

Property Highlights

- Mixed-Use Commercial Property
- Established Italian Restaurant
- Attached 1BR/1BA Apartment
- Kitchen, Bar, Dining Rooms
- Walk-In Refrigerator, Freezer
- Storage Areas
- Beer & Wine ABC License
- On-Site Parking
- 3 Bathrooms
- High Visibility Corner Lot
- Additional 1,480 SF to accomodate a special venue

Parking:	12 On-Site + Street Parking
Year Built:	1948 (Remodeled 1999)
Site Size:	10,000 SF (0.22 Acres)
Building Size:	2,372 SF
Zoning:	General Commercial
APN:	001-151-016
Property Type:	Restaurant, Apartment, Business



Denise Oldfield
REALTOR®
Direct: (707) 483-8077
denise.oldfield@bhhsdrysdale.com
DRE# 01968700
NMLS# 1037190



Property Overview:

This offering is comprised of a mixed-use commercial property and established Italian restaurant business. The property features a large restaurant space remodeled in 1999 and an attached 1-bedroom, 1-bath apartment. The commercial space has proudly hosted the established Italian restaurant, Piacere Ristorante Italiano, for over two decades, a testament to its success and popularity.

The restaurant space includes a large dining area, bar, private dining room, two bathrooms, kitchen, prep area, walk in refrigerator, freezer, and additional storage areas. All interior equipment and fixtures will be included in the sale. Sale also includes a beer and wine ABC license.

Positioned on a corner lot, the site maximizes visibility and accessibility. The property boasts an inviting outdoor dining area for up to 45 patrons, comfortable indoor seating for up to 75 guests, and 12 allocated parking spaces along with ample street parking. The attached 1-bedroom, 1-bath apartment can potentially offer rental income or on-site accommodations for staff.

The property is conveniently located adjacent to public transit and has easy access to Highway 101. Enjoy the allure of being just one hour away from San Francisco, a draw for both local residents and city dwellers.



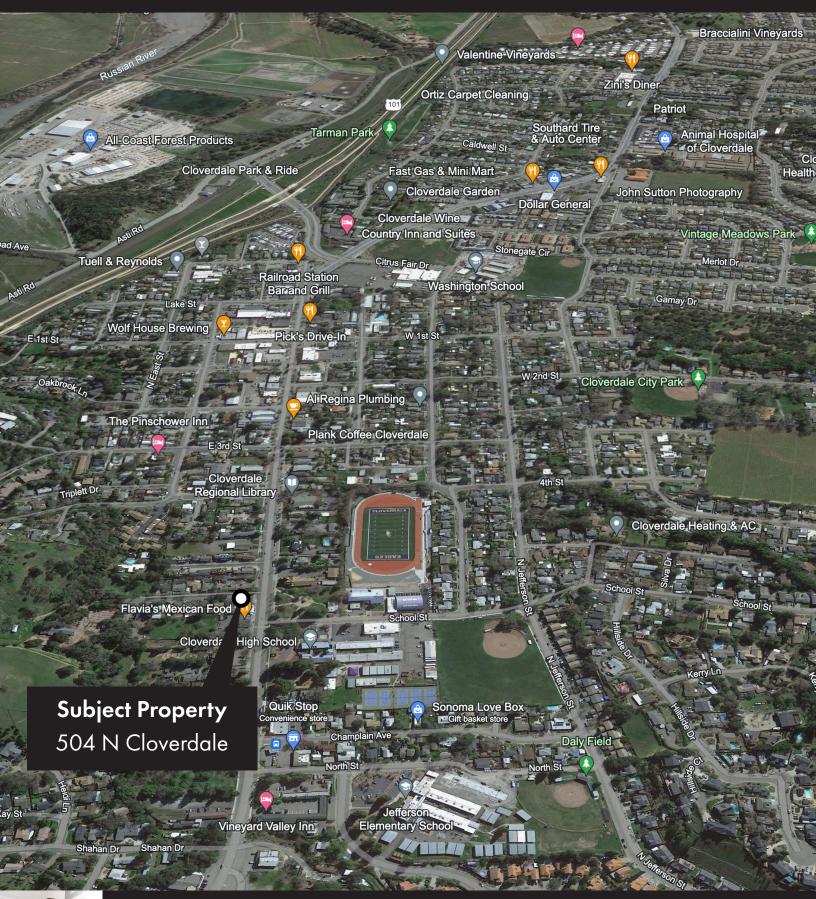




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BERKSHIRE HATHAWAY HOMESERVICES

DRYSDALE PROPERTIES





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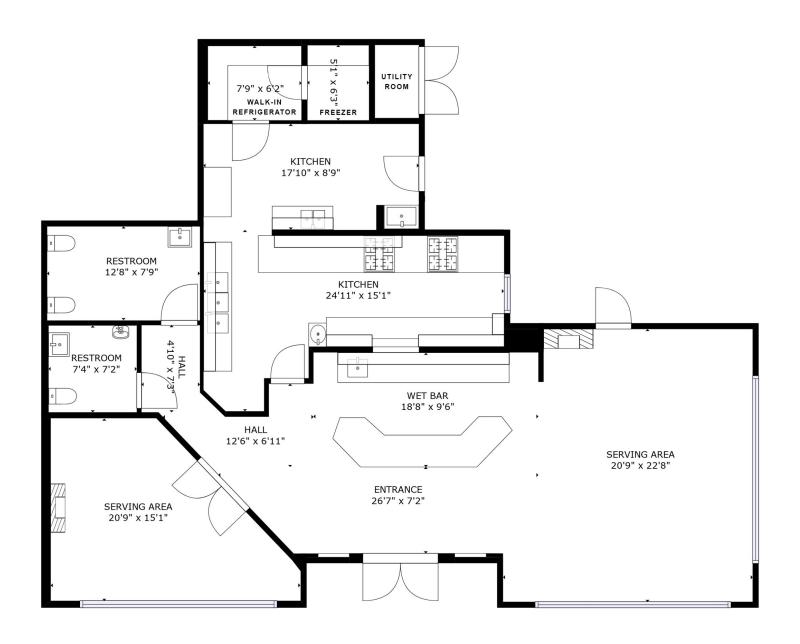






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- Restaurant Floorplan -



504 N Cloverdale Blvd.

GROSS INTERNAL AREA FLOOR 1: 1857 sq. ft TOTAL: 1857 sq. ft

SIZES AND DIMENSIONS ARE APPROXIMATE, ACTUAL MAY VARY.



- Inventory Count Sheet #1 -

Physical Inventory Count Sheet

Sheet No.1	Dinning Room, Patio Room, Kitchen	Date	09/23/2023
Performed By	Denise Oldfield /Piacere Ristorante	Department	Enter department

Inventory No.	Item Description	Purchase Price	Quantity	Location
	Heavy Metal Dinning Chairs	Price	59	Main Dining Room
Enter number 2	Heavy Dinning Tables	Price	20	Dinning Room- Patio
Enter number 3	Large Oak Table	Price	1	Inside Patio
Enter number 4	Electric Fireplace	Price	2	Dinning Roon- Patio Room
Enter number 5	6 Ft Wood Wine Rack	Price	2	Dinning Room
Enter number 6	Five Celling Fans	Price	5	Dinning Room- Patin
Enter number 7	Wall lighting Sconces	Price	6	Dinning Room
Enter number 8	Water Glasse – Ice Tea	Price	81	Kitchen
Enter number 9	Wine – Stemware	Price	60	Kitchen
Enter number 10	Cups coffee	Price	36	Kitchen
Enter number 11	Water Pitchers	Price	4	Kitchen
Enter number 12	Kids High chairs	Price	2	Kitchen
Enter number 13	Tumblers	Price	13	Kitchen
Enter number 14	Dinner Plates	Price	173	Kitchen
Enter number 15	Soup bowls		40	Kitchen
Enter number 16	Bread Plates	Price	134	Kitchen
Enter number 17	Butter Sm bowl	Price	39	Kitchen
Enter number 18	Castino 4ft refrigerator	Price	1	Dinning Room Bar area
Enter number 19	Forks, Knives Spoons	Price	132	Kitchen
Enter number 20	Drapery-Rods	Price	4	Dinning Room

Signature Your signature



- Inventory Count Sheet #2 -

Physical Inventory Count Sheet

Sheet No.2	Kitchen	Date	09/23/2023
Performed By	Denise Oldfield/Piacere Ristorante	Department	Enter department

Inventory No.	Item Description	Purchase Price	Quantity	Location
Enter number 1	Motak 6 Burner	Price	1	Kitchen
Enter number 2	Wolf Range 4 burner w/ Grill 2 Ovens 5 ½ Ft	Price	1	Kitchen
Enter number 3	BBQ Magic Kitchen	Price	1	Kitchen
Enter number 4	Prep Table 7ft X 3ft	Price	1	Kitchen
Enter number 5	Cutting Board 5 ½ ft x 3ft	Price	1	Kitchen
Enter number 6	SS 2ft x 2ft X 2 ½	Price	1	Kitchen
Enter number 7	SS Sandwich Table 4ft x 3ft	Price	1	Kitchen
Enter number 8	SS Prep table 2 ½ ft x 2ft	Price	1	Kitchen
Enter number 9	SS Steam Table 3 ft x 2 1/2	Price	1	Kitchen
Enter number 10	SS prep table 4ft x 2 ½	Price	1	Kitchen
Enter number 11	SS shelving 5ft x 2 ft	Price	1	Kitchen
Enter number 12	SS Shelving 3ft x2ft	Price	1	Kitchen
Enter number 13	SS Shelving 4.5 Ft x 2ft	Price	1	Kitchen
Enter number 14	SS Shelving 425 Ft x 2ft	Price	1	Island
Enter number 15	SS Hood 12 ft x 4.50 Ft	Price	1	Kitchen
Enter number 16	Frye 2.25 ft x 1.75 ft	Price	1	Kitchen
Enter number 17	Castino Dishwashing 3 compartments 11ft x 2.50 ft	Price	1	Kitchen
Enter number 18	Jackson automatic dishwasher	Price	1	Location
Enter number 19	SS Table 4t x 2.50Ft	Price	1	Pantry
Enter number 20	SS Table 2.50ft x 2.50 ft	Price	1	Pantry

Signature Your signature



- Restaurant Menu -

Piacére Ristorante Italiano

eaturing Fine Italian Cuising
Entrees served with soun or house salad

Insalatas	
House Soup or Salad	
Sonoma County greens with choice of dressing	
Caesar Salad	\$1
Hearts of romaine in a classic Caesar dressing with garlic croutons	
with Chicken, Shrimp or Calamari	add \$
- CC\$22	
ANTIPASTO	
Carpaccio	S1
Thinly sliced filet with capers, shaved parmesan cheese and olive oil	
Bruschetta	9
Fresh diced tomatoes, fresh basil, olive oil on garlic toasted bread	
Fried Calamari	\$1
Tender and delicate served with lemon	
Fried Rock Shrimp	\$1
With garlic, white wine and butter sauce	
Calamari della Casa	\$1
Deep-fried and tossed in a spicy fresh tomato basil sauce Garlic Bread	e
Brushed with olive oil and garlic	
Steamed Clams	
In a tomato-basil broth or garlic, olive oil and white wine broth	
Shiitake Mushroom Ravioli	
In a light pesto and garlic sauce	
PASTAS	
PASIAS	
Cappellini Pomodoro	
Angel hair pasta in a fresh tomato-basil sauce	
Spaghetti Bolognese or Pomodoro	S
Classic tomato and meat sauce from Bologna or with fresh tomato basil s Spaghetti with Calamari	
In a spicy tomato sauce with mushrooms	
Ravioli Bolognese or Pomodoro	S1
Meat and spinach ravioli with a fresh tomato sauce or a classic tomato and	
Gnocchi "Piacére"	
Penne with Rock Shrimn	SI
Penne with Rock Shrimp	
Rigatoni with Sausages	\$2
Mild or spicy sausages with sweet bell peppers and onions in a light toma	
Tortellini alla Romana	31
Linguini Vongole	S2
With fresh clams in a tomato sauce or garlic, with white wine and olive o	il
Fettuccini Alfredo or Pesto	\$1
A creamy parmesan sauce or light pesto cream sauce	61
Polenta with Sausage	
Eggplant Parmigiana	
Baked in a tomato sauce topped with mozzarella and parmesan cheeses	
CCC22	
BISTECCA	
BISIECCA	
New York Steak Al Pepe or Rosemarino	. Market
New York steak in a brandy and green peppercorn sauce	viai Kel
or a cabernet sauvignon wine and rosemary sauce	
CCC22	
House Specials	
(((8)))	
Veal and Prawns	S2
with tenion, gaine and butter sauce	© 7
	34
Chicken Veneziana	
Chicken Veneziana	
Chicken Veneziana Breast of chicken with artichoke and mushrooms in a light marsala sauce Calamari Steak Dorato Pan fried in a light egg batter with lemon, butter and garlic sauce	\$2
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Pollo	
Chicken Rosemarino	622.0
In a tomato, garlic, rosemary and wine sauce	322.7.
Chicken California 101	\$22.9
In a white wine sauce topped with sliced avocado and mozzarella cheese Chicken Saltimboca	\$22.9
Slice of chicken topped with prosciutto & mozzarella cheese with cabernet sage	
Chicken Marsala	\$22.9
With mushrooms and marsala wine sauce Chicken Parmigiana	\$22.94
Breaded, pan fried, then baked with tomato sauce and mozzarella cheese	
Chicken Milanese Breaded, pan fried, then topped with lemon, butter wine and garlic sauce	\$22.95
VITELLO	
Veal Piccata	\$27.95
With lemon, butter, wine and capers	
Veal Scaloppini	\$27.95
With mushrooms and marsala sauce Veal Milanese	\$27 94
Breaded veal with lemon, butter, wine and garlic	
Veal Parmigiana	\$27.95
Breaded, pan fried, then baked with tomato sauce and mozzarella cheese Veal Saltimboca	\$27.95
Sauteed veal topped with mozzarella cheese and prosciutto with a cabernet sage	sauce
FRUTTI DI MARE	
	621.0
Calamari Fritti	\$21.9
Calamari Saute	\$21.9
In a tomato, garlic, butter and wine sauce	
Prawns Arrabiate	\$27.9
Prawns all'Agro	\$27.9
Sauteed in a lemon, butter and wine sauce	
Scallops all'Agro	\$27.9
Pesce del Giorno	ket Price
SIDE ORDERS	
Served with Entrees	
Pasta	\$9.9
Ravioli or spaghetti in a tomato or a classic meat sauce	
Polenta	\$8.9
Fresh Vegetables	\$6.9
Steamed or sauteed	
BAMBINOS	
Eight and Under (no exceptions)	\$8.9
Eight and Under (no exceptions) Ravioli	
Eight and Under (no exceptions) Ravioli Meat and spinach ravioli in a tomato or a classic meat sauces	\$8.9
Eight and Under (no exceptions) Ravioli	\$8.94
Eight and Under (no exceptions) Ravioli	
Eight and Under (no exceptions) Ravioli	
Eight and Under (no exceptions) Ravioli Meat and spinach ravioli in a tomato or a classic meat sauces Spaghetti With tomato or meat sauce Chicken Tenders	
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Eight and Under (no exceptions) Ravioli	\$8.9
Eight and Under (no exceptions) Ravioli Meat and spinach ravioli in a tomato or a classic meat sauces Spaghetti With tomato or meat sauce Chicken Tenders Tender fried chicken served with french fries and vegetables Mary's home-made Tiramisu Classic Italian dessert with ladyfingers, mascarpone cheese, whipped cream, ground espresso beans, chunks of chocolate and hint of liquor	
Eight and Under (no exceptions) Ravioli	\$9.95
Eight and Under (no exceptions) Ravioli Meat and spinach ravioli in a tomato or a classic meat sauces ipaghetti With tomato or meat sauce Phicken Tenders ender fried chicken served with french fries and vegetables DOLCI Mary's home-made Tiramisu Classic Italian dessert with ladyfingers, mascarpone cheese, whipped cream, round espresso beans, chunks of chocolate and hint of liquor Mary's Chocolate Delight.	\$9.9

Grazie, Jose & Mary Delayo

Split Entree add \$5.00 • No Substitutions Please • We accept Visa, Mastercard, Discover • Corkage Fee \$13 18% Gratuity added for parties of 6 to 9 and 20% Gratuity added for parties of 10 or more.

