

LAWRENCEVILLE



UNITED



LAWRENCEVILLE CORPORATION

Business/Address Information Sheet

People

Property Owners: Anthony Dolan

Prospective Business Owners: fiore moletz

Owners:

License Manager:

Initial Timeframe:

Place

Size: 3020sq ft

Zoning: restaurant

Site Plan:

Necessary Approvals

Building Permit: yes

Occupancy Permit: yes

Liquor License: yes

Business Overview

Reps from LU and LC met with Fiore Moletz to request specific information pertaining to the proposed business and its operation. The following information has been provided in response to this request:

Ownership Principles / Vision: Chef driven sustainable local burger restaurant
Target Audience / Customer Demographic: all people of Lawrenceville and surrounding area
Days / Hours of Operation: Monday - Thursday 11-9 Friday - Saturday 11- 10 Sunday 11-8
Hours Selling Alcohol: 11-10
Alcohol Menu / Price points: \$4-\$10
Food Menu / Price points: \$4-\$15
Number of Employees: 20-30 depending on the season
Entertainment: no
Site Plan / Façade/ Interior Improvements: new construction

Parking:
Number of Dining Tables / Number of Seats at Bar: 25 / 10
Security / Video Cameras: yes
Signage: yes
Smoking Policy: NO SMOKING
Private Events: no
Kid Friendly?: yes
Recycling: always
Noise/ Volume Levels: low

Owner and Partner Information:

I've Lived in the Pittsburgh area my entire life, and have been working in restaurants for over 15 years. I've excelled in all restaurant positions and put years as a chef under my belt before opening my first restaurant in harmony PA. At a young age I became the sous chef under Craig Richards at Lydia's Pittsburgh and was responsible for all pasta production. And then traveled to Lydia's other restaurants in New York City to hone my skills. With a great passion for pasta and the Italian tradition of pasta making I came back to Pittsburgh and worked as a chef under Ron Molinaro of ILpizzaiolo in Mount Lebanon. While working as a chef at night I created my first business in 2004 called Pittsburgh healthy homes! We specialized in sustainable environmentally friendly Home remodeling and environmentally responsible Home cleaning. Lawrenceville and surrounding areas were the bulk of my business.

My partner on this project Graham Standish is a very intelligent man also a long time resident of the Pittsburgh area a close friend and adviser, a pastor, a dr., Author and psychologist. His late father was a federal judge and one of the original investors that help the Pittsburgh Penguins form into a national hockey team.

Graham saw how I added to the Community of Harmony and surrounding areas and value in my attention to detail and leadership.

Why Lawrenceville?

Burgh'ers restaurant is the perfect fit for Lawrenceville! We employ local and sustainable practices that complement the community very well! We are a family oriented healthy food option that does not presently exist in the area. We serve high quality, Chef driven unpretentious food with the laid back easy-going environment. With that being said Burgh'ers has a strict set of guidelines and rules in place and pays very close attention to details. We love working with the community on volunteer projects and Youth education on the importance of local, sustainable and healthy food.

I have wanted to open a Burgh'ers restaurant in Lawrenceville for many years and I'm very excited to be a part of and add to food culture of the city. We picked Lawrenceville because of the practices and beliefs the community of Lawrenceville employs. We are a forward thinking restaurant that pays employees a living wage plus tips and is 95% women operated.