



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
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www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at info@cb3manhattan.org for help to find block associations.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 6/3/13

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Type of license: RESTAURANT WINE Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____
Previous or current use of the location: RESTAURANT | COOKIE STORE

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 130 ST Mark's Place

Cross streets: Ave A & 1st Ave

Name of applicant and all principals: Fatebenefratelli

_____ , Riccardo Pireoni & Huey Cheng

Trade name (DBA): _____

PREMISE:

Type of building and number of floors: 5 Story attached building with Basement

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy 74 Outdoor Certificate of Occupancy N/A
(fill in maximum NUMBER of people permitted) Letter of no objection

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):
R7A with a C1-5 overlay

Is this premise wheel chair accessible? Yes No

we will have a small removable ramp to attach to the one step up which leads into the restaurant
PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
RESTAURANT

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) 11am - 11:30 pm, 7 days a week

Number of tables? 14 Number of seats at tables? 28

How many stand-up bars/ bar seats are located on the premise? 1

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): Straight bar with 11 seats, 20' in length
Any food counters? Yes No If Yes, describe: _____

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu

Italian

* What are the hours kitchen will be open? 11am - 11pm

Will a manager or principal always be on site? Yes No If yes, which? _____

* How many employees will there be? _____

Do you have or plan to install French doors accordion doors or windows?

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

* Will there be TVs/monitors? Yes No (If Yes, how many?) May have one behind the

Will premise have music? Yes No

Bar

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

* Please describe your sound system: iPod

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? NO

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans.

Will there be security personnel? Yes No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have or plan to install sound-proofing?

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: Ton Up Cafe

Address: 127 St. Marks Place Community Board # _____

Dates of operation: 3/12/13 - Present

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business Ton Up Cafe, Restaurant 127 St Marks Place
Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 20
How many licensed establishments are within 500 feet? 30 OP + 43 RW's
Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No
How many On-Premise (OP) liquor licenses are within 500 feet? 30

Is premise within 200 feet of any school or place of worship? Yes No
If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information.

Please use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

FALANGHINA -- Menu

Antipasti

Gamberetti Saltati Con Olio E Rosmarino Su Passata Di Ceci

baby shrimp seared with rosemary olive oil on strained chick peas

Prosciutto E Mozzarella

prosciutto di parma with mozzarella

Crudo Di Manzo Con Rucola E Pecorino Tartufato

beef carpaccio with wild rucola and truffled pecorino cheese

Bruschette

grilled bread with artichokes and olive pate

Burrata

burrata cheese

calamari fritti

deep-fried calamari rings

Insalate

Semplice

(citrus vinaigrette) shrimp, avocado, arugula, heart of palm

Della Casa

(honey balsamic vinaigrette) radicchio, arugula, gorgonzola, pear, walnuts

Classica

(olive oil and salt dressing) mozzarella, tomato, basil

Fresca

(citrus vinaigrette) seasonal greens, cucumber, corn, tomatoes

Verdure

(honey balsamic vinaigrette) baby spinach, white asparagus, tomatoes, pancetta, mushrooms

La pasta

Spaghetti Alla Chitarra Con Pomodorini E Basilico

the classic san pietro pasta dish spaghetti with a sauce of fresh cherry tomatoes and basil

Farfalle Con Pesto Di Rucola E Seppioline

bow tie shaped pasta with cuttlefish with pesto of arugula sauce

Lasagna

bolognese sauce bechamel mozzarella

Zuppa Fagioli

traditional bean soup

Risotto funghi porcini

risotto with porcini mushrooms, truffle

Pappa al pomodoro

traditional meat ball in tomato sauce

Pizze

Marinara

pomodoro garlic oregano extra virgin olive oil

Margherita D.O.C.

pomodoro buffalo mozzarella basil extra virgin olive oil

Margherita

mozzarella pomodoro basil extra virgin olive oil

Quattro stagioni

mozzarella pomodoro olive ham mushrooms artichoke

extra virgin olive oil

Vegetariana

pomodoro eggplant asparagus zucchini extra virgin olive oil

Prosciutto crudo

mozzarella pomodoro parmigiano reggiano prosciutto di parma extra virgin olive oil

Dante

pomodoro provola prosciutto di parma arugula cherry tomato extra virgin olive oil

Quattro Formaggi

mozzarella provola gorgonzola ricotta basil

Dolci

Affogato al caffè

coffee and ice cream

Pizza Alla Nutella

pizza stuffed with nutella and almonds

Tiramisu'

layers of espresso soaked ladyfingers, whipped mascarpone, cocoa

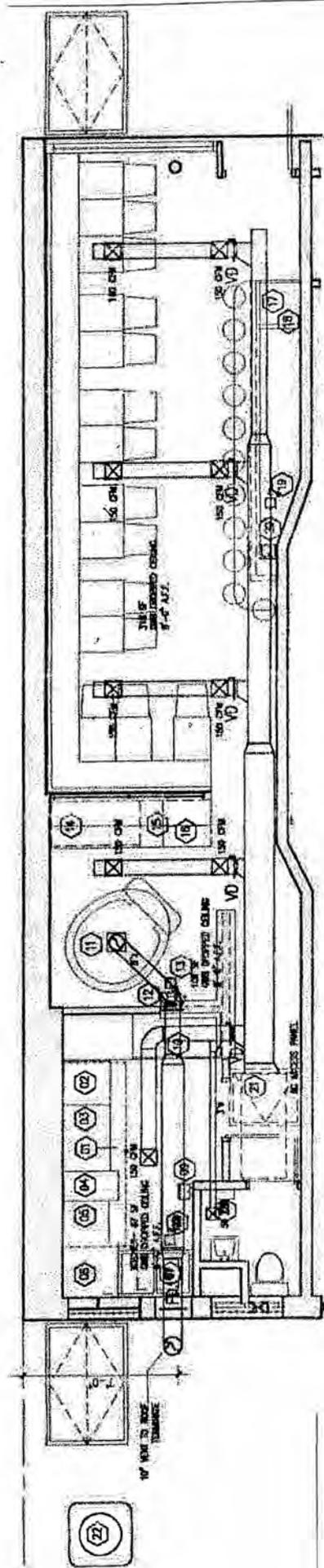
Delicata Panna Cotta

butternut squash – yogurt panna cotta

Fragole Al Limone

strawberry with sugar and lemon

homemade sorbet and ice cream





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NYC Department of Buildings
DOB Violations

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Premises: 130 ST MARKS PLACE MANHATTAN

BIN: 1005836 Block: 435 Lot: 29

NUMBER	TYPE	FILE DATE
LNO 2300	LETTER OF NO OBJECTION	10/04/2012

LNO AREA: EATING & DRINKING ESTABL. UG6

LNO Use: APPROVED EATING & DRINKING ESTABL. UG6
LNO Floor: FIRST (1ST) FLOOR.

NB 310-07	NEW BUILDING	00/00/1907
NB 507-07	NEW BUILDING	00/00/1907
P 1527-28	PLUMBING	00/00/1928
PRS 39-60	PLUMBING REPAIR SLIP	00/00/1960
PRS 819-86	PLUMBING REPAIR SLIP	07/28/1986
RS 2550-38		00/00/1938
UB 840-03*	UNSAFE BUILDING	00/00/1903
UB 417-25*	UNSAFE BUILDING	00/00/1925
V* 080285P01A	DOB VIOLATION - DISMISSED	08/02/1985
DISMISSAL DATE: 08/15/1985		
V* 050986P01A	DOB VIOLATION - DISMISSED	05/09/1986
DISMISSAL DATE: 08/15/1985		
V* 121487CA4P001	DOB VIOLATION - DISMISSED	12/14/1987
DISMISSAL DATE: 08/26/1988		
<u>V 031893LL629115554</u>	DOB VIOLATION - ACTIVE	03/18/1993
<u>V 031894LL629115554</u>	DOB VIOLATION - ACTIVE	03/18/1994
<u>V 021097LL629101336</u>	DOB VIOLATION - ACTIVE	02/10/1997
<u>V 031903LL629100887</u>	DOB VIOLATION - ACTIVE	03/19/2003
<u>V 030113LBLVIO00411</u>	DOB VIOLATION - ACTIVE	03/01/2013
<u>V 030113LBLVIO00412</u>	DOB VIOLATION - ACTIVE	03/01/2013
<u>VEC* 091603C3CW02</u>	ECB VIOLATION DISMISSED	09/16/2003

If you have any questions please review these [Frequently Asked Questions](#), the [Glossary](#), or call the 311 Citizen Service Center by dialing 311 or (212) NEW YORK outside of New York City.

