

## **Statement of Wendie Esposito**

1. I am making this statement in support of my husband's premises licence application for La Galleria, our new premises in Chipping Campden. I had intended to attend but have surgery which has been recently scheduled for 5<sup>th</sup> July so am unable to do so.

### **Introduction – who we are**

2. La Galleria will be our second premises in Chipping Campden. We have been operating Da Luigi since November 2022.
3. My husband and I have both worked in the hospitality for many years. I have worked in the hotel trade for over 30 years. Raffaele grew up in southern Italy, before moving to Milan to work in the food trade and came to England in 2012 after getting married. He opened his first restaurant around 2014 in Bromley, Kent which was a great success.
4. We relocated to the Cotswolds in 2022 for a lifestyle change which is when Raffaele bought Da Luigi Bistro. Da Luigi has grown to a successful restaurant (now #1 out of 25 on Trip Advisor). It receives great feedback from locals who regularly dine at Da Luigi, along with visiting tourists who also provide great reviews.
5. Raffaele is passionate about the business and works extremely hard to provide the best service and experience for customers. There have never been any issues with complaints to the authorities, neither has anyone complained directly to the restaurant about anything.

### **The Concept**

6. La Galleria will be a traditional Italian aperitivo cicchetti concept offering pizzas in addition to the small plates. It is intended to reflect Raffaele's heritage and his love of great food.
7. The concept is tapas Italian style (Cicchetti) - small plates - sharing platters; cheese & meat sharing boards; pizzas - all to be enjoyed with an aperitivo, whether it be from a selection of natural sparkling amalfi lemon juice, crodino (non alcoholic traditional Italian aperitivo drink), blood red orange juice or a campari, aperol spritz or a glass of fine wine. The premises will have an intimate atmosphere, be cosy, low key, with dim lighting, a rustic interior design and serving deliciously prepared fresh food.
8. The premises is very small – it will have 20 to 22 covers.

9. I feel that by referring to the premises as “La Galleria Wine Bar” in the application, we may have made a mistake as this potentially creates a false impression. The premises will be food led and I hope that the committee will have noted that we have not applied to have any music as regulated entertainment. At the most, we intend to have quiet background music played for ambience only.
10. I attach our proposed menu.
11. The licence application seeks to permit us to sell alcohol to our customers up until 11pm. The purpose of this is simply to give us the same flexibility of other premises locally. I anticipate that mostly we will open late afternoon through the week but earlier at the weekend with the premises closing by 9.30/10pm.

### **The representations received**

12. The two representations received come from our immediate neighbours on either side. I understand the concerns raised by our neighbours and want to assure the committee that we will ensure that our business causes no issues to our immediate neighbours.
13. One of the representations relates to the possibility of noise leaking and causing disturbance. As part of the ongoing refurbishment, we are looking to install the best soundproofing option available (respecting that this is a listed building) ensure that this does not occur. We will also ensure that bottles will not be emptied into bins after 8pm and any rubbish is put out prior to collection and not left in the street.
14. There have also been questions raised with regard to planning permission which I understand is entirely separate from licensing and can confirm that we are taking professional advice with regard to the planning situation. I can however assure the committee that the premises will not open until we have received advice from those responsible for the planning that the premises may open for our intended food led use.

### **Local support**

15. We respect the community and High Street of Chipping Campden and we have had nothing but positive comments from all the locals in the area including those that regularly dine with us at Da Luigi.

16. Some comments include *"the town needs something like this" / "it will be great for the High Street" / "When are you opening, we can't wait" ...* these are just a few of the comments but most of them have been along those lines. I have had locals offering to write letters of support but understand that it is now too late for those to be considered by the licensing committee.
17. In addition, with Chipping Campden being a key tourist destination, we want to bring an extra offering to the High Street for both tourists and locals from the area that isn't already here and that doesn't compete with any other of the hospitality/food or drink businesses in the community - a completely different concept to attract more awareness into the High Street for other businesses to benefit from.
18. We are a family business that wants nothing more than to provide a service and offering reflecting the passion we have for what we do in the place that we love and which is our home.

Signed .....

Wendie Esposito

Dated .....



# La Galleria

Pizzeria • Aperitivo  
By Da Luigi Bistrò

## Cicchetti — Aperitivo

<b>Olive Marinate</b> <i>Marinated Olives</i>	<b>£4.50</b>
<b>Pane e Focaccia</b> <i>Bread Basket — Selection of our Homemade Bread</i>	<b>£6.00</b>
<b>Olive e Focaccia</b> <i>Marinated Olives, Homemade Focaccia and Salted Almond</i>	<b>£6.00</b>
<b>Zucchine Fritte</b> <i>Fried Courgette Sticks, Spicy Tomato Dip and Paprika</i>	<b>£7.00</b>
<b>Mozzarella in Carrozza</b> <i>Fried Bread and Mozzarella filled with Nduja, Nduja Mayo</i>	<b>£8.90</b>
<b>Crocchette dello Chef</b> <i>Parma Ham and Parmesan Croquette</i>	<b>£9.00</b>
<b>Arancini</b> <i>Fried Rice Balls in Bolognese Sauce and Peas, Spicy Tomato Dip</i>	<b>£9.50</b>
<b>Calamari Fritti</b> <i>Deep Fried Calamari, Tartare Sauce, Lemon</i>	<b>£9.90</b>
<b>Bruschetta al Pomodoro</b> <i>Homemade Toasted Bread with Tomato, Red Onion, Basil</i> ◆ <i>Gluten-Free Available</i>	<b>£8.00</b>
<b>Salsicciotto Piccante</b> <i>Pan Fried Spicy Salami, Wine, Honey and Toasted Bread</i> ◆ <i>Gluten-Free Available</i>	<b>£9.00</b>
<b>Pecorino e Miele</b> <i>Aged Pecorino Sardo with Honey, Walnuts and Toasted Bread</i> ◆ <i>Gluten-Free Available</i>	<b>£8.50</b>
<b>Garlic Focaccia</b> <i>With mozzarella £5.90</i>	<b>£5.50</b>
<b>Bruschetta Napoletana</b> <i>Sourdough bread with marinated tomato &amp; onion — with Parma Ham £9.50</i>	<b>£7.50</b>
<b>Burrata</b> <i>Served with cherry tomato &amp; green pesto — with Parma Ham £12.50</i>	<b>£9.90</b>
<b>Capesante Da Luigi</b> <i>Scallops with garlic, chilli in wine sauce served with homemade garlic focaccia</i>	<b>£13.90</b>
<b>Caprese Salad</b> <i>Buffalo mozzarella, beef tomato and fresh basil — with Parma Ham £12.50</i>	<b>£9.90</b>

*Do you have a food allergy? Please ask before you order. Many thanks.*

*All prices include VAT 20%.*

*A discretionary service charge of 12.5% will be added to your final bill.*

<b>Gamberoni alla Diavola</b>	<b>£12.75</b>
<i>Devil Prawns in spicy tomato sauce, served with garlic Focaccia</i>	
<b>Minestrone Soup</b>	<b>£9.00</b>
<i>Served with sourdough bread</i>	
<b>Parmigiana di Melanzane</b>	<b>£11.90</b>
<i>Baked aubergine slices with mozzarella, parmesan, tomato sauce &amp; basil, served with Garlic Focaccia</i>	
<b>Polpette Maddalena</b>	<b>£10.00</b>
<i>Italian Meatballs served in Tomato Sauce and Sourdough Bread</i>	
<b>Prosciutto Crudo e Melone</b>	<b>£9.50</b>
<i>Parma Ham and Yellow Melon</i>	
<b>Tagliere Italiano PDO</b>	<b>£12.00 p/p</b>
<i>Salame Felino, Mortadella, Parma Ham, Spianata Spicy, Gorgonzola, served with olives and sourdough bread</i>	
<b>Affettati Misti</b>	<b>£14.50</b>
<i>Chef's selection of Italian cured meats: Parma Ham, Salame Felino, Bresaola, Coppa, served with olives, honey and homemade focaccia</i>	
◆ <i>Gluten-Free Available</i>	
<b>Mix Formaggi</b>	<b>£13.50</b>
<i>Selection of Italian cheeses: Gorgonzola, Pecorino, Taleggio, Asiago, served with honey, walnuts, fig jam and toasted focaccia</i>	
◆ <i>Gluten-Free Available</i>	
<b>Crudo di Pesce</b>	<b>£16.50</b>
<i>Chef's selection of fresh raw fish: salmon, tuna, sea bass, served with lemon oil, capers, micro herbs and toasted sourdough</i>	
<b>Bruschetta Caprino</b>	<b>£11.90</b>
<i>Sourdough bread toasted with fried sliced aubergine and baked goat cheese</i>	
<b>Cozze alla Napoletana</b>	<b>£12.00</b>
<i>Casserole Mussels in red tomato sauce, onion, black pepper &amp; cream, served with sourdough bread</i>	
<b>Polpo alla Griglia</b>	<b>£13.50</b>
<i>Grilled Octopus served with leek potato purée</i>	

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## Pizza

<b>Margherita</b> <i>Tomato, fiordilatte mozzarella &amp; basil</i>	<b>£12.00</b>
<b>Napoli</b> <i>Tomato, garlic, anchovies and extra virgin olive oil</i>	<b>£14.00</b>
<b>Hawaiian</b> <i>Tomato, fiordilatte mozzarella, Ham &amp; Pineapple</i>	<b>£15.50</b>
<b>Vegetariana</b> <i>Tomato, fiordilatte mozzarella, aubergine, courgette, mushrooms &amp; peppers</i>	<b>£15.50</b>
<b>Quattro Formaggi</b> <i>Mozzarella, gorgonzola, taleggio, goat cheese &amp; parmesan</i>	<b>£15.75</b>
<b>Diavola</b> <i>Tomato, fiordilatte mozzarella, pepperoni salami &amp; pepper</i>	<b>£15.75</b>
<b>Salsiccia &amp; Funghi</b> <i>Fiordilatte mozzarella, sausage &amp; mushrooms</i>	<b>£15.75</b>
<b>Salsiccia &amp; Friarielli</b> <i>Fiordilatte mozzarella, sausage, stem broccoli in garlic &amp; chilli</i>	<b>£15.75</b>
<b>Pollo BBQ</b> <i>Tomato, fiordilatte mozzarella, chicken, BBQ sauce &amp; red onion</i>	<b>£15.75</b>
<b>Prosciutto &amp; Funghi</b> <i>Tomato, mozzarella, ham &amp; mushrooms</i>	<b>£15.75</b>
<b>Bufalina</b> <i>Tomato, fiordilatte mozzarella, buffalo mozzarella &amp; basil pesto</i>	<b>£16.00</b>
<b>Burrata Pizza</b> <i>Tomato, fiordilatte mozzarella, pepperoni salami, burrata &amp; red onion</i>	<b>£16.00</b>
<b>Capricciosa</b> <i>Tomato, fiordilatte mozzarella, Parma Ham, pepperoni, black olive &amp; artichoke</i>	<b>£16.00</b>
<b>Quattro Stagioni</b> <i>Tomato, fiordilatte mozzarella, ham, mushrooms, black olive &amp; artichoke</i>	<b>£16.00</b>
<b>Marinara</b> <i>Tomato, garlic, clams, tiger prawns &amp; mussels in white cherry tomato sauce</i>	<b>£18.75</b>
<b>Extra Toppings</b> <i>Pepperoni, BBQ chicken, bacon, olives, gorgonzola, goat's cheese, red pepper, mushrooms</i>	<b>£2.50 each</b>

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