tourism) and package store applicants only:

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the outer boundaries of the nearest school grounds? Include the unit of measurement in your answer.

Lake Otis Elementary 0.4 miles

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the public entrance of the nearest church building? Include the unit of measurement in your answer.

United Church 0.5 miles



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 4 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 5.
If more space is needed, please attach a separate sheet with the required information.
The following information must be completed for each licensee and each affiliate (spouse).

This individual is an: ☐ applicant ☐ affiliate

Name:					
Address:					
City:		State:		ZIP:	

This individual is an: ☐ applicant ☐ affiliate

Name:					
Address:					
City:		State:		ZIP:	

Section 5 – Entity Ownership Information

This section must be completed by any entity, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 6.

If more space is needed, please attach a separate sheet with the required information.

- If the applicant is a corporation, the following information must be completed for each *stockholder who owns 10% or more* of the stock in the corporation, and for each *president, vice-president, secretary, and managing officer*.
- If the applicant is a limited liability organization, the following information must be completed for each *member with an ownership interest of 10% or more*, and for each *manager*.
- If the applicant is a partnership, including a limited partnership, the following information must be completed for each *partner with an interest of 10% or more*, and for each *general partner*.

Entity Official:	Vasilios Gialopsos				
Title(s):	Member	Phone:	907-227-4842	% Owned:	100%
Address:	2300 E. 88th Avenue				
City:	Anchorage	State:	AK	ZIP:	99507



Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

Entity Official:					
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

This subsection must be completed by any applicant that is a corporation or LLC. Corporations and LLCs are required to be in good standing with the Alaska Division of Corporations (DOC) and have a registered agent who is an individual resident of the state of Alaska.

DOC Entity #:	10000464	AK Formed Date:	09/15/2011	Home State:	AK
Registered Agent:	Brian J. Stibitz	Agent's Phone:	907-222-7102		
Agent's Mailing Address:	500 L Street, Suite 300				
City:	Anchorage	State:	AK	ZIP:	99501

Residency of Agent:

Yes No

Is your corporation or LLC's registered agent an individual resident of the state of Alaska?



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Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Section 6 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses:

Yes No

Does any representative or owner named as a transferee in this application have any direct or indirect financial interest in any other alcoholic beverage business that does business in or is licensed in Alaska?

☐☒

If "Yes", disclose which individual(s) has the financial interest, what the type of business is, and if licensed in Alaska, which license number(s) and license type(s):

Section 7 – Authorization

Communication with AMCO staff:

Yes No

Does any person other than a licensee named in this application have authority to discuss this license with AMCO staff?

☒☐

If "Yes", disclose the name of the individual and the reason for this authorization:

Brian J. Stibitz, attorney for licensee



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550 W 7th Avenue, Suite 1600
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alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
Phone: 907.269.0350


Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

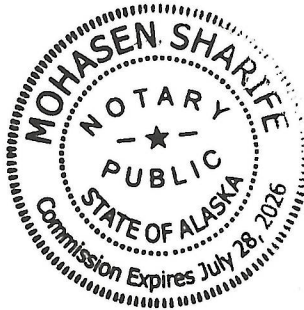
Section 8 – Transferor Certifications

Additional copies of this page may be attached, as needed, for the controlling interest of the current licensee to be represented.

I declare under penalty of perjury that the undersigned represents a **controlling interest** of the current licensee. I additionally certify that I, as the current licensee (either the sole proprietor or the controlling interest of the currently licensed entity) have examined this application, approve of the transfer of this license, and find the information on this application to be true, correct, and complete.


Signature of transferor
Patricia Gialopsos, Executrix for the
Estate of Spiros Gialopsos
Printed name of transferor

Subscribed and sworn to before me this 21th day of October, 2022.




Signature of Notary Public

Notary Public in and for the State of Alaska.

My commission expires: 7-28-26

Signature of transferor

Printed name of transferor

Subscribed and sworn to before me this _____ day of _____, 20____.

Signature of Notary Public

Notary Public in and for the State of _____.

My commission expires: _____



Alaska Alcoholic Beverage Control Board

Form AB-01: Transfer License Application

Alcohol and Marijuana Control Office

550 W 7th Avenue, Suite 1600

Anchorage, AK 99501

alcohol.licensing@alaska.gov

<https://www.commerce.alaska.gov/web/amco>

Phone: 907.269.0350

Section 9 – Transferee Certifications

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

I certify that all proposed licensees (as defined in AS 04.11.260) and affiliates have been listed on this application.

VG

I certify that all proposed licensees have been listed with the Division of Corporations.

VG

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

VG

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3 AAC 304.465.

VG

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

VG

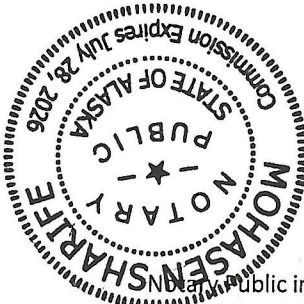
I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence or other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license/permit. I further understand that it is a Class A misdemeanor under Alaska Statute 11.56.210 to falsify an application and commit the crime of unsworn falsification.

VG

Signature of transferee

Vasilios Gialopsos

Printed name



Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 7-28-26

Subscribed and sworn to before me this 21st day of October, 2021.

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DEC 06 2022



Alaska Alcoholic Beverage Control Board

Form AB-02: Premises Diagram

Why is this form needed?

A detailed diagram of the proposed licensed premises is required for all liquor license applications, per AS 04.11.260 and 3 AAC 304.185. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing. If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.

The second page of this form may not be required. Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the second page of this form. The first page must still be completed, attached to, and submitted with any supplemental diagrams. An AMCO employee may require you to complete the second page of this form if additional documentation for your premises diagram is needed.

This form must be completed and submitted to AMCO's Anchorage office before any license application will be considered complete.

Yes No

I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the second page of this form.



Section 1 – Establishment Information

Enter information for the business seeking to be licensed, as identified on the license application.

Licensee:	F Scott & Ernest, LLC	License Number:	2988		
License Type:	Beverage Dispensary				
Doing Business As:	Little Italy Restaurante				
Premises Address:	2300 E. 88th Avenue, Anchorage, Alaska 99507				
City:	Anchorage	State:	AK	ZIP:	99507



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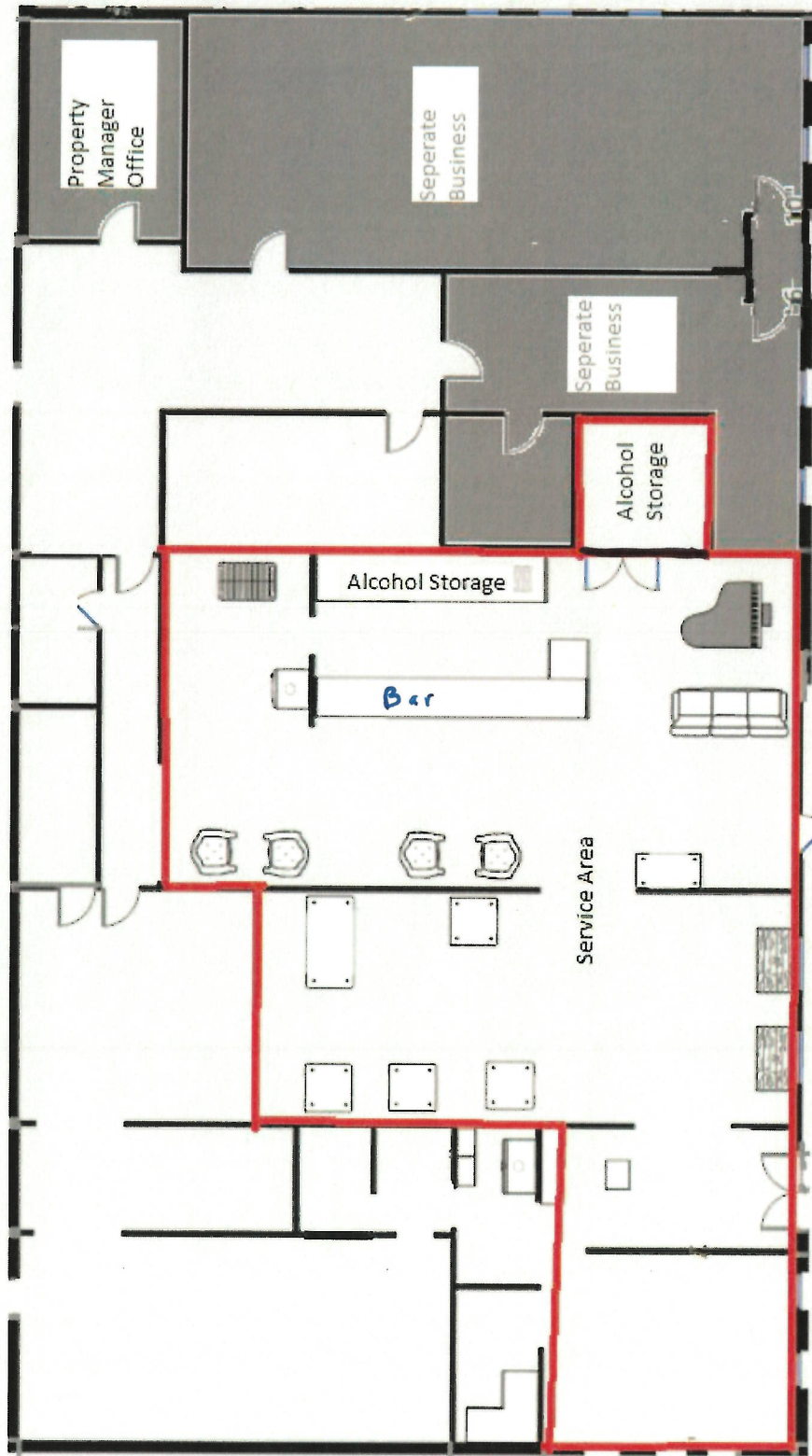
Alaska Alcoholic Beverage Control Board

Form AB-02: Premises Diagram

Section 2 – Detailed Premises Diagram

Clearly indicate the boundaries of the premises and the proposed licensed area within that property. Clearly indicate the interior layout of any enclosed areas on the proposed premises. Clearly identify all entrances and exits, walls, bars, and fixtures, and outline in red the perimeter of the areas designated for alcohol storage, service, consumption, and manufacturing. Include dimensions, cross-streets, and points of reference in your drawing. You may attach blueprints or other detailed drawings that meet the requirements of this form.

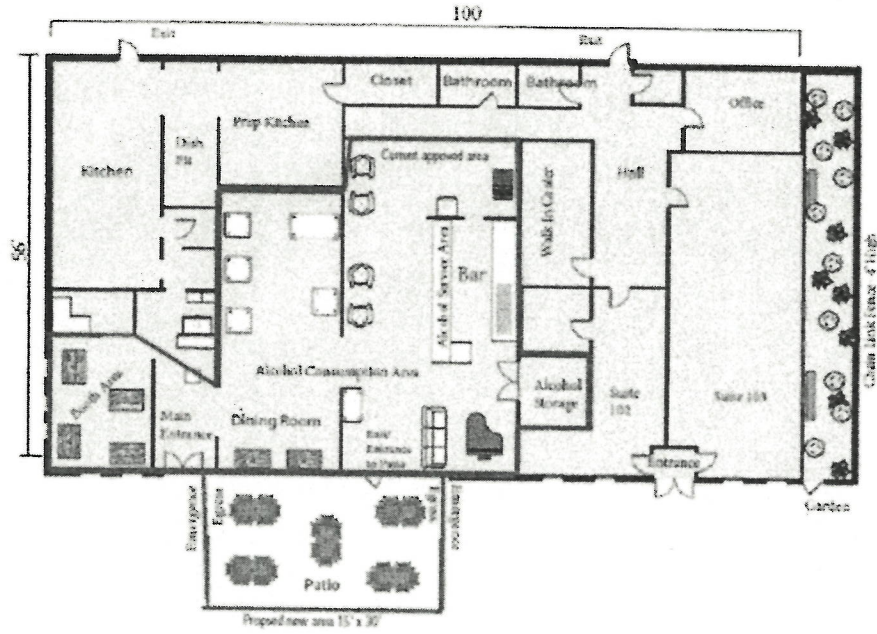
See Attached



AMCO
FEB 14 2023



Parking Lot Area



East 88 Avenue

Elim Street

AMCO
DEC 06 2022



Little Italy Restaurante

Indoor Serving Security Plan*

1. All persons who serve alcohol within the business are required to have TAP® certified training with proof on them at all times while working. These are the only staff allowed to sell or serve alcohol on the premises of the restaurant.
2. All patrons who order alcohol are asked for proof of identification by TAP® certified staff.
3. All staff are trained in the monitoring of false identification. If non-TAP® certified staff are requested by a patron for alcohol, they are trained to clarify to the patron they are not allowed to serve or sell alcohol, and to notify TAP® certified trained staff immediately.
4. Alcohol Beverage Control Board approved posters are posted at the required locations within the approved dining and consuming area of the restaurant, including the entrances and exits.
5. TAP® certified trained staff will continually monitor the dining area to ensure minors do not possess or attempt to consume alcohol.
6. All alcohol for service will be located either behind the bar, or behind a locked cellar room. Access and handling to both is limited TAP® certified trained staff.

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*There is currently no outdoor dining for patrons at Little Italy Restaurante (a temporarily approved outdoor area was in service during the summer of 2020, but was discontinued). If an outdoor dining area is pursued, an updated application will be submitted.



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Why is this form needed?

A restaurant designation permit application is required for a licensee desiring designation under 3 AAC 304.715 – 3 AAC 304.795 as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049. Designation will be granted only to a holder of a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license, and only if the requirements of 3 AAC 304.305, 3 AAC 304.725, and 3 AAC 304.745, as applicable, are met. A **menu** or expected menu listing the meals, including entrées prepared on-site and offered to patrons, and copy of the DEC Food Service Permit (or corresponding DHHS documentation for licenses located in the Municipality of Anchorage) must accompany this form. Applicants should review AS 04.16.049 – AS 04.16.052 and 3 AAC 304.715 – 3 AAC 304.795. All fields of this form must be completed. The required \$50 permit fee may be made by credit card, check, or money order.

Section 1 – Establishment Information

Enter information for licensed establishment.

Licensee:	F Scott & Ernest, LLC				
License Type:	Beverage Dispensary	License Number:	2988		
Doing Business As:	Little Italy Restaurante				
Premises Address:	2300 E. 88th Avenue				
City:	Anchorage	State:	AK	ZIP:	99507
Contact Name:	Vasilios Gialopsos	Contact Phone:	(907) 227-4842		

Section 2 – Type of Designation Requested

This application is for the request of designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

- ☐ Dining after standard closing hours: AS 04.16.010(c)
- ☒ Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
- ☒ Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
- ☒ Employment for persons 16 or 17 years of age: AS 04.16.049(c)

NOTE: Under AS 04.16.049(d), this permit is not required to employ a person 18 - 20 years of age.

OFFICE USE ONLY	
Transaction #:	Initials:

AMCO
DEC 06 2022



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application**Section 3 – Minor Access**

Review AS 04.16.049(a)(2); AS 04.16.049(a)(3); AS 04.16.049(c)

List where within the premises minors are anticipated to have access in the course of either dining or employment as designated in Section 2. (Example: Minors will only be allowed in the dining area. OR Minors will only be employed and present in the Kitchen.)

Minors who are dining will have access to only the service area where meals are served, as well as the lavatories (bathrooms).

Minors who are employed will be present in the serving area, the kitchen, and the lavatories (bathrooms).

Describe the policies, practices and procedures that will be in place to ensure that minors do not gain access to alcohol while dining or employed at your premises.

Minors who are dining will be controlled from having alcohol on the premise through several layers of control. First, the only persons who will be serving any patrons would be a server, over the age of 21, who has completed and passed a TAPS certified course. Second, the policy within the establishment is for all servers to request proper identification of any person ordering alcohol who appears to be under the age of 35, and to take appropriate steps to remove patrons who either refuse to show identification, or to show a false identification. Third, the serve staff are trained to actively monitor tables where minors and adults are dining to prevent illegal service from adult patrons. In the event of any infractions, the alcohol is removed, the event is logged, and the individual reported to the Alcohol and Marijuana Control Office.

Minors who are employees are restricted from access to the alcohol storage area (only TAPS certified servers or cooks over the age of 21, accompanied by a server, are allowed access to the storage area). Minors who are employees are under the supervision at all times of servers and manager who are TAPS certified. Operational controls prevent an employee who is a minor from handling any alcohol improperly (i.e., other than disposing the remnants of an almost empty container during table bussing service). In the event an employee who is a minor violates these operational controls, their parent or guardian are contacted and, depending on the severity, face either suspension or termination of their employment. The incident is recorded for managerial reference.

Is an owner, manager, or assistant manager who is 21 years of age or older always present on the premises during business hours?

Yes No

**Section 4 – DEC Food Service Permit**

Per 3 AAC 304.910 for an establishment to qualify as a Bona Fide Restaurant, a Food Service Permit or (for licenses within the Municipality of Anchorage) corresponding Department of Health and Human Services documentation is required.

Please follow this link to the DEC Food Safety Website: <http://dec.alaska.gov/eh/fss/food/>

Please follow this link to the Municipality Food Safety Website:

<http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx>

IF you are unable to certify the below statement, please discuss the matter with the AMCO office:

I have attached a copy of the current food service permit for this premises OR the plan review approval.

*Please note, if a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.

KPS
in name of
current
pending
initials





Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 5 – Hours of Operation

Review AS 04.16.010(c).

Enter all hours that your establishment intends to be open. Include variances in weekend/weekday hours, and indicate am/pm:

Tuesdays through Saturdays, 4pm - 10pm

Section 6 – Entertainment & Service

Review AS 04.11.100(g)(2)

Are any forms of entertainment offered or available within the licensed business or within the proposed licensed premises?

Yes

☐

No

☒

If "Yes", describe the entertainment offered or available and the hours in which the entertainment may occur:

Food and beverage service offered or anticipated is:

☒

table service

☐

buffet service

☐

counter service

☐

other

If "other", describe the manner of food and beverage service offered or anticipated:

AMCO

FEB 14 2023



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 7 – Certifications and Approvals

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

There are tables or counters at my establishment for consuming food in a dining area on the premises.



I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons.
This menu includes entrées that are regularly sold and prepared by the licensee at the licensed premises.



I certify that the license for which I am requesting designation is either a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license.



I have included with this application a copy of the most recent AB-02 or AB-14 for the premises to be permitted.

*(AB-03 applications that accompany a new or transfer license application will
not be required to submit an additional copy of their premises diagram.)*



I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence or other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license/permit. I further understand that it is a Class A misdemeanor under Alaska Statute 11.56.210 to falsify an application and commit the crime of unsworn falsification.



Vasilios Gialopsos

Printed name of licensee

Signature of licensee

Local Government Review (to be completed by an appropriate local government official):

Approved

Denied



Signature of local government official

Date

Printed name of local government official

Title



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

AMCO Enforcement Review:

Enforcement Recommendation:

Approve

Deny

☐☐

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

Date

Enforcement Recommendations:

AMCO Director Review:

Approved

Denied

☐☐

Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:

ITALIAN DINNERS

Spaghetti or Mostaccioli Pasta 18.95
Your choice of pasta served with our meat or marinara sauce and parmesan cheese. Add Italian sausage, meatballs, or sautéed mushrooms for \$5.00 for each additional item.

Fettucini Alfredo 21.95
Our homemade alfredo sauce on a bed of fettucini pasta. Add sautéed chicken for \$4.00

Gourmet Beef or Cheese Ravioli 21.95
Our beef ravioli is served with meat sauce, and our cheese ravioli is served with our marinara sauce. Make either dish al-forno, baked with mozzarella cheese, for \$2.00

Mostaccioli al Forno 21.95
Penne pasta sautéed with marinara sauce, and baked with mozzarella, parmesan, and cottage cheese.

Lasagne 22.95
Our homemade take on this traditional Italian dinner.

Al Parmigiana Eggplant: 22.95
Chicken: 26.95
Veal: (Market Price)

Your choice that's battered, breaded, and pan fried, then baked in the oven with meat sauce for veal, or marinara sauce for chicken and eggplant, covered with mozzarella and parmesan cheese. Served with penne pasta.

Al Marsala Chicken: 26.95
Veal: (Market Price)

Your choice of protein, sautéed in our butter base with fresh mushrooms, our homemade Marsala sauce, and served with penne pasta, topped with marinara sauce for chicken and meat sauce for veal.

Piccata Chicken: 26.95
Veal: (Market Price)

Your choice of protein, sautéed with fresh mushrooms and capers, tossed in our homemade lemon tomato piccata sauce. Served with penne pasta.

Canneloni al Rosini 24.95
Sautéed ground beef and spinach with fresh mushrooms, wrapped in two crepes, baked and topped with alfredo and meat sauce. Served with penne pasta.

Canneloni Florentina 23.95
Our lean ground beef, sautéed mushroom and spinach crepes, topped with alfredo and meat sauce, and sprinkled with mozzarella cheese, then baked in the oven.

Fettucini Fruitti DeMare' 36.95
Shrimps, unshelled clams, and scallops sautéed in our white wine butter base and fettucini pasta and parmesan cheese. With your choice of marina or lobster sauce.

Scampi de la Casa 32.95
One of our original dishes. Four large prawns steamed and sautéed in our white wine butter sauce. Served with penne pasta and marinara sauce.

Scampi Fra d'Avlo 32.95
Four large prawns sautéed in our marinara sauce and butter base, spiced with your choice of mild, medium, or hot. Served with penne pasta, topped with your spiced marinara sauce.

*Entrees served with garlic bread

GREEK DINNERS

Souvlaki** 38.95
Marinated flank steak skewered with onions and green peppers. Grilled to order and served with sautéed mushrooms, Greek spaghetti, and tzajiki sauce.

Moussaka 29.95
Lightly baked and seasoned eggplant layered with sautéed and tomato seasoned ground beef on a base of baked potatoes and topped with fluffy béchamel sauce. Served with Greek spaghetti and roast potatoes.

Gyros Plate 24.95
Two sandwiches of lamb and beef strips on pita bread, topped with tzajiki sauce, lettuce, tomatoes, and onions. Served with your choice of French fries or Greek spaghetti.

Savore' of Mykonos 34.95
Sea scallops and shrimp sautéed in our white wine lobster and savory aougusta sauce with penne pasta and fresh mushrooms, topped with mozzarella and parmesan cheese, then baked.

Baked Shrimp of Skyros 34.95
Sautéed prawns in our white wine butter base, tossed in spaghetti pasta, topped with mozzarella and parmesan cheese, then baked.

Spanaki Garithes kai Tyri 35.95
Spinach, shrimp, and scallops sautéed in a white wine butter and dill base combined with our marinara sauce. Topped with your choice of either feta, mozzarella, or both cheeses, then baked in the oven. Served with alfredo topped pasta.

Greek Spaghetti 16.95
Spaghetti sautéed in olive oil, fresh garlic, feta cheese, and topped with fresh parsley.

New York Steak** 39.95
Choice cut of beef, season and grilled to your choice. Served with sautéed mushrooms and your choice of French fries or Greek spaghetti.

SIDE ORDERS

Meatballs or Italian Sausage 12.95

Spaghetti or Mostaccioli Pasta 10.95
Sautéed in meat sauce and topped with parmesan cheese. Marinara sauce by request. Choose alfredo sauce for \$2.00

Fettucini Alfredo 13.95
Tossed in our homemade alfredo and topped with parmesan cheese.

Beef or Cheese Ravioli 13.95
Beef ravioli sautéed in meat sauce, while the cheese ravioli is sautéed in marinara sauce.

French Fries 9.95

Soup
Cup: 7.95
Bowl: 13.95

**Consuming raw or undercooked meats, eggs, fish, or poultry may increase your risk of foodborne illness

APPETIZERS

- Saganaki** 15.95
Greek Kefalotyri cheese, battered, baked in the oven, then served ON FIRE!!!! Served with pita (Additional pita add 2.00).
- Italian Sausage or Meatballs Al Forno** 16.95
Meatballs or sausage, baked in meat sauce, with mozzarella and parmesan cheese. Served with garlic bread.
- Spanakopita** 15.95
A Greek sautéed spinach and feta pie wrapped in filo dough and baked in butter.
- Tzajiki with Pita Bread** 14.95
Greek cucumber sauce with sour cream, garlic, dill and two pitas.
- Calamari Strips** 16.95
Lightly breaded and fried calamari served with tutto mare sauce (a Greek picante)
- Sautéed Mushrooms** 13.95
Fresh mushrooms sautéed in our signature butter base with oregano, lemon, and garlic.
- Keftethes** 15.95
Miniature Greek meatballs spiced with mint, garlic, oregano. Served with Tzajiki.
- Dolmathes** 13.95
Marinated and spiced grape leaves, stuffed with seasoned rice and served cold.
- Mozzarella Cheese Bread** 12.95
Garlic bread sprinkled with mozzarella and parmesan cheese. Served with marinara sauce.

SALADS

- Greek Salad** 17.95 WCO
Romaine lettuce, onions, green peppers, salami, peperoni, Canadian bacon, imported feta, tomatoes, Kalamata olives, pepperoncini peppers, and a single Dolmathes, topped with our homemade Italian dressing. Large salad served with garlic bread. FEB 14 2023
- Antipasto Salad** 17.95
Romaine lettuce, onions, green peppers, salami, peperoni, Canadian bacon, mozzarella cheese, black and green olives, tomatoes, pepperoncini peppers, topped with a single keftethe and our homemade Italian dressing. Large salad served with garlic bread.
- Caesar Salad** 15.95
Our Caesar dressing served with our homemade croutons and parmesan cheese. Add grilled chicken for \$6.00, or sautéed shrimp for \$8.00.
- House Salad** 8.95
Romaine lettuce, pepperoni, mozzarella, black olives, tomato, and croutons. Served with your choice of dressing.

COCKTAILS

The Pavernacky Peach - 13

4 Rose's, peach Schnapps, fresh squeezed lemon juice, sweet & sour, topped with Sprite.

Pav's "New" Fashioned - 12

Marker's Mark bourbon, Luxardo Chery liquor and a couple of dashes of cherry and orange bitters, served with Luxarod cherry and orange slice.

Omicron - 14

Blue Chair Bay rum with Blue Curacao are swiled with orange and cherry bitters, topped with a Luxardo Cherry.

The Skywalker - 14

Tuaca, white rum and Blue Curacao and shaken with Five Farms Irish cream to make a cocktail that is out of this world.

The Churchill - 12

Johnny Walker Black Lavel Scotch and Sweet Vermouth are poured over ice into a rocks glass, and finished with a float of Cointreau and splash of lemon juice.

Ruby Relaxer - 13

Vodka, Malibu Rum, Peach Scnapps, splashes of cranberry, pineapple and grapefruit juices.

Chocolate Covered Raspberry—14

Grey Goose vodka, Chambord, Godiva chocolate liquer, Five Farms Irish Cream shaken and served in a martini glass.

Lavender Mint Spritzer - 14

Lavender vodka, mint bitters, lemon juice, sour mix topped with soda water. Served in a Collins glass.

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HOUSE WINE:**Glass: 11.50 Bottle: 46***Bolla Pinot Grigio 2018**Montepulciano (by the glass only)***WINES BY THE GLASS:****Glass: 11.50 Bottle: 46****WHITE:***Moschofilero Boutari, Greece, 2018**Sarocco Moscato, Asti Italy, 2018**Les Terrasses Chasselas, Swiss Rhone Valley, 2016**Matua, Sauvignon Blanc, Marlborough, New Zealand, 2021**J.Lohr, Baymist Riesling, California**CMS, California Chardonnay, 2019**Dutton Goldfield Chardonnay, Russian River California 2018 GI/ 13.50 Btl. 49***RED:***Cavalieri d'oro Chianti, Tuscany, 2018**Daou Vineyards, Paso Robles California, Cabernet Sauvignon, 2019**Sea Sun Pinot Noir, California, 2020**Tilia Malbec, Mendoza Argentina, 2019**Dreaming Tree Crush, Red Blend, California***BEER:****Glass/ Bottle:****DRAFT:***Warsteiner, German Dunkle***Midnight Sun Oosik Amber***Kenai Brewing Company Honeymoon**Hefeweizen***Matanuska Brewing Company Long**Track IPA***Alaska Pilsner***Rotating Tap***BOTTLE/CAN:***Stella Artois**Peroni, Italian Lager**Heineken, German Lager*** Alaska Brewery Hard Seltzers***Double Shovel Applalanche Cider*

*= A LOCAL BREWERY

CHAMPAGN & SPARKLING WINES

Scarpetta Frico Lambrusco, Italy (250 ml).....12

The quintessential sparkling aperitivo, this sparkling, sweet and tart wine starts your dinner off on the right foot.

Lunetto Prosecco, Italy (187 ml).....11

This lovely Prosecco is fragrant and enticingly dry. A perfect kickoff before the Antipasti.

Ruffino Prosecco, Italy (375 ml).....14

This pear and apple scented Prosecco matches very well with our seafood dishes.

La Bella Prosecco, Italy.....28

A crisp and more fruity Prosecco, this is a simple, straightforward and honest sparkling.

Santa Margherita Prosecco, Valdobbiadene Italy.....48

Vigorously bubbly, with notes of light stone and minerality, this Prosecco pairs nicely with a cruise around the Amalfi Coast.

Freixenet Brut Blanc de Blancs, Spain.....38

A light and smooth sparkling wine with baked apple and vanilla, making this a smooth start to an evening with appetizers.

Louis Roederer Champagne, 2012.....115

One of the classical Champagnes that define the great celebratory moments of our lives.

Bollinger Special Cuvée Champagne, France,.....95

The bubbly choice of James Bond. Need we say more?

ZINFANDEL, MALBEC, & MERLOT

- Bin 14. Rombauer, California, 2019.....59
Our customers' favorite Zinfandel. A glass of this and our Souvlaki make for a heck of a dinner.
- Bin 13. Robert Mondavi Private Selection, California, 2017.....34
A California winemaking mainstay. This wine pairs great with our Veal Marsala.
- Bin 10. Angel Vine, Columbia Valley Washington, 2013.....30
A fruit bomb from Washington that has a delightful, jam-like taste that pairs with our Souvlaki.
- Bin 15. J. Lohr, Paso Robles California, 2018.....30
Having a bite of Cheese Ravioli with this classic California Merlot will make your evening.
- Bin 8. Alberti, Mendoza Argentina, 2018.....45
Made by one of the finest Malbec winemakers in the world. Enjoy this with our New York Steak.

AUSTRALIAN RED WINES

- Bin 11. Jim Barry Lodge Hill, Claire Valley, 2012.....68
This finely balanced and deep fruited Australian goes hand-in-hand with our Gyros.
- Bin 25. Moss Wood Amy's Margaret River, 2012.....39
A blend of Cabernet Sauvignon and Franc, Malbec, Pinot Noir, Petite Verdot, and Merlot.
- Bin 50. Torbreck Vintners The Steading, Barossa Valley, 2010.....70
The classic blend of Grenache, Shiraz, and Mataro comes alive when pairing with our Souvlaki.
- Bin 57. Torbreck Vintners RunRig, Barossa Valley, 2012.....210
A world-class Shiraz blended with a touch of Viognier. Enjoy with our New York Steak.
- Bin 54. Torbreck Vintners The Descendant, Barossa Valley, 2009.....160
Another Shiraz and Viognier blend, taking a while to open up. So enjoy for a while.
- Bin 64. Penfolds Bin 389, South Australia, 2011.....102

PINOT NOIR

- Bin 1. Seaglass, Santa Barbara County California, 2018.....29
This lovely and great value Pinot from California has grapes sourced from Monterrey in the north to the southern tip of Santa Barbara County. Excellent with our Tzajiki appetizer.
- Bin 4. Calera, Central Coast of California, 2018.....61
Planted in the Gavilan mountains, this Pinot pairs lovely with our Eggplant Parmesan.
- Bin 5. Argyle, Willamette Valley Oregon, 2020.....47
A luscious, fruity, old-world style Pinot from the Pacific Northwest..
- Bin 6. Macedon, North Macedonia, 2019.....25
An unusual place to grow Pinot Noir, this Balkan sourced was meant for our Moussaka.
- Bin 70. Domaine Serene Evanstad Reserve, Willamette Valley Oregon, 2018.....120
This is Domaine Serene's flagship Pinot Noir, and makes a handsome companion to our Picata.
- Bin 12. Domaine de L'Aigle, La Haute-Vallée de l'Aude France, 2019.....72
Hailing from the Mediterranean coast of France, this Pinot livens our Marinara dishes.

CABERNET SAUVIGNON

- Bin 33. Louis M. Martini, California, 2017.....33
A great Cabernet from a classic California winemaker. Pairs well with our Beef Ravioli.
- Bin 24. Girl and Dragon, California, 2017.....30
A bold an juicy California Cabernet, this wine was made to go with our pizzas and calzones.
- Bin 36. Bonanza, Fairfield California.....36
Flavors of luscious fruit and dark chocolate come out when having a bite of Spaghetti and sausage.
- Bin 18. Alexander Valley Vineyards, Sonoma County California, 2019.....45
About as traditional a Cab for a steak as they come.

WHITE AND BLUSH WINES

W1. Torii Mor Pinot Blanc, Oregon, 2015.....35

This winery gets its name from the Japanese Torii gate at its entrance and the Scandinavian word for land. This dry, mineraly, old world style white is great with our Marinara Sauce and pasta.

W2. Sweet Justice Moscato, South-Eastern Australia, 2016.....45

Lith-bodied with apricot, ripe melon, peach on a slight zing of lemon zest, this sweet wine is delightful with our Dolmathes.

W3. Champalou Vouvray, Loire Valley France, 2019.....42

Chenin Blanc is one of our different grapes. This Vouvray is beautiful, vibrant, with a mineral tingle that comes out when you try this with our Eggplant Parmesan.

W4. Jolee Semi Sparkling Rosé, Rouge Valley Oregon.....38

Sweet, smooth, and bright, with just enough effervescence to make a fun evening.

W5. Pine Ridge Chenin Blanc and Viognier, California, 2020.....29

The best thing to come out of 2020 is this well-balanced, fruity, and light-bodied wine.

W7. Schooler Nolan Rosé, Horse Heaven Hills Washington, 2019.....29

This is an honest to goodness blush wine, pairing well with our Dolmathes and salads.

W8. Dreissigacker Riesling Trocken, Rheinessen Germany, 2017.....40

A crisp organic German Riesling with notes of citrus, green apple and wet stone, this is a wine that's perfect with spicy dishes like our Scampi Fra D'Avlo.

W9. Gérard Bertrand Château L'Hospitalet La Clape, France, 2018.....78

Grown a football field away from the Mediterranean, this blend of Bourboulene, Grenache blanc, Vermentino, and Viognier is complex and diverse and the tastes of our Spanaki Garithes.

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NORTH & SOUTH AMERICAN RED BLENDS

- Bin 2. Donati Family Vineyards The Immigrant, Paso Robles California, 2014.....72
A blend of Cabernet Sauvignon and Franc, Merlot and Petite Verdot, this Italian-American success story comes alive with our Veal Marsala.
- Bin 19. Mark Ryan The Shift, Columbia Valley Washington, 2016.....56
A grouping of Syrah, Grenache, and Mourvedre, this with our Scampi de la Casa is heaven.
- Bin 20. Mark Ryan The Dissident, Columbia Valley Washington, 2017.....58
This Cabernet Sauvignon and Franc, Merlot, and Petite Verdot blend calls for our steak.
- Bin 27. Donati Family Vineyards Claret, Paso Robles California, 2018.....46
A California version of a Bordeaux blend (Cabernet Sauvignon & Franc, Petite Verdot, Malbec, and Merlot), this delightful wine pairs beautifully with our Spaghetti and Mushrooms.
- Bin 35. Hedges Red Mountain Ava Blend, Washington State, 2019.....52
This blend is a deliberate collision of Merlot, Cabernet Sauvignon & Franc, Syrah, Malbec, Petit Verdot, Tinta Cao, Touriga, and Souzão. For this, one word on pairings: something meaty.
- Bin 56. Domaine Serene Grande Cheval, Oregon, 2012.....150
A vibrant blend of Cabernet Sauvignon Pinot Noir, a bite of our Souvlaki with this is delicious.
- Bin 23. Chateau Emiliana Coyam, Colchagua Valley Chile, 2009.....62
A mixture of Syrah, Merlot, and Carmenere (the 'national' grape of Chile), this red wine blossoms with a bite of our Greek-style pizza.
- Bin 17. Caymus Suisun "The Walking Fool," Suisun Valley California, 2020.....43
Named in honor of the winery's founder, who would hand carry water to his farm prospects in the 19th century, this red is a workhorse. Please enjoy with our Spaghetti and Meat Sauce.
- Bin 31. Tooth + Nail "The Possessor," Paso Robles California, 2019.....45
This Cab-Petite Syrah-Syrah-Malbec blend is smooth and dynamic, and comes alive when eating our Souvlaki.
- Bin 28. Tooth + Nail Red Blend, Paso Robles California, 2020.....40
The blend above, just cutting out the Malbec, making it slightly silkier. Great with Alfredo.

EUROPEAN RED BLENDS

Bin 7. Les Cadrans de Lassègue, Saint-Émilion Grand Cru, France, 2012.....45

A great Bordeaux-blend of Merlot and Cabernet Franc. Pairs beautifully with Fettucine.

Bin 40. Marqués de Cáceres Rioja Reserva, Spain, 2016.....48

A classic Spanish blend of mostly Tempranillo, paired with Garnacha Tinta (Grenache), a hearty, meat laden pizza or calzone pairs exceptionally with this.

Bin 26. Comtesse de Malet Roquefort, France, 2018.....38

A delightful and classic Bordeaux blend of Cabernet Sauvignon and Franc, as well as Merlot, this dry, elegant red pairs excellent with our Veal Parmesan.

ITALIAN REDS

Bin 34. Antonio Sanguineti “Nessun Dorma, Tuscany, 2019.....46

An exceptional “Super Tuscan” of Sangiovese, Merlot, and Syrah, meant for our Marinara dishes.

Bin 71. Caparzo Brunello di Montalcino, 2016.....110

Grown at an elevation of nearly 1000 feet, this Brunello is sourced by grapes at the furthest edge of the Montalcino region, and pairs delightfully with our Savore of Mykonos.

Bin 93. Castello Banfi Brunello di Montalcino, 2010.....150

2010 was an incredible harvest, and you can taste that with this and a bit of Fettucini.

Bin 87. Marchesi Di Barolo Barbaresco, Piedmont, 2014.....105

A dry, traditional Barbaresco, perfect with our Sausage al Forno.

Bin 95. Pio Cesare Barolo, Piedmont, 2015.....130

A fantastic and elegant Barolo made from a legendary Italian winehouse. This Nebbiolo-based red pairs extraordinarily well with our Souvlaki.

ITALIAN REDS (CONTINUED)

Bin 41. Olianias Cannonau, Sardinia, 2019.....42

The official grape on the island of Sardinia is this Cannonau, one of the oldest recorded in the world. Dry and luscious, this red rises up to meet our Fettuccine Fruitti De Mare.

Bin 42. Querciabella Chianti Classico, Tuscany, 2016.....49

An biodynamic, back to basics Chianti with ripe cherries and the nose of the Tuscan hills. Ready for your enjoyment with our pizza or spaghetti.

Bin 43. Olianias Isola del Nuraghi Perdixi, Sardinia, 2012.....44

A delightful blend of Bovale, Cannonau, and Carignane, this well-rounded Sardinian red was custom made for our Veal Marsala.

Bin 45. Ventisei Vino Nobile di Montepulciano, 2016.....47

A delicious blend of Sangiovese and Merlot, this chocolatey, savory Tuscan red warms the winter evening dinner time, especially with a dish of our Mostaccioli and meat sauce.

Bin 37. Feudi Di San Gregorio Rubrato, Campania, 2017, 2019.....38

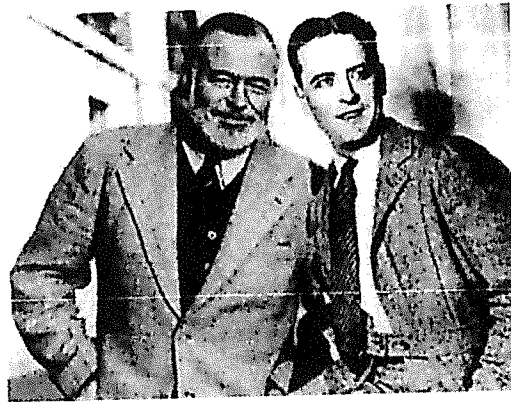
From the fertile base of the Italian peninsula comes this wine made completely with Aglianico, a unique, dark, and sturdy table wine brought to life by grilled meats such as our Souvlaki.

Bin 29. Renao Ratti Ochetti, Langhe, 2018.....40

A vivacious, puckering, dry, 100% Nebbiolo bottle that was made for Alaskan winters and sauteed Italian Sausage heaped on a bed of pasta.

Bin 32. Castello Trebbio Chianti Superiore, Tuscany, 2018.....31

A wonderfully reputed Chianti from the heart of Tuscany, the perfect dinner guest in a glass, especially if you are having Lasagna!



F. Scott and Ernest is the name of the bar here at Little Italy. The name was inspired by Akis Gialopsos' love of Hemingway's writing. Our goal is to bring unique handcrafted drinks to your table with the inspiration that moved two of America's greatest writers when they sipped, chatted, scribbled, and typed.

Please enjoy.

LOCAL AND IMPORTED BEER \$7

Draft Beer

Peroni, Italian Lager
Midnight Sun Oosik Amber
Kenai Brewing Company
Honeymoon Hefeweizen

Matanuska Brewing Company
Long Track IPA
Alaskan Brewery, Pilsner
Rotating Tap

Bottles

Stella Artois, Belgian Pilsner
Heineken, Holland Lager
Alaska Brewery, Hard Seltzer

0/0 Stella
Lagunitas IPN/A

Flights

Barrel Whiskey: Bourbon, Seagrass, Dovetail, Cask Strength	\$38
Whiskey Pig Rye: 6, 10, 15 years	\$25
High West: American Prairie, BourRye, Midsummers Nights Dram	\$28
Glenfiddich: 12, 15, 18 years	\$20
Porto Vintage: 1982, 1997, 2000	\$29
Graham's: 10, 20, 30 years	\$22

AME

FEB 14

COCKTAILS

The Churchill \$12

Johnnie Walker Black Label, Sweet Vermouth, Cointreau, Fresh Squeezed Lemon

Ruby Relaxer \$13

Vodka, Peach Schnapps, Cranberry, Pineapple and Grapefruit Juices

Le Mans \$14

Engine Gin, Pomegranate Liqueur, Domain de Canton French ginger, orange bitte

French Martini \$12

Vodka, Chambord, Pineapple Juice

Lavender Mint Spritzer \$14

Lavender vodka, mint bitter, lemon juice, s0ut mix, soda water

Chocolate Cover Raspberry \$14

Grey Goose, Chocolate Liqueur, Chambord, Five Farms Irish Cream

Raspberry Lemondrop \$14

Vodka, Chambord, Limoncello

'New' Fashioned \$12

Maker's Mark, Luxardo Cherry Liqueur, Cherry and Orange Bitters, Luxardo Cherr

Pavernacky Peach \$13

4 Roses, Peach Schnapps, Fresh Squeezed Lemon Juice, Sweet and Sour, Sprite

Manhattan \$11

Maker's Mark Bourbon, Sweet Vermouth, Angostura Bitters, Luxardo Cherry

Harvey Wallbanger \$11

Vodka, Galliano Liqueur, Orange Juice

Brandy Alexander \$8

Brandy, Crème de Cacao, Heavy Cream

Skywalker \$13

Tuaca, Blue Chair Bay white rum, Blue Curacao, Five Farms Irish Cream

German Choco-tini \$13

Malibu, Frangelico, Chocolate Liquor, Five Farms Irish Cream

AMCO

FEB 14 2023

HOUSE WINE \$11.50

Bolla, Pinot Grigio

Placido, Montepulciano

Villa Pozzi, Nero` d Avola

Jolee, Semi- Sparling Rose

WINE BY THE GLASS \$11.50 / \$46

(Unless otherwise listed)

White

Moschofilero Boutari, Greece, 2018

Sarocco Mascato, Asti, Italy, 2018

Matua, Rose, Marlborough, New Zealand, 2021

J. Lohr, Riesling, California, 2021

CMS, Chardonnay, California, 2019

Dutton Goldfield, Chardonnay, Russian River, California, 2018 \$13.50 / \$4

Red

Bell`agio, Chianti, Tuscany, 2020

Postmark, Cabernet Sauvignon, Paso Robles, 2019

Sun Sea, Pinot Noir, Willamette Valley, Oregon, 2020

Tilia, Malbec, Mendoza, Argentina, 2020

Donati Merlot, Paso Robles, 2018

Dreaming Tree Crush, Red Blend, California, 2018

Camus, Cabernet Sauvignon, 2020 (by the glass only) \$:

PORTS AND BRANDY

Metaxa Brandy 5 Star/ 7 Star \$7 / \$:

D`usse` XO Cognac \$:

Courvoisier Cognac VS \$:

Hennessy Cognac, VS \$:

Graham`s 10/ 20/ 30 Year Port \$15 /\$21 /\$:

Blandy`s Malmsey Port 5/ 10 Year \$9 / \$:

Porto Vintage: 1982/ 1997/ 2000 \$38 / \$24/ \$:

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Municipality of Anchorage

DEPARTMENT OF HEALTH & HUMAN SERVICES PERMIT

PERMIT NO.
FA0000173

FACILITY NAME **LITTLE ITALY**
OWNER'S NAME: **SPIROS GIALOPSOS**
LOCATION: **2300 E 88TH AVE**

ISSUED BY THE DEPARTMENT OF HEALTH & HUMAN SERVICES AND SUBJECT TO THE ANCHORAGE MUNICIPAL CODE OF ORDINANCES
TITLES 15 AND 16. UNLESS THE OWNERSHIP CHANGES, THIS PERMIT IS VALID FROM 1/1/2023 TO 12/31/2023

**LITTLE ITALY
2300 EAST 88TH AVE
ANCHORAGE, AK 99507**

70-031 Ver. 9_02 *

THIS CERTIFICATE AND PERMIT IS NOT TRANSFERABLE
AND IS THE PROPERTY OF THE MUNICIPALITY OF ANCHORAGE

THIS PERMIT MUST BE CONSPICUOUSLY POSTED IN A PUBLIC PLACE IN THE ESTABLISHMENT

Municipality of Anchorage

DEPARTMENT OF HEALTH & HUMAN SERVICES PERMIT

PERMIT NO.
FA0010833

FACILITY NAME **LITTLE ITALY - BAR**
OWNER'S NAME: **SPIROS GIALOPSOS**
LOCATION: **2300 E 88TH AVE**

ISSUED BY THE DEPARTMENT OF HEALTH & HUMAN SERVICES AND SUBJECT TO THE ANCHORAGE MUNICIPAL CODE OF ORDINANCES
TITLES 15 AND 16. UNLESS THE OWNERSHIP CHANGES, THIS PERMIT IS VALID FROM 1/1/2023 TO 12/31/2023

**LITTLE ITALY - BAR
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ANCHORAGE, AK 99507**

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