

La Pesa Rivington Street Operating Schedule Updated

As additional information to include before our hearing we would like to explain in greater detail our operating schedule, adding all the conditions we agreed and included from the reservations which have been now removed from Pc Amanda Griggs, representing the Metropolitan Police and Jacey Frewin representing the Community Safety & Enforcement Service. We also have included the conditions we agreed from Channing Riviere from the Licencing Service even tho their representation have not been removed.

We also have attached some picture of the venue for you to see our operations would work

La Pesa will be open 7 days a week, operating from 8am as a specialty coffee shop and homemade bakery using the experience and excellence we gained in over 10 years in the industry, running successful multisite specialty coffee company such as Press Coffee and lately Establishment Coffee.

We would like then to offer a lunch service from 11am to 3pm, afternoon after lunch service we will continue to operate as coffee shop until 5pm when we would like to start our dinner service until 22:30 when we will have the last service as our closing time will be 11pm

On Sundays, on the operating schedule we attached to our application, we stated that we would like to offer a brunch service but we failed to elaborate that as brunch we meant the type of service intended as an all-day sweet and savoury breakfast, not including any type of alcohol promotion such as “bottomless brunch”, discounted price on alcohol or anything similar.

As the sale of alcohol is ancillary to our restaurant service our menu will include only 5 signature cocktails, and a list of 6 red wines, 6 white wines and 6 skin contact and natural wines between orange, rose and sparkling wines to choose from, selected from some of the most recognized wineries around Europe, all of the above followed by our Head of Wine Sahra Casu, an experienced sommelier just returned from Miami with also years of experience as bartender across London.

Our kitchen will be run by our Head Chef Julio Lopez who designed the following menu after years of experience in some of the most recognised restaurants around Europe in terms of quality and awards.

He previously worked in London at Lima Fitzrovia (1 Michelin Star) and StreetXO Mayfair (2 Michelin Stars) under the eyes of Dabiz Munoz (Best Chef in the World 2022).

He also worked in Italy at Il Vescovado in Noli (1 Michelin Star) and La Madernassa in Gavieno (2 Michelin Stars) under the Head Chef Michelangelo Mammoliti.

Lunch & Dinner Menu at La Pesa

Panko Fried Cod with Aioli and Venacress
Sourdough Bread and Salted Brown Butter
Flamed Scallops, Leche de Tigre, Mole & Radish

Burrata, Delica Pumpkin, Balsamic & Chestnut
Tortelli Mantovani with Butter and Fried Sage
Pumpkin Carbonara, Guanciale and Tanzanian Cocoa
Lamb Chop, Leek Puree, Fried Jerusalem Artichoke
Grilled Octopus, Salsa Verde and Romesco Sauce
Pluma Iberica with Sea Urchins Mayo and Stracciatella

In terms of licensable activity, we have applied for the supply of alcohol by retail from 11am to 11pm Monday to Friday and from 10am to 6pm on Sundays the above will only be complementary to our restaurant service as, as you can also see from the pictures of the venue it is our focus and goal, alcohol will be only sold as accompany to a substantial meal. We do not have a “standing at the bar” type of service due to the small size of the venue and the fact that we classify our self as a small fine dining restaurant, not a bar, we will only offer a waitress/waiter table service. We won’t also sell alcohol for consumption outside the venue, patrons will also not be allowed to exit, then re-enter the venue with alcoholic beverages.

On the Environmental Licence Conditions we agreed on we added a section in our training book and induction paperwork to make sure all staff is fully trained and made aware of the legal requirement of our business in regards the disposal of the waste we produce. In order to make sure that no waste is illegally discharged from our business we just signed up with the Hackney commercial waste service in order to have all our waste collected 7 days a week in the morning between 07:45 and 08:45 and in the early evening between 18:30 and 19:30. We do also have an additional morning collection scheduled pick up with Frist Mile at 10am if needed.

Being our venue only able to accommodate a maximum of 25 peoples and not allowing patrons to drink alcohol outside the venue the need of a smoking area is little but as part of our business policy staff is to check during the opening hours to make sure there is no litter emanating or outside the premises, and we will also provide a safe receptacle for cigarette ends to be placed in order not to cause obstructions or trips.

Once the vinyl covering our windows will come down when we will open to the public we will also make sure to display copies of our waste management agreement on our windows for both customer and general public to see.

The Licence conditions we agreed with the Metropolitan Police rep are also being included in our induction books so they are part of the staff training and part of the business operations.

CCTV have been installed, meeting the Met requirements, showing clearly the point of entry and exit, the staff will also be trained in how to use the system in order to help with any request from the police or an authorised officer.

An incident book log is situated in the office area where the staff can easy access in order to record any crime, incident, complaint, visit from the relevant authority or services might occur.

A sign asking patrons to leave quietly and mindfully of the residents has been placed nearby the entrance so to be seen.

Our waitress/waitresses will be trained in the challenge 25 scheme and how to recognise a valid type of ID

As mentioned previously all sales of alcohol shall be only to people seated inside the venue.

The Designated Premises Supervisor contact details will be fully displayed for customers with appropriate signage

We will include in our induction and business operations a training for staff to be fully aware of the legal requirements

relating both to underage sales and other legal requirements relate to the sale and supply of alcohol, we will also include the WAVE in our training and keep copies of staff attendance in the premises.

SIA door supervisors will be employed on a risk assessment basis and we will contact the Metropolitan Police to help us with the assessment if needed.

Staff training will also include how to report any crime or disorder to an agreed police officer.

Addressing the Licencing authority concerns expressed in their representation We understand that Shoreditch is on a Special Policy Area and we are committed into not adding any cumulative impact that is already being experienced in the area. After meeting in the premise with the Metropolitan Police officer due to the small size of the business, the fact that the sale of alcohol is ancillary to a substantial meal and our operating hours are within the core hours we established we won't have a cumulative impact,

We won't have any food delivery services such as "Deliveroo" and similar.

We won't promote the sale of alcohol and we asked all our delivery to be moved at 7am or after as per requested.

We are looking forward clarifying any question on any point during our hearing the 10th of November.

Thank you very much

Davide Pastorino





