



pasta REPUBLIC



PROJECT CONCEPT.



What is most unique about Pasta Republic is that we practice an almost obsessive focus on ingredients and techniques. The olive oil, pasta, and parmesan cheese will only come from the best sources in Italy, and we will use organic mixed greens, organic salads, organic chicken, and fresh and sustainable farmed sea food to delight our guest's palette.

In addition to all our perfectly al dente menu items, we offer our guests the opportunity to take home what they eat and cook it themselves. Whether they want dry and fresh pasta, pasta sauces, pasta machines, parmesan cheese or jars of sauce, we have it all.

Enjoying the pleasures of a well-cooked meal, that is made with simple ingredients but rich in taste, wouldn't be what it is without a little vino to wash it down with! We will offer our guests both wine and beer on tap which they can take inside or enjoy outside on our patio under the twinkle lights.

Our goal is to bring Pasta Republic nationwide and we believe we can do this by staying true to our fundamental values.

1. Ingredients (we will combine ingredients sourced locally with ingredients from Italy)
2. Employess (we will create a work environment where employees can flourish. We will focus on our employees to ensure advancement in the company)
3. Guest (we will focus on the guest experience, where food, service and ambience will come together in perfect harmony)
4. Community (our investors, landlords, vendors and local community will also be important to our operations)



SAMPLE MENU.

Italian cuisine has been shaped by centuries of change and adaptation; this rich history makes Italian food an experience like no other. Keeping this in mind we have focused on creating an offering, combining quality ingredients with service, ambience, and location.

Appetizer

Prosciutto & Salume

prosciutto di Parma, Italian salami, Parmigiano, grilled bread

Salume & Parmigiano

Italian salami, Pamigiano, olives, grilled bread

Grilled Bread

rustic grilled bread, extra virgin olive oil

Salads

Chopped Salad

gem lettuce, asparagus, arugula, artichokes, cherry tomatoes, olives, red onions, white balsamic vinaigrette.

Burrata Salad

burrata cheese, wild arugula, avocado, cherry tomatoes, basil, olives, old balsamic vinaigrette

Caesar Salad

gem lettuce, breadcrumbs, parmesan cheese.

Add On

Branzino

grilled Mediterranean seabass

Chicken

grilled organic chicken

Salmon

grilled wild farmed salmon

“Not So Secret Menu”

Chicken Milanese

breaded organic chicken, wild arugula, red onions, beans

Chicken Paillard

grilled organic chicken, wild arugula, Parmigiano shaves

Pasta

Penne Arrabiata

House made marinara sauce, Calabrian chilly, Parmigiano

Ravioli Di Ricotta

fresh home made ravioli, ricotta cheese, sage, butter sauce

Spaghetti Cacio e Pepe

Pecorino cheese, black pepper

Fettucine “just don’t call it Alfredo”

fresh fettucine pasta, Parmigiano, cream

Bucatini Ala Carbonara

Pecorino, egg, bacon

Gnocchi Ala Genovese

fresh basil, garlic, pine nuts, Parmigiano, extra virgin olive oil

Sides

Meatballs

tomato sauce, Parmigiano

Broccolini

extra virgin olive oil, Calabrian chilly, garlic



ABOUT us.

“We practice an almost obsessive focus on ingredients and techniques.”

Pasta Republic is a fast paced, gourmet Italian restaurant where the Pasta takes center stage. With a focus on high level, quality food and ingredients we offer an authentic Italian experience in a chic and accessible environment.

I will be bringing this concept to market with the help of Mark Larusso, Executive Chef at Wynn Las Vegas. This concept is something new and doesn't have any direct competitors, giving Fork and Pasta a distinct advantage to leave a lasting impression.



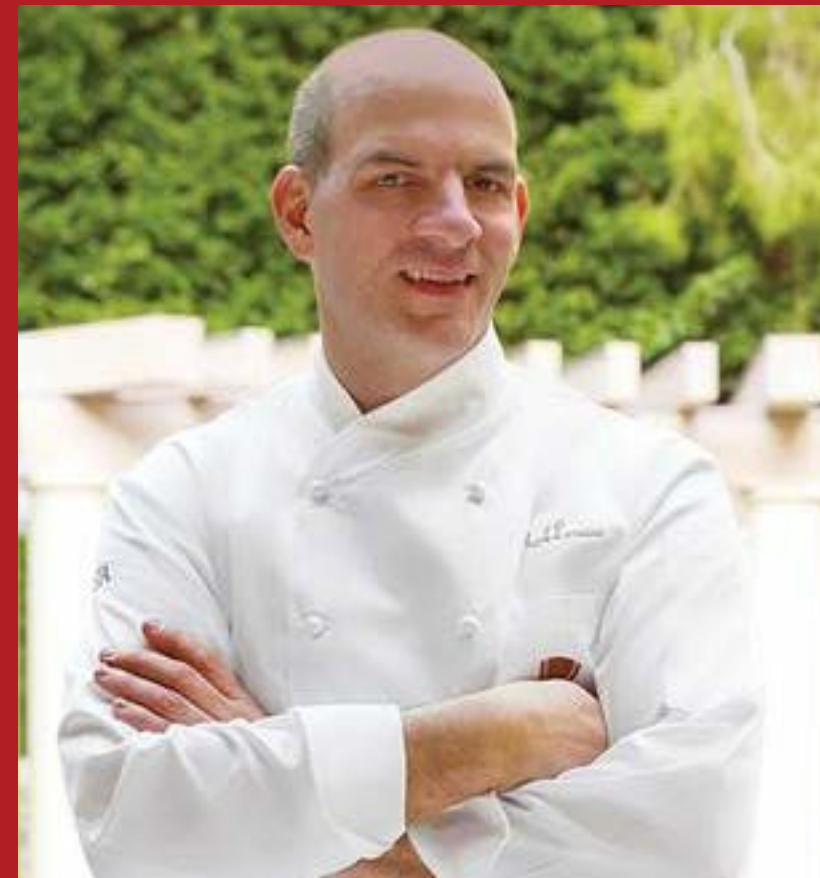
OUR TEAM.



ELION PRODHANI

CEO

A passionate, knowledgeable and results driven General Manager offering 15 years of experience in opening, operating and leading high performing restaurants and service teams like at Lake Side Restaurant, Sinatra, Costa Di Mare, and most recently SW Steakhouse inside Wynn Hotel Las Vegas. Elion is a hands-on operator, confident decision maker and business leader.



MARK LARUSSO

CONSULTING CHEF

A graduate of the renowned Culinary Institute of America in Hyde Park, New York, LoRusso has served as executive chef of Michael Mina's Aqua at Bellagio and executive chef at Aureole in New York City. Since emerging on the Las Vegas dining scene, he has established himself as a creative chef with impeccable instincts as Executive Chef first at Botero then Costa di Mare and finally SW at Wynn Hotel.

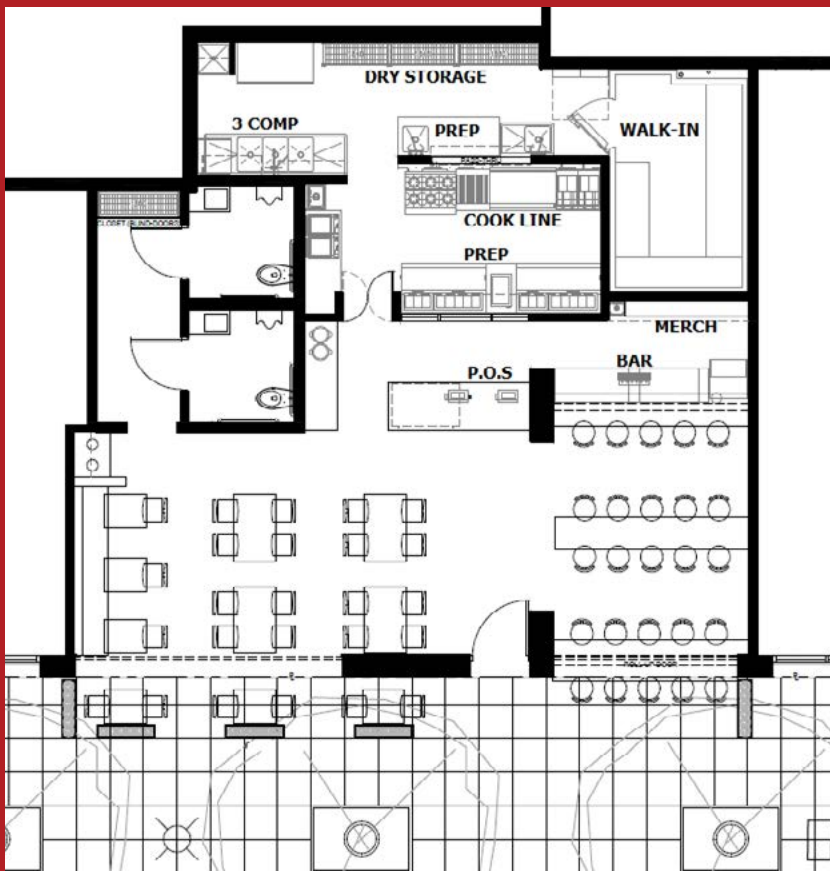


REZART GORENCAVIC

CONSULTING CHEF

A native of Albania and a graduate of the Culinary Institute of Tirana in Albania, Gorencavic launched his career in 1994 at the Rogner Hotel. In 2000, he moved to New York where he worked at Trattoria Dopo Teatro before working his way through the kitchen at 21 Club, where he spent the 15 years. He is currently the executive chef at Pine Hollow Country Club in New York City.

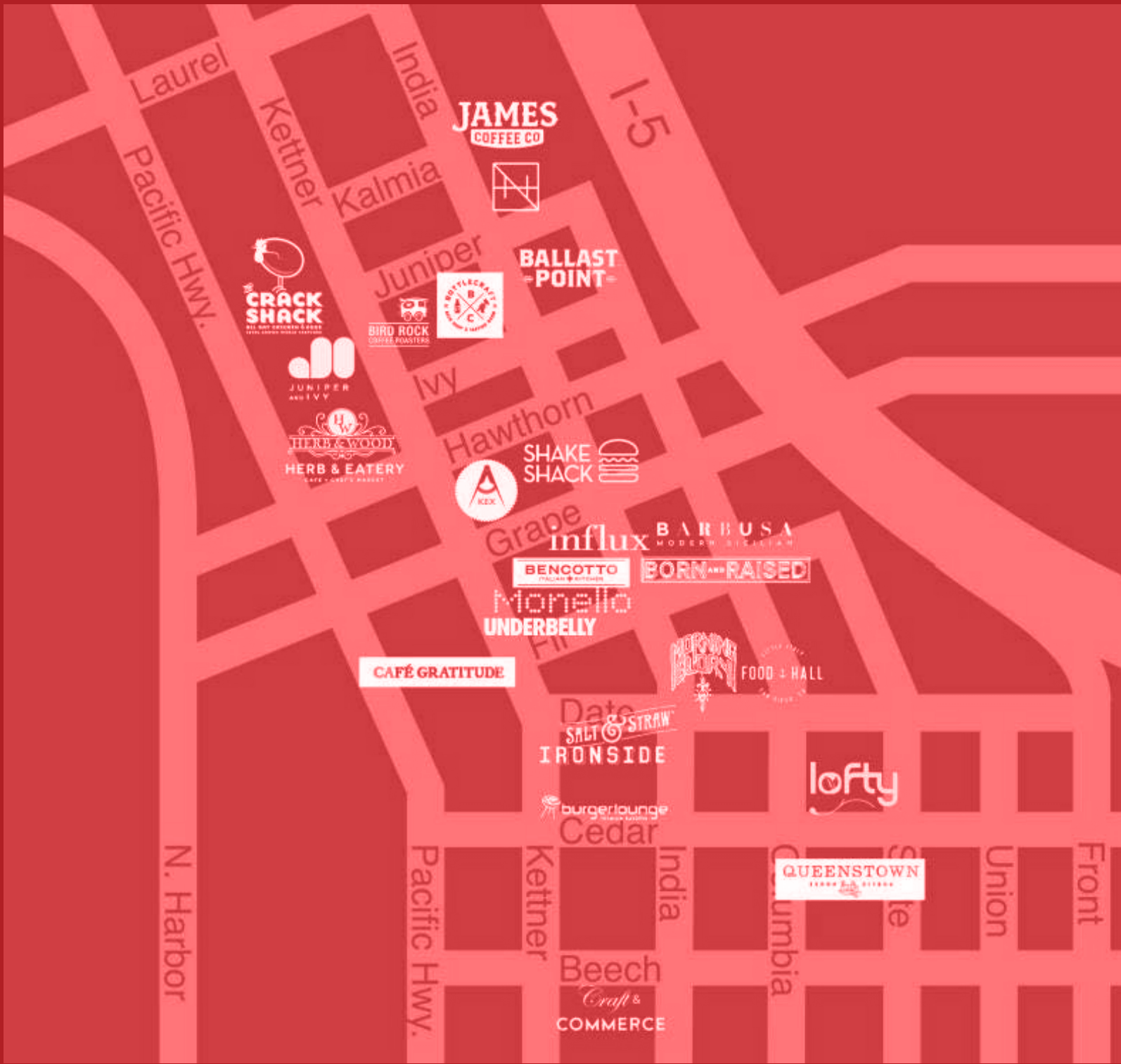
LOCATION.



2171 Kettner Blvd. San Diego, CA 92101

Little Italy has become the focal point of downtown with its clean, walkable streets attracting both locals and tourists to eat, drink, shop and play. The bi weekly farmers market directly in front of this location attracts @8,000 attendees on Saturdays with over 200 vendors. From millennials to retirees, this is where everyone wants to be.

Architect: S R Bradley & Associates Inc



DEMOGRAPHICS3

1M ile	Mile	5M ile
35,805	182,815	470,651
65,222	186,118	342,194
4.05%	2.38%2	.17%

1M ile	3M ile	5M ile
\$103,946	\$99,939	\$92,555
\$76,270	\$71,027	\$66,408

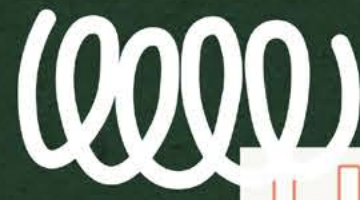
Vision.

“Its about the food and the feels.”

Pasta Republic is an experience made of words, wine and pasta and is best, savored. Be transported to Italy in this warm inviting environment by our delicious, authentic, and healthy cuisine.

Service will be gracious, welcoming and attentive. Our guest will enjoy Pasta Republic offerings in a friendly and fun environment. Our goal is to combine a great product with an easy flow. Guest will be greeted from the moment they walk through the doors, they will place their order at the counter, and food will be delivered in a timely manner all while enjoying a comfortable and easy environment.







Everybody loves Italian! Take it back to the office, home for dinner, have your event catered or sit down and enjoy the ambiance.

Business Professional



College Students



Families



Casual Shopper



THE CUSTOMER.

34.9

Median age of San Diego's population

25%

San Diego's population younger than 20yrs

12%

San Diego's population older than 64yrs

THE COMPETITION.



Parameters	Pasta Republic	RoVino Foodery	Pastalini	Ciaos
Established	2022	2019	2008	2002
Seating		150	24	100+
Price Range (per head)	\$20 – \$21	\$26 – \$30	\$18 – \$20	\$35 – \$40
Hours of Operation		9AM – 9PM	11:30AM – 8PM	11AM – 9PM
Percieved Quality	Fast Gourmet	Premium	Fast Casual	Premium
Competitor Type		Direct	Indirect	Direct

BUSINESS MODEL

Products & Services

- High quality Italian pasta
- Alcoholic and Non-alcoholic beverages
- Organic Salads
- Organic Poultry
- Seafood

Revenue Streams

- Dine In
- Take Away
- Catering Services
- Retail

Key Activities

- Selling Italian food and beverages
- Selling retail:
 - Pasta Sauce
 - Noodles
 - Olive Oil
 - Parmesan cheese
 - Cutting boards
 - Balsamic
 - Jams
 - Bread sticks

Future Plans

- Expand to:
- California
 - Nevada
 - Utah

Customer Relationships

- Customer Service during business hours

Used Channels

- Internet
- Telephone

Customer Segments

- Men and women of all ages
 - Students
 - Business professional
 - Shopper
 - families on the go

Cost Structure

- Pre Operative Expenses
- Website Development
- Fixed Assets
- Legal Expenses

Target Market

- San Diego

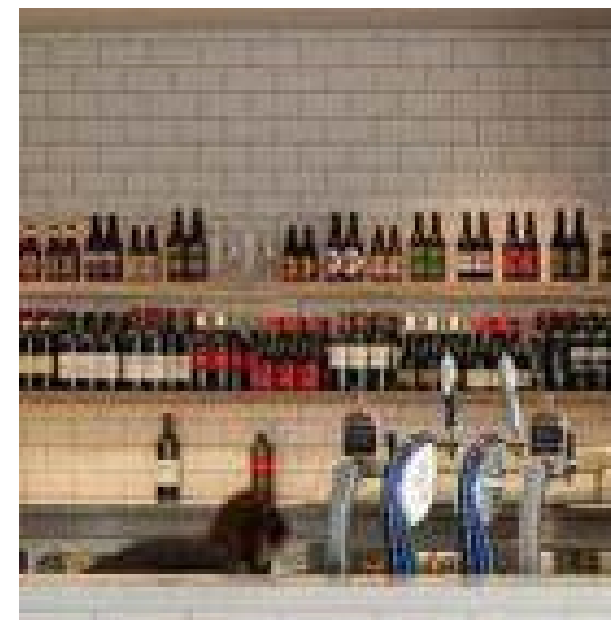


COMPETITIVE ADVANTAGE.

Pasta Republic



**Fresh Quality
Ingredients**



**Wine & Beer
on tap**



**Open Kitchen
Full Transparency**



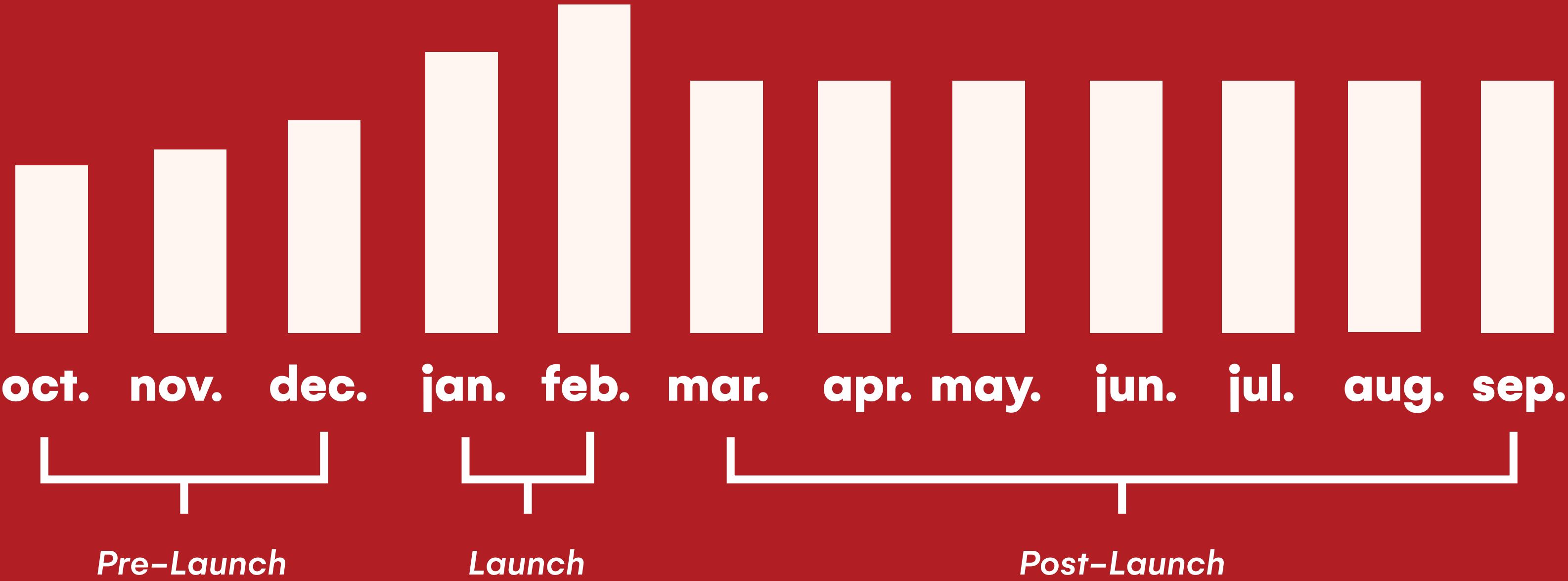
Retail Offerings

How will we reach our potential customers?
How can we make them aware of Pasta Republic and bring them into the fold? This will be realized by our marketing strategy.



- **Pre-launch** strategy is to tell the brand story building interest and curiosity.
 - Distribute content across, Face-book, Instagram, YouTube, Tik Tok, LinkedIn.
 - Begin SEO & SEM
- **Launch** strategy is to participate in local markets and festivals leading up to opening and during to introduce public to brand.
 - Distribute content across, Face-book, Instagram, YouTube, Tik Tok, LinkedIn.
 - Heavy SEO, SEM campaigns and influencer sponsorships.
- **Post-launch** strategy is to keep the mindshare of our consumer base by partnering with them.
 - Guest participation in social media competitions.
 - Distribute content across, Face-book, Instagram, YouTube, Tik Tok, LinkedIn.
 - SEM campaigns and influencer sponsorships.
 - PR and article placement.

MARKETING PLAN.

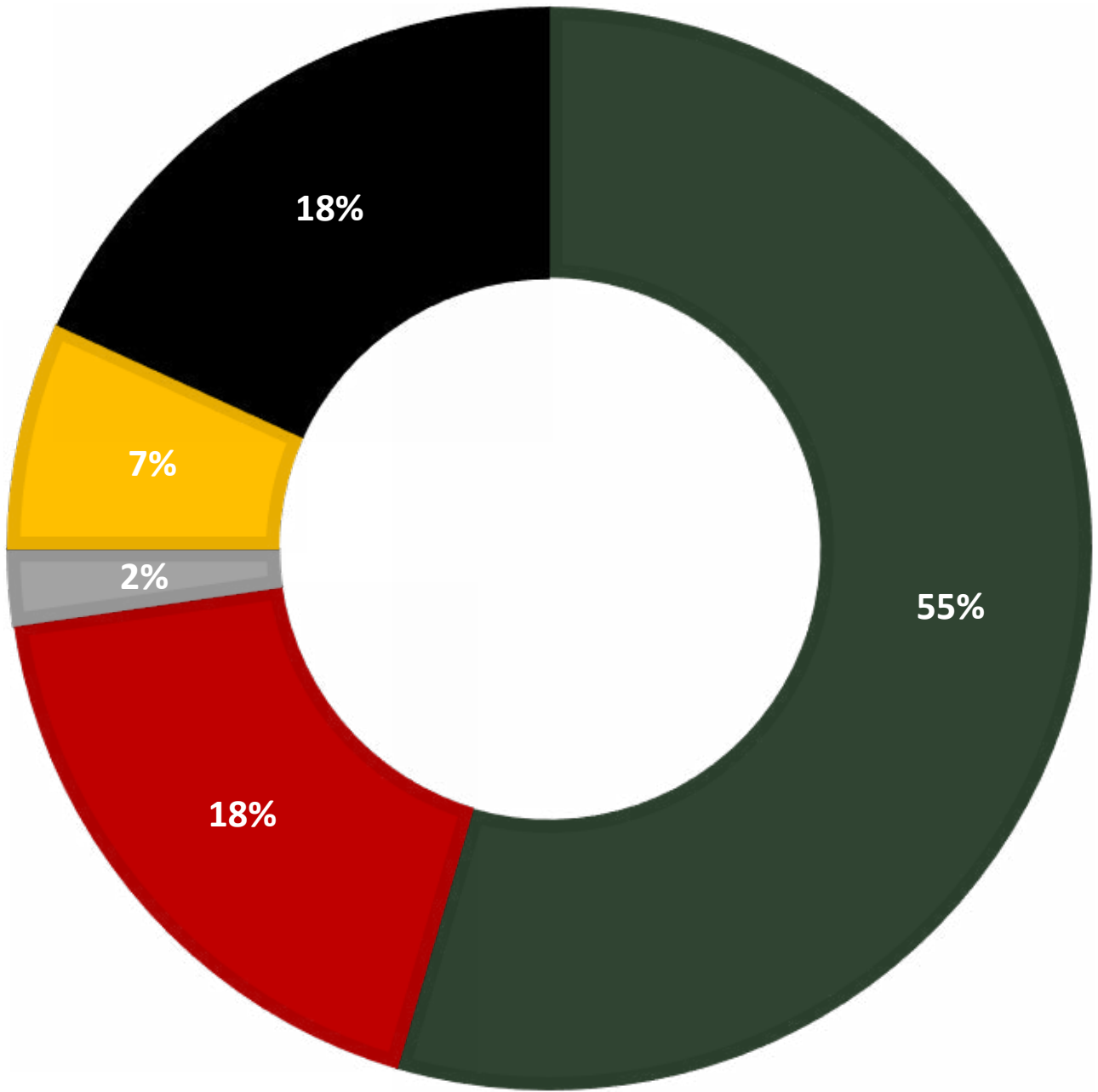


INVESTMENT.

\$800,000

We are raising \$800,000 (\$100,000 from us)

- Construction & Build Out
- Front of House & Furniture
- Marketing & Web Services
- Miscellaneous
- Reserve for Operations



Deal and Financial Summary

Pasta Republic, LLC, a California limited liability company (“Company”), has been formed to engage in owning, leasing, constructing and operating a fast-casual Italian restaurant located at 2171 Kettner Blvd. San Diego, CA 92101. The Manager of the Company is Table 81 Hospitality Group, LLC which is owned, operating and managed by Elion Prodani (the “Manager”).

The following summary contains basic information about the offering of Non-Managing Member equity investments in the Company. It likely does not contain all of the information that is important to potential investors. For a more complete understanding of the terms and conditions of the investment, we encourage those considering an investment to read the entire Confidential Offering Memorandum (“Memorandum” or “Offering”), including all agreements, financial projections and the Company’s business plan.

Manager is raising up to \$800,000 in equity funding (sixteen \$50,000 units) to purchase an existing restaurant, perform renovations, and open a new restaurant. The manager will have the ability to raise an additional \$200,000 if needs arise. The investor group will own an underlying 30 percent of the company and will receive all distributable cash until their equity contributions have been returned.

The financial projections which accompany this document model a 3 year or 36 month pay back and the return of approximately 23 percent over a 10 year life. Year one sales are projected to be approximately \$3,392,140.00 with a cash flow percentage 19% (cash flow percentage) from operations. Please see the financial projections for more details.

FINANCIALS.

2023 monthly forecast

www.pastarepublicus.com

Pasta Republic

Pasta Republic 2023 PNL MONTHLY Forecast																																							
Forecasted Sales Increase %	Starting Month																								TOTAL														
	January		February		March		April		May		June		July		August		September		October		November		December																
Forecasted Gross Revenue	\$	130,000.00	100%	\$	188,160.00	100%	\$	260,400.00	100%	\$	289,800.00	100%	\$	312,480.00	100%	\$	315,000.00	100%	\$	325,500.00	100%	\$	315,000.00	100%	\$	325,500.00	100%	\$	3,392,140.00	100%									
Covers Per Day	200 per day		320 per day		400 per day		460 per day		480 per day		500 per day		500 per day		500 per day		500 per day		500 per day		500 per day		460 per day																
Food	\$	97,500.00	75%	\$	141,120.00	75%	\$	195,300.00	75%	\$	217,350.00	75%	\$	234,360.00	75%	\$	236,250.00	75%	\$	244,125.00	75%	\$	236,250.00	75%	\$	244,125.00	75%	\$	217,350.00	75%	\$	2,544,105.00	75%						
Beverage	\$	32,240.00	25%	\$	46,663.68	25%	\$	64,579.20	25%	\$	71,870.40	25%	\$	77,495.04	25%	\$	78,120.00	25%	\$	80,724.00	25%	\$	78,120.00	25%	\$	80,724.00	25%	\$	78,750.00	25%	\$	81,375.00	25%	\$	72,450.00	25%	\$	843,111.32	25%
Misc Revenue	\$	2,500.00	1%	\$	1,505.28	1%	\$	2,083.20	1%	\$	2,318.40	1%	\$	2,499.84	1%	\$	2,520.00	1%	\$	2,604.00	1%	\$	2,520.00	1%	\$	2,604.00	1%	\$	2,520.00	1%	\$	2,929.50	1%	\$	2,898.00	1%	\$	29,502.22	1%

Forecasted Operating Cost	\$ 175,396.21	135%	\$ 196,233.26	104%	\$ 220,503.26	85%	\$ 230,380.59	79%	\$ 238,000.25	76%	\$ 238,846.88	76%	\$ 242,374.49	74%	\$ 238,846.88	76%	\$ 242,374.49	74%	\$ 238,993.35	76%	\$ 242,525.85	75%	\$ 230,515.35	80%	\$ 2,734,990.86	81%
Food Cost	\$ 25,350.00	26%	\$ 36,691.20	26%	\$ 50,778.00	26%	\$ 56,511.00	26%	\$ 60,933.60	26%	\$ 61,425.00	26%	\$ 63,472.50	26%	\$ 61,425.00	26%	\$ 63,472.50	26%	\$ 61,425.00	26%	\$ 63,472.50	26%	\$ 56,511.00	26%	\$ 661,467.30	26%
Beverage Cost	\$ 4,836.00	15%	\$ 6,999.55	15%	\$ 9,686.88	15%	\$ 10,780.56	15%	\$ 11,624.26	15%	\$ 11,718.00	15%	\$ 12,108.60	15%	\$ 11,718.00	15%	\$ 12,108.60	15%	\$ 11,812.50	15%	\$ 12,206.25	15%	\$ 10,867.50	15%	\$ 126,466.70	15%
Chef Consulting Fee	\$2,000.00	2%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$24,000.00	1%
Kitchen Labor	\$43,675.00	34%	\$ 43,675.00	23%	\$ 43,675.00	17%	\$ 43,675.00	15%	\$ 43,675.00	14%	\$ 43,675.00	14%	\$ 43,675.00	13%	\$ 43,675.00	14%	\$ 43,675.00	13%	\$ 43,675.00	14%	\$ 43,675.00	13%	\$ 43,675.00	15%	\$524,100.00	15%
FOH Management Cost	\$6,000.00	5%	\$ 6,000.00	3%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 72,000.00	2%
BOH Management Cost	\$6,000.00	5%	\$ 6,000.00	3%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$72,000.00	2%
Payroll Tax	\$ 3,575.85	3%	\$ 3,575.85	2%	\$ 3,575.85	1%	\$ 3,575.85	1%	\$ 3,575.85	1%	\$ 3,575.85	1%	\$ 3,575.85	1%	\$ 3,575.85	1%	\$ 3,575.85	1%	\$ 3,575.85	1%	\$ 3,575.85	1%	\$ 3,575.85	1%	\$ 42,910.20	1%
Payroll Benefits and Misc	\$ 5,767.50	4%	\$ 5,767.50	3%	\$ 5,767.50	2%	\$ 5,767.50	2%	\$ 5,767.50	2%	\$ 5,767.50	2%	\$ 5,767.50	2%	\$ 5,767.50	2%	\$ 5,767.50	2%	\$ 5,767.50	2%	\$ 5,767.50	2%	\$ 5,767.50	2%	\$ 63,442.50	2%
Return On Investment	\$ 25,000.00	19%	\$ 25,000.00	13%	\$ 25,000.00	10%	\$ 25,000.00	9%	\$ 25,000.00	8%	\$ 25,000.00	8%	\$ 25,000.00	8%	\$ 25,000.00	8%	\$ 25,000.00	8%	\$ 25,000.00	8%	\$ 25,000.00	8%	\$ 25,000.00	9%	\$ 300,000.00	9%
Rent	\$ 13,000.00	10%	\$ 13,000.00	7%	\$ 13,000.00	5%	\$ 13,000.00	4%	\$ 13,000.00	4%	\$ 13,000.00	4%	\$ 13,000.00	4%	\$ 13,000.00	4%	\$ 13,000.00	4%	\$ 13,000.00	4%	\$ 13,000.00	4%	\$ 13,000.00	4%	\$ 156,000.00	5%
CAM fees	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%
Sales Tax	\$ 9,406.15	7%	\$ 15,492.15	8%	\$ 21,440.03	8%	\$ 23,860.68	8%	\$ 25,728.04	8%	\$ 25,935.53	8%	\$ 26,800.04	8%	\$ 25,935.53	8%	\$ 26,800.04	8%	\$ 25,987.50	8%	\$ 26,853.75	8%	\$ 23,908.50	8%	\$ 278,147.95	8%
Utilities (\$2.50 psqft)	\$ 6,000.00	5%	\$ 6,000.00	3%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 6,000.00	2%	\$ 72,000.00	2%
Property Tax (23%)	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%
PR and Marketing Cost	\$ 7,000.00	5%	\$ 7,000.00	4%	\$ 7,000.00	3%	\$ 7,000.00	2%	\$ 7,000.00	2%	\$ 7,000.00	2%	\$ 7,000.00	2%	\$ 7,000.00	2%	\$ 7,000.00	2%	\$ 7,000.00	2%	\$ 7,000.00	2%	\$ 7,000.00	2%	\$ 84,000.00	2%
Legal Fees	\$ 1,000.00	1%	\$ 1,000.00	1%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 12,000.00	0%
Permits & Licenses	\$ 1,500.00	1%	\$ 1,500.00	1%	\$ 1,500.00	1%	\$ 1,500.00	1%	\$ 1,500.00	0%	\$ 1,500.00	0%	\$ 1,500.00	0%	\$ 1,500.00	0%	\$ 1,500.00	0%	\$ 1,500.00	0%	\$ 1,500.00	0%	\$ 1,500.00	1%	\$ 18,000.00	1%
Insurance	\$ 1,500.00	1%	\$ 1,500.00	1%	\$ 1,500.00	1%	\$ 1,500.00	1%	\$ 1,500.00	0%	\$ 1,500.00	0%	\$ 1,500.00	0%	\$ 1,500.00	0%	\$ 1,500.00	0%	\$ 1,500.00	0%	\$ 1,500.00	0%	\$ 1,500.00	1%	\$ 18,000.00	1%
Bank Fees	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 6,000.00	0%
Credit Card Fees	\$ 2,785.71	2%	\$ 4,032.00	2%	\$ 5,580.00	2%	\$ 6,210.00	2%	\$ 6,696.00	2%	\$ 6,750.00	2%	\$ 6,975.00	2%	\$ 6,750.00	2%	\$ 6,975.00	2%	\$ 6,750.00	2%	\$ 6,975.00	2%	\$ 6,210.00	2%	\$ 72,688.71	2%
Laundry Fees	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 6,000.00	0%
Delivery Services (Postmates)	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%
Cleaning Fees	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 6,000.00	0%
Paper & Cleaning Supplies	\$ 1,000.00	1%	\$ 1,000.00	1%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 12,000.00	0%
Commission Cost	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%
Repair and Replacements	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 6,000.00	0%
Waste Removal	\$ 1,000.00	1%	\$ 1,000.00	1%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 12,000.00	0%
Merchandise (Books, T-Shirts)	\$ 1,000.00	1%	\$ 1,000.00	1%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 1,000.00	0%	\$ 12,000.00	0%
Travel	\$ 2,000.00	2%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 2,000.00	1%	\$ 24,000.00	1%
Menus and Menu editing	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 500.00	0%	\$ 6,000.00	0%
TO GO Containers	\$ 3,000.00	2%	\$ 3,000.00	2%	\$ 3,000.00	1%	\$ 3,000.00	1%	\$ 3,000.00	1%	\$ 3,000.00	1%	\$ 3,000.00	1%	\$ 3,000.00	1%	\$ 3,000.00	1%	\$ 3,000.00	1%	\$ 3,000.00	1%	\$ 3,000.00	1%	\$ 36,000.00	1%
Operational & Office Supplies	\$ 300.00	0%	\$ 300.00	0%	\$ 300.00	0%	\$ 300.00	0%	\$ 300.00	0%	\$ 300.00	0%	\$ 300.00	0%	\$ 300.00	0%	\$ 300.00	0%	\$ 300.00	0%	\$ 300.00	0%	\$ 300.00	0%	\$ 3,600.00	0%
Comp Expense	\$ 200.00	0%	\$ 200.00	0%	\$ 200.00	0%	\$ 200.00	0%	\$ 200.00	0%	\$ 200.00	0%	\$ 200.00	0%	\$ 200.00	0%	\$ 200.00	0%	\$ 200.00	0%	\$ 200.00	0%	\$ 200.00	0%	\$ 2,400.00	0%

Forecasted Gross Revenue	\$ 130,000.00	100%	\$ 188,160.00	100%	\$ 260,400.00	100%	\$ 289,800.00	100%	\$ 312,480.00	100%	\$ 315,000.00	100%	\$ 325,500.00	100%	\$ 315,000.00	100%	\$ 325,500.00	100%	\$ 315,000.00	100%	\$ 325,500.00	100%	\$ 289,800.00	100%	\$ 3,392,140.00	100%
Total Forecasted Cost	\$ 175,396.21	135%	\$ 196,233.26	104%	\$ 220,503.26	85%	\$ 230,380.59	79%	\$ 238,000.25	76%	\$ 238,846.88	76%	\$ 242,374.49	74%	\$ 238,846.88	76%	\$ 242,374.49	74%	\$ 238,993.35	76%	\$ 242,525.85	75%	\$ 230,515.35	80%	\$ 2,734,990.86	81%
Total Forecasted Net Revenue	\$ (45,396.21)	-35%	\$ (8,073.26)	-4%	\$ 39,896.74	15%	\$ 59,419.41	21%	\$ 74,479.75	24%	\$ 76,153.13	24%	\$ 83,125.51	26%	\$ 76,153.13	24%	\$ 83,125.51	26%	\$ 76,006.65	24%	\$ 82,974.15	25%	\$ 59,284.65	20%	\$ 657,149.14	19%

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Total Daily Average Gross Sales
Check Average	\$ 21.00	\$ 21.00	\$ 21.00	\$ 21.00	\$ 21.00	\$ 21.00	\$ 21.00	\$21.00
Average Checks Per Day	200	280	300	310	400	420	400	330
Total Daily Sales	\$ 3,600.00	\$ 3,600.00	\$ 3,600.00	\$ 3,600.00	\$ 3,600.00	\$ 3,600.00	\$ 3,600.00	\$3,600.00

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5 Year
forecast

Pasta Republic 2023 5 year PNL Forecast												
Forecasted Sales Increase %	Year 1		Year 2		Year 3		Year 4		Year 5		TOTAL	
	1%	avg	2%	avg	2%	avg	2%	avg	2%	avg	2%	avg
Forecasted Gross Revenue	\$ 3,392,140.00	100%	\$ 3,459,982.80	100%	\$ 3,563,782.28	100%	\$ 3,670,695.75	100%	\$ 3,780,816.63	100%	\$ 17,867,417.46	100%
Food	\$ 2,544,105.00	75%	\$ 2,421,987.96	70%	\$ 2,494,647.60	70%	\$ 2,569,487.03	70%	\$ 2,646,571.64	70%	\$ 12,676,799.22	71%
Beverage	\$ 843,111.32	25%	\$ 864,995.70	25%	\$ 890,945.57	25%	\$ 917,673.94	25%	\$ 945,204.16	25%	\$ 4,461,930.69	25%
Forecasted Operating Cost	\$ 2,734,990.86	81%	\$ 2,471,191.35	71%	\$ 2,518,369.26	71%	\$ 2,567,031.13	70%	\$ 2,614,087.87	69%	\$ 12,597,502.98	71%
Food Cost	\$ 661,467.30	26%	\$ 674,696.65	26%	\$ 688,190.58	26%	\$ 701,954.39	26%	\$ 715,993.48	26%	\$ 3,442,302.39	26%
Beverage Cost	\$ 126,466.70	15%	\$ 128,996.03	15%	\$ 131,575.95	15%	\$ 134,207.47	15%	\$ 134,207.47	15%	\$ 655,453.63	15%
FOH Labor	\$ 24,000.00	1%	\$ 24,480.00	1%	\$ 24,969.60	1%	\$ 25,468.99	1%	\$ 25,978.37	1%	\$ 124,896.96	1%
BOH Labor	\$ 524,100.00	15%	\$ 534,582.00	22%	\$ 545,273.64	22%	\$ 556,179.11	22%	\$ 567,302.70	22%	\$ 2,727,437.45	15%
FOH Management Cost	\$ 72,000.00	2%	\$ 73,440.00	3%	\$ 74,908.80	3%	\$ 76,406.98	3%	\$ 77,935.12	3%	\$ 374,690.89	2%
BOH Management Cost	\$ 72,000.00	2%	\$ 73,440.00	3%	\$ 74,908.80	3%	\$ 76,406.98	3%	\$ 77,935.12	3%	\$ 374,690.89	2%
Payroll tax	\$ 42,910.20	1%	\$ 44,197.51	2%	\$ 45,081.46	2%	\$ 46,433.90	2%	\$ 47,826.92	2%	\$ 226,449.98	1%
Payroll Benefits and Misc	\$ 63,442.50	2%	\$ 65,345.78	3%	\$ 67,306.15	3%	\$ 69,325.33	3%	\$ 71,405.09	3%	\$ 336,824.85	2%
Rent	\$ 156,000.00	5%	\$ 159,120.00	6%	\$ 163,893.60	7%	\$ 168,810.41	7%	\$ 173,874.72	7%	\$ 821,698.73	5%
CAM fees	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%
Sales Tax	\$ 278,147.95	8%	\$ 283,710.91	11%	\$ 289,385.12	11%	\$ 295,172.83	11%	\$ 301,076.28	12%	\$ 1,447,493.08	8%
Utilities	\$ 72,000.00	2%	\$ 73,440.00	3%	\$ 74,908.80	3%	\$ 76,406.98	3%	\$ 77,935.12	3%	\$ 374,690.89	2%
Property Tax	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%
PR and Marketing Cost	\$ 84,000.00	3%	\$ 84,000.00	3%	\$ 84,000.00	3%	\$ 84,000.00	3%	\$ 84,000.00	3%	\$ 420,000.00	2%
Legal fees	\$ 12,000.00	0%	\$ 12,000.00	0%	\$ 12,000.00	0%	\$ 12,000.00	0%	\$ 12,000.00	0%	\$ 60,000.00	0%
Permits & Licenses	\$ 18,000.00	1%	\$ 18,000.00	1%	\$ 18,000.00	1%	\$ 18,000.00	1%	\$ 18,000.00	1%	\$ 90,000.00	1%
Insurance	\$ 18,000.00	1%	\$ 18,000.00	1%	\$ 18,000.00	1%	\$ 18,000.00	1%	\$ 18,000.00	1%	\$ 90,000.00	1%
Bank fees	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 30,000.00	0%
Credit Card fees	\$ 72,688.71	2%	\$ 74,142.49	3%	\$ 76,366.76	3%	\$ 78,657.77	3%	\$ 81,017.50	3%	\$ 382,873.23	2%
Laundry fees	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 30,000.00	0%
Delivery Service fees	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%
Cleaning fees	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 30,000.00	0%
Paper & Cleaning Supplies	\$ 12,000.00	0%	\$ 12,000.00	0%	\$ 12,000.00	0%	\$ 12,000.00	0%	\$ 12,000.00	0%	\$ 60,000.00	0%
Commision Cost	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%	\$ -	0%
Repair and Replacements	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 6,000.00	0%	\$ 30,000.00	0%
Waste Removal	\$ 12,000.00	0%	\$ 12,000.00	0%	\$ 12,000.00	0%	\$ 12,000.00	0%	\$ 12,000.00	0%	\$ 60,000.00	0%
Merch	\$ 12,000.00	0%	\$ 12,000.00	2%	\$ 12,000.00	2%	\$ 12,000.00	2%	\$ 12,000.00	2%	\$ 60,000.00	0%
Entertainment	\$ 24,000.00	1%	\$ 24,000.00	19%	\$ 24,000.00	18%	\$ 24,000.00	18%	\$ 24,000.00	18%	\$ 120,000.00	1%
Menus and editing	\$ 6,000.00	0%	\$ 6,000.00	25%	\$ 6,000.00	24%	\$ 6,000.00	24%	\$ 6,000.00	23%	\$ 30,000.00	0%
China & Glass	\$ 36,000.00	1%	\$ 36,000.00	7%	\$ 36,000.00	7%	\$ 36,000.00	6%	\$ 36,000.00	6%	\$ 180,000.00	1%
Operational & Misc Expense	\$ 3,600.00	0%	\$ 3,600.00	0%	\$ 3,600.00	0%	\$ 3,600.00	0%	\$ 3,600.00	0%	\$ 18,000.00	0%
Comp expense	\$ 2,400.00	0%	\$ 2,400.00	0%	\$ 2,400.00	0%	\$ 2,400.00	0%	\$ 2,400.00	0%	\$ 12,000.00	0%
Forecasted Gross Revenue	\$ 3,392,140.00	100%	\$ 3,459,982.80	100%	\$ 3,563,782.28	100%	\$ 3,670,695.75	100%	\$ 3,780,816.63	100%	\$ 17,867,417.46	100%
Total Forecasted Cost	\$ 2,734,990.86	81%	\$ 2,471,191.35	71%	\$ 2,518,369.26	71%	\$ 2,567,031.13	70%	\$ 2,614,087.87	69%	\$ 12,597,502.98	71%
Total Forecasted Net Revenue	\$ 657,149.14	19%	\$ 988,791.45	29%	\$ 1,045,413.02	29%	\$ 1,103,664.63	30%	\$ 1,166,728.75	31%	\$ 5,269,914.49	29%

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Hypothetical Return of a \$50,000 Investment

Year	Capital Balance	Return Of Capital	Profits	Annual Dist	Cumulative Distributions
				50,000	
1	50,000	18,782		18,782	18,782
2	31,218	19,892		19,892	38,674
3	11,326	11,326	2,896	14,222	52,896
4			6,869	6,869	59,764
5			6,584	6,584	66,348
6			6,715	6,715	73,063
7			6,850	6,850	79,913
8			6,987	6,987	86,900
9			7,126	7,126	94,026
10			21,898	21,898	115,924
<u>Totals</u>		<u>50,000</u>	<u>65,924</u>	<u>115,924</u>	

Payback Perio (# of months)	<u>36</u>
Internal Rate of Return (IRR)	23%

Key Deal Points Underlying IRR

- 1.) Equity capitalization is equal to \$1,500,000.
 - 2.) Investors receive 100% of proceeds until return of capital and 30% thereafter.
 - 3.) Approximately \$100,000 of working capital is maintained after distributions until return of capital.
 - 4.) After year 5, cash flow operations is projected to increase 2% per year, through year 10.
 - 5.) Although lease term is longer than 10 years, including options, IRR calculation is based on a 10 year life.
 - 6.) Year 10 profit distribution includes a terminal value payout of 2.0x year 10 expected EBITDA. Such a payout would only occur upon a sale of th
- Absent such a sale, investors would continue to receive profit distributions in year 11 and beyond, for as long as operations continue.

Projections are not guaranteed

THANK you.

September / 2022

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