



THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
Phone: (212) 533-5300 - Fax: (212) 533-3659
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 proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml
- 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: 4/1/14

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.

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

If alteration, describe nature of alteration: _____

Previous or current use of the location: RESTAURANT

Corporation and trade name of current license: DRINK IN ITALY LLC, Perbacco

APPLICANT:

Premise address: 234 EAST 4TH ST

Cross streets: _____

Name of applicant and all principals: Corrado Lorefice
Italian Essenza Corp

Trade name (DBA): Perbacco

PREMISE:

Type of building and number of floors: _____

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 for any
back or side yard use? Yes No What is maximum NUMBER of people permitted? Less Than 75
LETTER OF NO OBJECTION

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

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> -
please give specific zoning designation, such as R8 or C2):
R8 B

PROPOSED METHOD OF OPERATION:

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 TO 11:30 PM, 7 days a week

Number of tables? 17 Number of seats at tables? 34

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): L Shaped bar 6' in length
with 4 SEATS

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

What are the hours kitchen will be open? UP TO 1 hour before closing

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

How many employees will there be? 10

Do you have or plan to install French doors accordion doors or windows? NO

Will there be TVs/monitors? Yes No (If Yes, how many?) _____

Will premise have music? Yes No Background

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: I Pod System

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? _____

None

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

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. The music will be kept at a very low volume

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: _____

Address: _____ Community Board # _____

Dates of operation: _____

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. The manager has extensive experience (Chef)

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business _____

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? 9

How many On-Premise (OP) liquor licenses are within 500 feet? 17

Is premise within 200 feet of any school or place of worship? Yes No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also 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).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I agree to close any doors and windows at 10:00 P.M. every night?
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ___ DJs/ promoted events per ___, more than ___ private parties per ___
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license. Or my business plan is to seek an upgrade at a later date.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. Or Happy hour will end by _____.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Corrado Loreface (917) 382 5042

Clelia Bendandi McLaughlin

539 east 11th street apt 3C
New York city, New York 10009
917-952-3097 American citizenship
Cleliabendandi@yahoo.com

Skills

Expertise in communication, public relations and talk shows entertainment
Languages (Italian, fluent in English, French, Spanish)
Head-chef specialist in classical Italian cuisine and international signature fusions
Kitchen manager for high volume turnover

Professional experience

Clelia was born to the hospitality industry in the 70s working as Radio Air personality and talk-shows host in national Radio and TV networks programs (see list below*) as specialist in international celebrities interviews, music, top 40 show, live-news caster.

**Italian TV and radio networks (1970-1985)*: RAI (National Radio Televisione Italiana), Radio L, RadioLuna, Radio Dimensione Suono).

Chef experience grew in the family's restaurant *Isola del Sole (in Rome till 1998)*, Dolce Vita époque iconic restaurant in a floating boat on the Tevere river often featured in films and TV programs: it's fame and innovative cuisine concepts attracted world famous celebrities and VIPs making the Isola del Sole the place to go to for fine and special dining.

Clelia travelled the world learning cultures, cuisines traditions, languages and moved to the United States in 1999.

In New York City Clelia fully developed her host and head-chef personality as well as kitchen managerial skills, working as head-chef in quality restaurants** creating new delicious signature dishes, enriching the menus, contributing a unique hospitality touch for high profile customers resulting in increased sales and market expansion.

***Restaurants in NYC (as Head Chef)*: Da Silvano, (2012 – 2013), Ovest, (2010 – 2012), il Bagatto (1999 – 2010)

Education

Educated in Europe, Clelia education include:

- ✓ High school diploma (Classic Liceum- Nazareth Institute – Rome, Italy)
- ✓ University degree in Political Sciences (Pro Deo University – Rome, Italy)
- ✓ Fluent English, Spanish, French.

Perbacco

All plates are available in tasting and full size.

VEGETARIAN

	Small	Full
Arancini di Riso Sicilian rice balls stuffed with mozzarella, dipping tomato sauce	5.95	10.50
Burrata Pugliese (Freshly imported ask for availability) Imported Burrata cheese over Focaccino bread with grape tomatoes and basil	8.95	16.50
Cheese platter Selection of truffle cheese, Ubriaco, Pecorino Toscano, Buffalo, blab la blab la blab	9.95	
Creme Brulée di Parmigiano Reggiano 36-Month aged Parmigiano crème brulee, caramelized 12-year aged Balsamic vinegar from Modena DOP	6.95	
Crocchette di Melanzane alla Parmigiana in Crema di Bufala Eggplant parmigiana style croquettes in fresh imported Bufalo mozzarella cream	6.95	
Gnocchetti con Cipolle Brasate e Pecorino Zucchine Homemade gnocchi pasta sautéed with butter and sage, braised red onion and pecorino cheese	8.45	16.50
Panzerotto (2pcs tasting) Deep-fired dough filled with fresh Mozzarella and San Marzano tomato	5.95	10.50
Pizza con Burrata e Tartufo 7" Traditional pizza with an unconventional topping.	7.95	
Risotto alla Parmigiana con Balsamico Parmesan Risotto and Balsamic reduction	7.45	14.50
Tagliolini alla Crudaiola Homemade Kamut wheat tagliolini in garlic and basil pesto, cherry tomatoes, black olives, shaved ricotta salata	7.45	15.50
Insalata di Indivia e Formaggio di Fossa Endive salad with a lemon dressing and grated Formaggio di Fossa.	6.95	
Insalata Mista con Noci e Miele Mixed green salad, walnuts, honey, Parmigiano Reggiano leaves	6.95	
Insalata Tiepida di Fave, Spinaci e Pecorino Flash pan seared fresh Fava beans and Spinach, Pecorino cheese, mint and pomegranate	6.95	
Insalata Tiepida di Finocchio Warm sautéed fennel, Kalamata olives and shallot, mustard dressing	6.95	
Zucchini e Caprino Grilled zucchini carpaccio stuffed with goat cheese and ricotta, served with arugula salad, orange and toasted almonds	11.95	

FISH

Ostriche (per piece) Fresh oysters served daily.	1.75
Branzino al Forno/Guazzetto Deboned oven roasted Branzino fillet and seasonal vegetables	12.95 24.50
Carpaccio Di Ricciola Carpaccio of Amberjack fish with	9.95 18.50
Crostino Misto Trio of bruschetta: goat cheese, walnuts and honey; fresh tuna and cannellini beans puree, mushroom and melted Fontina.	6.95 12.50
Frittura di Mare Flash fried fresh calamari, prawn, shrimp and scallops served with lemon and oregano aioli	6.95 12.50
Insalata di Aragosta Lobster salad with	6.50 12.50
Pacchetti di Salmone e Porri Grilled Salmon wrapped in boiled and sautéed leeks leaves, cauliflower pure zucchini salad	12.50
Roast-Tuna Thinly sliced seared fresh tuna loin over sautéed endive served with hot aromatic extra virgin olive oil	12.95
Salciccia di Gamberi e Capesante Homemade grilled shrimp and scallop sausage over chickpeas simmered in shrimp reduction	5.95 12.95
Spaghetti alla Bottarga di Muggine e Limone Homemade spaghetti tossed in roasted garlic, EVO oil, mild hot pepper sauce topped with thinly sliced imported salted mullet's roe with lemon zest	5.95 12.95

MEAT

Costolette d'Agnello e i Tre Carciofi Grilled marinated rack of lamb with three ways artichoke: sauce, fried and braised alla Romana	12.95 24.50
Hamburger with truffle (Angus/Kobe) Seared certified Angus beef with truffle, quail egg on a hamburger bun	5.95 12.95
Polpette al Pomodoro Classic Prime beef and veal meatballs in tomato and basil sauce	5.95 12.95
Pollo con Spinaci e Piave Mezzano Chicken wallet stuffed with sautéed spinach and Piave Mezzano cheese, served with backed potatoes braised red onion and sautéed Swiss chard	10.95 20.50
Tartara di Manzo Cured beef tenderloin tartar with Shitake & Chanterelle mushroom, poached egg yolk, mint dressing, radishes carpacci	10.95
Tortelli di Zucca con Salsiccia Kabocha squash ravioli sautéed in brown butter sauce and sausage, amaretto foam	8.95 16.50
Lasagna Bolognese Traditional Emilian green lasagna layered with beef, veal and pork ragout, Béchamel and Parmigiano Reggiano	7.95

Rosetta alla Spek Bufala e Tartufo	10.95	
Traditional Emilian pasta roll with speck buffalo mozzarella and sabayon truffle sauce		
Tagliatelle Integrali al Ragu di Agnello	9.95	18.50
Homemade whole wheat tagliatelle pasta served with delicate lamb ragout		
Tagliata di Manzo con Rucola, Parmigiano e Balsamico	12.00	24.50
Seared certified Angus beef rib eye steak, arugula pesto, Parmigiano Reggiano mousse, Balsamic reduction, grape tomatoes and Parmigiano chips salad		

Dolci

Hamburger di Cioccolata	11	
Homemade chocolate slider		
Panna Cotta ai Frutti Rossi	9	
Mixed berry panna cotta served with black berry sauce		
Mattoncino di Banana	9	
Squared brick of mascarpone stuffed with caramelized banana, served on top of crunchy cracker and chocolate sauce		
Tiramisu	9	
Perbacco Tiramisu served in glass		
Affogato al Caffè	7	
Vanilla Gelato drowned in Espresso		
Gelato/Sorbetto	7	
Homemade gelato: ask your server which flavors are available today		



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
Phone (212) 533-5300 - Fax (212) 533-3659
www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations

I, Corrado Lorefice, as a qualified representative of Italian Essenza Corp
located at 234 E 4 ST, New York, NY agree to the following stipulations:

1. My hours of operation will be 11 am To 11:30 PM, 7 days a week
(I understand this to mean that all patrons will be cleared from the establishment at the specified hour).
 2. I will not use outdoor space for commercial use.
 3. I will operate my sidewalk café no later than _____
 4. I will operate a full-service restaurant, specifically a (type of restaurant) _____
with a kitchen open and serving food to within _____ hour(s) of closing every night during all hours of operation.
 5. I will employ a doorman/security personnel on the following days: _____
 6. I will install soundproofing, _____
 7. I will close doors and windows by 10:00 PM every night. I will not have French doors or windows.
 8. I will not have DJs, live music, promoted events, any event at which a cover fee is charged,
 scheduled performances, more than _____ DJs/ promoted events per _____, more than _____ private parties per _____
 9. I will play ambient recorded background music only.
 10. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
 11. I will not seek a change in class to a full on-premise liquor license.
 12. I will not participate in pub crawls or have party buses come to my establishment.
 13. I will not have a happy hour. Happy hour will end by _____
 14. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
 15. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.
- Name: Corrado Lorefice Phone Number: (917) 382-5042
16. I will: _____

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed Corrado Lorefice Notary Public, State of New York
Sworn to this 01 day of MARCH 2014
Community Board 3 requests that the S.L.A. add this stipulation to the license of the establishment mentioned herein.

3/21/2014
Commission Expires April 16, 2014
Qualified in New York County
Notary Public
FLIPPINO M. CINOTTI