



**TOWN OF ACTON**  
472 Main Street  
Acton, Massachusetts, 01720  
Telephone (978) 929-6611  
Fax (978) 929-6350

**Town Manager**

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**INTERDEPARTMENTAL COMMUNICATION**

To: Building Department, Health Department, Fire Department, Planning Department

From: Lisa Tomyl

Subject: Common Victualler License

Enclosed is a request from Oswaldo Z. Filho – Filho's Cucina, 59 Great Road, for a Common Victualler License.

Please forward any comments you may have regarding this application. The public hearing will be July 11, 2016 at 8:00 PM. If I could have your comments/recommendations ASAP, I would greatly appreciate it.

Common Victualler License - Seating



TOWN OF ACTON  
BOARD OF SELECTMEN  
472 Main Street  
Acton MA 01720

Tel: 978-929-6611 Fax: 978-929-6350

Selectmen's Office

Date Received

6/29/16

CK # 104

Annual License Fee \$100.00

APPLICATION FOR LICENSE  
COMMON VICTUALLER

m - Sat 11 - 10pm  
Sun - 3 - 10pm

New Application  Renewal

I, the undersigned, duly authorized by the concern herein mentioned, hereby apply for a Common Victualler's License, in accordance with the provisions of Chapter 140 of the General Laws.

Applicant's Full Legal Name: Osvaldo Zamboni Filho  
Applicant's Legal Home Address: 152 Gay Rd Acton, MA 01450  
Applicant's Mailing Address (if different): \_\_\_\_\_  
Applicant's Home Telephone Number: 978-448-6402 Cell Phone: 978 3025976  
Applicant's E-Mail Addresses: Primary: ozzie.filho59@gmail.com Secondary: \_\_\_\_\_  
Full Legal Name of the Business Concern: FILHO'S GREAT ROAD  
DBA Name (if applicable): \_\_\_\_\_  
Full Street Address of the Business Concern: 59 GREAT Rd, Acton, MA 01720

Give a complete description of all the premises to be used for the purpose of carrying on the business (e.g. # of dining rooms, cooking facilities, total square footage, # of entrance/exit, max occupancy and seating):

ONE STORY RESTAURANT BUILDING

Have you ever applied for or held a Common Victualler's license: YES  
If so, what Town? ACTON, MA  
Did you receive a license? YES For what year: 2016

Has any Common Victualler's license issued to you in Massachusetts or any other state ever been suspended or revoked? (if yes, please explain):  
NO

Attach the following information to the completed application form:

- Building floor plan showing all seating, bar or lounge area (if applicable), entrances, exits, loading dock or receiving areas, and other relevant information. Five copies shall be reduced to "8 1/2 x 11" (unless already provided in the alcoholic beverage license application if applicable)
- Menu or description of food to be served and the manner in which such food shall be served if available or type of food to be sold
- Recommendations from Health, Zoning, Planning and Building Departments (to be supplied by Town Manager's Office)

# Filhos Cucina

[Print Menu](#)

978-448-5664

## Zuppa E Insalate

add chicken to any salad \$2.00, add shrimp \$3.00

**Chicken Minestrone** **\$5.95**  
 Filho's version of an Italian classic

**Zuppe di Giorno** **Priced Daily**  
 A changing array of soups, made fresh from scratch, utilizing the freshest ingredients

**Garlic Bread** **\$3.95/\$4.95**  
 Freshly baked baguette topped with our award winning garlic butter and herb blend. Add mozzarella cheese, \$1.00

**Bruschetta** **\$5.95**  
 Homemade foccacia topped with fresh basil, sliced vine ripe tomatoes and asiago cheese, melted in the oven.

**Insalata di Casa** **\$9.95**  
 Mixed field greens tossed with crispy prosciutto, tomatoes, mushrooms, croutons and gorgonzola cheese in our homemade creamy Italian dressing.

**Caesar Salad** **\$9.95**  
 Crisp romaine lettuce, homemade croutons and parmesan cheese tossed with our homemade caesar dressing.

**Buffala Mozzarella, Basil and Tomato** **\$9.95**  
 Drizzled with lemon, salt and extra virgin olive oil.

**Misto Griglia** **\$10.95**  
 Grilled hot Italian sausages, grilled chicken, artichoke hearts, tomatoes and smoked provolone in a caper balsamic vinaigrette, over mixed baby greens.

**Cucina Antipasto** **\$10.95**  
 Assorted imported meats, aged cheese, marinated vegetables, marinated tuna, on a bed of mixed field greens.

**Insalata di Capra** **\$9.95**  
 Field greens tossed with grape tomatoes, fresh croutons, black olives, capers, roasted red peppers and goat cheese, with our zesty lemon, and olive oil vinaigrette.

**Insalata di Spinaci**

Baby Spinach, Bermuda onions, olives, sundried tomatoes, roasted red peppers, goat cheese, roasted pine nuts, with a raspberry vinaigrette. **\$9.95**

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**Panini****Lindsey's Grilled Chicken**

Grilled chicken breast topped with sweet roasted red peppers, provolone cheese and creamy peppercorn dressing, served on focaccia. **\$9.95**

**Smoked Turkey Breast**

Smoked turkey breast topped with caramelized onions, sliced tomatoes and romaine lettuce, with honey-dijon mustard and provolone cheese, served on focaccia. **\$9.95**

**Prosciutto di Parma**

Thinly sliced imported prosciutto, roasted red peppers, mixed field greens, tomatoes, fresh buffalo mozzarella, drizzled with olive oil served on a baguette. **\$9.95**

**Verdura**

Mixed field greens, tomatoes, mushrooms and other seasonally available vegetables sauteed and topped with provolone cheese served on homemade focaccia. **\$8.95**

**Italiano**

Prosciutto, salami, cappicola, and provolone with romaine lettuce, roasted red peppers and drizzled with olive oil served on a baguette. **\$9.95**

**Buffala, Tomato and Pesto**

Fresh buffalo mozzarella, sliced ripe tomatoes and pesto served on a baguette. Add grilled chicken. **\$8.95/  
\$9.95**

**Italian Roast Beef**

Thinly sliced in-house roasted beef, sliced tomatoes, Bermuda onions, romaine lettuce with asiago cheese, drizzled with olive oil, served on a baguette. **\$9.95**

**Sausage Lucia**

Hot Italian sausages sauteed in a balsamic vinaigrette with onions, peppers and mushrooms, topped with mozzarella cheese. **\$9.95**

**Paolito's Chicken**

Sauteed breaded chicken cutlet with baby greens, tomatoes, onions and provolone cheese with pesto aioli on a baguette. **\$9.95**

**Pizzetta di Giorno**

Personal size pizza, with a changing array of toppings. **\$9.95**

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**Pasta**

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## Pasta Ripiene

### Ravioli di Aragosta

Lobster and crabmeat filled ravioli in a creamy sherry wine and lobster butter with plump shrimp, fresh basil and grape tomatoes. **\$16.95**

### Ravioli di Funghi

Wild mushroom filled ravioli with mushrooms, basil and roasted red peppers in a light Romano cheese and cream sauce. **\$12.95**

### Ravioli di Formaggio

Four cheese ravioli topped with our homemade marinara sauce. **\$9.95**

### Tortellini Pomodoro

Tricolor, four cheese filled tortellini with grape tomatoes and fresh basil in a light tomato and cream sauce. **\$10.95**

### Tortellini Broccoli

Tricolor four cheese filled tortellini with broccolini and prosciutto finished in a creamy Alfredo sauce. **\$12.95**

### Lasagna di Vegetale e Formaggio

Homemade vegetable and cheese lasagna. **\$12.95**

### Lasagna di Formaggio

Homemade four cheese lasagna. **\$11.95**

### Linguine Putanesca

Tomatoes, capers, olives, anchovies, onions and peppers in a wine infused marinara tossed with linguine pasta. **\$11.95**

### Linguine with Clam Sauce

Chopped sea clams sauteed in olive oil with garlic herbs and spices with white wine over linguine pasta, or served with marinara. **\$12.95**

### Linguine Misto

Plump shrimp, grilled chicken and hot Italian sausages, sauteed in garlic butter, white wine and marinara tossed with Romano cheese, served over linguine pasta. **\$14.95**

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## Piatti

### Veal Marsala

Medallions of veal sautéed in butter with mushrooms, prosciutto, and Bermuda onions, finished with a marsala wine sauce. **\$15.95**

### Veal Picatta

Medallions of veal sautéed in garlic butter with fresh mushrooms, herbs and spices reduced with fresh stock finished with lemon sauce. **\$15.95**

<b>Veal Carcioffi</b> Medallions of veal sautéed with artichoke hearts, capers and mushrooms finished with a white wine and lemon butter sauce.	<b>\$15.95</b>
<b>Veal parmesan</b> Medallions of veal sautéed in a seasoned bread crumb topped with marinara and mozzarella cheese.	<b>\$14.95</b>
<b>Parecchi di Marsala</b> Veal, chicken and shrimp sauteed with sundried tomatoes and mushrooms finished in marsala wine sauce.	<b>\$16.95</b>
<b>Pollo Marsala</b> Medallions of chicken sautéed in butter with mushrooms, prosciutto and Bermuda onions finished in a marsala wine sauce.	<b>\$14.95</b>
<b>Pollo Piccata</b> Medallions of chicken sautéed in garlic butter with fresh mushrooms, herbs and spices reduced with fresh stock finished with a lemon sauce.	<b>\$14.95</b>
<b>Pollo Parmesan</b> Medallions of chicken sautéed in a seasoned bread crumb topped with marinara and mozzarella cheese.	<b>\$13.95</b>
<b>Pollo Verona</b> Medallions of chicken with plump shrimp, mushrooms, provolone cheese in a Marsala wine sauce.	<b>\$16.95</b>
<b>Eggplant Parmesan</b> Sauteed in a seasoned bread crumb topped with marinara and mozzarella cheese.	<b>\$13.95</b>
<b>Gamberi Fra- Diavlo</b> Plump shrimp sautéed in garlic butter with crushed red peppers, simmered in marinara and served over pasta.	<b>\$15.95</b>
<b>Gamberi Carcioffi</b> Plump shrimp sautéed in garlic butter with basil, artichoke hearts and capers finished in a white wine and lemon sauce.	<b>\$15.95</b>
<b>Gamberi Scampi</b> Plump shrimp sautéed in garlic butter with fresh mushrooms, herbs, and spices.	<b>\$15.95</b>

## **POLICIES AND PROCEDURES CUSTOMER SERVICE/EMPLOYEE RESPONSIBILITIES**

All employees are required to adhere to the following policies. Failure to do so will result in immediate dismissal. Errors in the following policy, which lead to accident, injury of material damage could result in loss of liquor license, and/or prosecution of the employee and management.

1. Any person who appears to be under the age of 30 must present valid ID. A Massachusetts driver's license, liquor ID, passport, or active military ID are the only acceptable forms of identification.

Ask customer to remove ID from wallet.

Determine validly by:

- a. Checking birth date
- b. Checking expiration date
- c. Compare photo with customer
- d. Examine lamination (torn, frayed, or damaged)
- e. Look at composition of ID (does it confirm to ID Book)
- f. Compare signature with ID signature
- g. Hold flashlight to back of ID to illuminate cuts or abrasions

Communicate with the Customer by asking questions such as:

- a. Street address
- b. Year he/she graduated from High School
- c. Astrological sign
- d. Social Security Number

If you still have reservations, request a second form of ID

**IF YOU STILL HAVE DOUBTS, Don't Serve!!**

2. If an underage person accompanies the customer, other than a family member, assume the purchase is being made for the underage party, and decline the sale. Do not allow any underage persons to handle alcohol while on the premises and do not allow under age persons to sit at the bar. Underage persons may sit in the lounge if they are accompanied by an adult family member. Monitor underage persons in the lounge to insure they are not being served by others.

3. Do not allow any customer to bring containers of alcoholic beverages into the lounge. Should this happen, confiscate the beverage and dispose of in the sink.

4. Monitor the consumption of beverages by persons on the premises and do not sell alcohol to an intoxicated person. Behavioral cues to identify intoxication are:

Loss of inhibitions, such as being over talkative, overly relaxed or overly friendly, loud behavior, mood swings.

Exhibiting poor judgment, behaving inappropriately, using foul language, and telling off color jokes.

Glassy, unfocused eyes, moving very slowly, forgetting things, losing train of thought, slurred speech.

Stumbling, swaying dropping belongings or having trouble handling items.

5. Document any outstanding incidents immediately and thoroughly. Documentation should include date and time, how you handled the situation, and the actions of the customer (**forms attached to this document**).

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Employee Name

Date

I have received instruction from store management and understand the policies and procedures of customer service/employee responsibilities. I have also received a copy of these procedures for my own records.

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Employee signature

Date

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Manager Signature

Date

**Forms Attached to this policy:**

Refusal of Service Report  
Shut-Off Report

3/11/08

# REFUSAL OF SERVICE REPORT

This report is to be used ONLY when a person comes into the establishment and you refuse to serve them any alcohol. This is not a shut-off report.

**LOCATION:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

**Report written by:** \_\_\_\_\_ **TIME:** \_\_\_\_\_

**Name of Patron:** \_\_\_\_\_

**Address of patron:** \_\_\_\_\_

**Description/Observation of patron:** **Height:** \_\_\_\_\_ **Weight:** \_\_\_\_\_

**Clothing worn by patron: Check off if known**

**Shirt type:** Long sleeve \_\_\_\_\_ Short sleeve \_\_\_\_\_ **Color of shirt** \_\_\_\_\_ **Type of shirt**  
i.e.) dress shirt, polo shirt, tee shirt, blouse \_\_\_\_\_

**Pants type:** Long \_\_\_\_\_ Shorts \_\_\_\_\_ Capri's \_\_\_\_\_ Other \_\_\_\_\_

**Color of pants:** \_\_\_\_\_ **Belt worn?** Y \_\_\_ N \_\_\_ Unknown \_\_\_

**Socks and shoes if known:** \_\_\_\_\_

**Condition of clothes:** (please check) disorderly \_\_\_ soiled \_\_\_ orderly \_\_\_ torn \_\_\_

**Breath (alcohol odor)** strong \_\_\_ Moderate \_\_\_ Faint \_\_\_ None \_\_\_

**Attitude:** polite \_\_\_ hilarious \_\_\_ talkative \_\_\_ carefree \_\_\_ sleepy \_\_\_ cocky \_\_\_  
combative \_\_\_ indifferent \_\_\_ insulting \_\_\_ [profane \_\_\_ cooperative \_\_\_ Other \_\_\_\_\_

**Unusual action:** Belching \_\_\_ Vomiting \_\_\_ Fighting \_\_\_ Crying \_\_\_ Laughing \_\_\_  
hiccupping \_\_\_ Other \_\_\_\_\_

**Speech:** Not understandable \_\_\_ mumbled \_\_\_ slurred \_\_\_ confused \_\_\_ thick-tongued \_\_\_  
accent \_\_\_ understandable \_\_\_ Other \_\_\_\_\_

**Eyes:** bloodshot \_\_\_ watery \_\_\_ glassy \_\_\_ fine \_\_\_ other \_\_\_\_\_

**Complexion:** flushed \_\_\_ pale \_\_\_ other \_\_\_\_\_

Indicate other unusual actions or statements, including when they were first observed:

## STEPS TAKEN:

Patron's actions & comments on steps taken:

Refused the sale of alcohol \_\_\_\_\_

Offered non-alcoholic beverage \_\_\_\_\_

Offered food \_\_\_\_\_

Offered to call another party \_\_\_\_\_

Suggested /called a cab \_\_\_\_\_

Was patron alone? \_\_\_\_\_

Did the patron drive? \_\_\_\_\_

The facts recorded above are true and accurate to the best of my knowledge.

**Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Print Name:** \_\_\_\_\_

**Supervisor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Print Name:** \_\_\_\_\_



**From:** [Frank Ramsbottom](#)  
**To:** [Lisa Tomyl](#); [Building Department](#); [Health Department](#); [Robert Hart](#); [Planning Department](#)  
**Subject:** RE: Common Victualler License  
**Date:** Wednesday, June 29, 2016 2:05:22 PM

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The building department has no concerns with this Common Vic Lic

Frank Ramsbottom  
Building Commissioner  
Town of Acton, MA  
472 Main Street, 01720  
Phone # 978-929-6633  
Cell # 978-490-4199

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**From:** Lisa Tomyl  
**Sent:** Wednesday, June 29, 2016 1:57 PM  
**To:** Building Department; Health Department; Robert Hart; Planning Department  
**Subject:** Common Victualler License

The public hearing will be July 11 so a quick turnaround would be greatly appreciated! He is purchasing the current Bella Famiglia location. The liquor license transfer will be later, as he is looking to open as soon as possible even without the liquor license transfer.

Regards,

*Lisa Tomyl*  
Executive Assistant  
Office of the Town Manager  
472 Main Street  
Acton, MA 01720  
(p) 978.929.6611  
(f) 978.929.6350  
[ltomyl@acton-ma.gov](mailto:ltomyl@acton-ma.gov)

**From:** [Robert Hart](#)  
**To:** [Lisa Tomyl](#)  
**Cc:** [Building Department](#); [Health Department](#); [Planning Department](#); [AJ Pelkey](#)  
**Subject:** Re: Common Victualler License  
**Date:** Wednesday, June 29, 2016 2:08:33 PM

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Lisa,

The fire department had no issue with this request.

Respectfully,  
Robert Hart  
Acting Fire Chief  
Acton Fire Department

Sent via mobile device

On Jun 29, 2016, at 1:57 PM, Lisa Tomyl <[ltomyl@acton-ma.gov](mailto:ltomyl@acton-ma.gov)> wrote:

The public hearing will be July 11 so a quick turnaround would be greatly appreciated!  
He is purchasing the current Bella Famiglia location. The liquor license transfer will be later, as he is looking to open as soon as possible even without the liquor license transfer.

Regards,

*Lisa Tomyl*  
Executive Assistant  
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[ltomyl@acton-ma.gov](mailto:ltomyl@acton-ma.gov)

<Common Victualler, Filho's Cucina.pdf>

**From:** [Sheryl Ball](#)  
**To:** [Lisa Tomyl](#)  
**Subject:** RE: Common Victualler License  
**Date:** Wednesday, June 29, 2016 2:12:05 PM

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He will need to obtain a new food service permit with the Health Department but otherwise okay to grant this common victualler license.

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**From:** Lisa Tomyl  
**Sent:** Wednesday, June 29, 2016 1:57 PM  
**To:** Building Department; Health Department; Robert Hart; Planning Department  
**Subject:** Common Victualler License

The public hearing will be July 11 so a quick turnaround would be greatly appreciated! He is purchasing the current Bella Famiglia location. The liquor license transfer will be later, as he is looking to open as soon as possible even without the liquor license transfer.

Regards,

***Lisa Tomyl***

Executive Assistant

Office of the Town Manager

472 Main Street

Acton, MA 01720

(p) 978.929.6611

(f) 978.929.6350

[ltomyl@acton-ma.gov](mailto:ltomyl@acton-ma.gov)

**From:** [Robert Hummel](#)  
**To:** [Lisa Tomyl](#); [Building Department](#); [Health Department](#); [Robert Hart](#); [Planning Department](#)  
**Subject:** RE: Common Victualler License  
**Date:** Wednesday, June 29, 2016 2:09:53 PM

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Planning has no concerns with at this time. The new owner is aware that he needs our approval for any new signage and he has started to discuss his plans with the Planning Department.

Thanks,  
Robert Hummel  
Assistant Town Planner  
Town of Acton  
978-929-6631



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**From:** Lisa Tomyl  
**Sent:** Wednesday, June 29, 2016 1:57 PM  
**To:** [Building Department](#); [Health Department](#); [Robert Hart](#); [Planning Department](#)  
**Subject:** Common Victualler License

The public hearing will be July 11 so a quick turnaround would be greatly appreciated! He is purchasing the current Bella Famiglia location. The liquor license transfer will be later, as he is looking to open as soon as possible even without the liquor license transfer.

Regards,

*Lisa Tomyl*  
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(f) 978.929.6350  
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