



# 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, MATTEO BROWMAN, as a qualified representative of NaNY LLC  
located at 130 St. Marks Place, New York, NY agree to the following stipulations:

- 1.  I will operate a full-service restaurant, specifically a (type of restaurant) Italian  
with a kitchen open and serving food to within \_\_\_\_\_ hour(s) of closing every night  during all hours of operation.
- 2. My hours of operation will be 11am to 12am, 7 days a week

(I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

- 3.  I will not use outdoor space for commercial use.
- 4.  I will operate my sidewalk café no later than \_\_\_\_\_
- 5.  I will employ a doorman/security personnel on the following days: \_\_\_\_\_
- 6.  I will install soundproofing.
- 7.  I will close any front or rear facade doors and windows at 10:00 P.M. every night or during any amplified performances, including but not limited to DJs, live music and live nonmusical performances.  I will not have French doors or windows and doors will be closed by \_\_\_\_\_
- 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 without first obtaining approval from CB 3.
- 12.  I will not participate in pub crawls or have party buses come to my establishment.
- 13.  I will not have a happy hour.  I will have happy hour and it 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.  I will conspicuously post this stipulation form beside my liquor license inside of my business
- 16.  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: MATTEO BROWMAN

Phone Number: (646) 270 7939

17.  I will: \_\_\_\_\_

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

Signed

Matteo Browman

Dated

3/27/15

Sworn to this 27th day of March 2015

[Signature]  
Notary Public



Community Board 3 requests that the SLA add this stipulation to the license of the above-mentioned applicant.





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## 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/communitygroups/community\\_group\\_listings.shtml](http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.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

*RESTAURANT wine*

Check if either of these apply:

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

Today's Date: 3/21/15

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: RW

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: RESTAURANT

Corporation and trade name of current license: Fatebene Fratelli LLC,  
DBA Falanghina # 1273634

### APPLICANT:

Premise address: 130 ST. MARKS Place

Cross streets: Ave A + 1st Ave

Name of applicant and all principals: NANY LLC

MATTEO Brunamonti

Trade name (DBA): Via Della Pace

**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 for any back or side yard use?  Yes  No What is maximum NUMBER of people permitted? LNO  
under  
75

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):  
R7A with a C1-5 overlay

**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 midnight, 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): Rectangular bar with 10 seats, 10' in length on 1st floor

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? all open hours

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

How many employees will there be? 8-10

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

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

Will premise have music?  Yes  No



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 with small speakers

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? NO

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. There has not been a problem in the past. There will not be changes in the method of operation

Do you  have or  plan to install sound-proofing? \_\_\_\_\_

**APPLICANT HISTORY:**

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

If yes, please indicate name of establishment: 48 E Seventh St. Assoc. Inc 48 E 7th St.

Address: 48 E 7th St N.Y. 10003 Community Board # 3

Dates of operation: 2002 TO 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 \_\_\_\_\_

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. NO CONTEST PLEA, 500 FINE DID NOT NOTIFY THE CB 30 DAYS PRIOR TO EXPIRATION OF LICENSE

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? 31

How many On-Premise (OP) liquor licenses are within 500 feet? 26

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.

MATTEO BRONAMONTI  
(646) 226-7939



Robert D. LiMandri  
Commissioner

Scott D. Pavan, R.A.  
Deputy Borough  
Commissioner  
spavan@buildings.nyc.gov

200 Broadway, 3rd Fl.  
New York, NY 10007

[www.nyc.gov/buildings](http://www.nyc.gov/buildings)

212-686-0021

212-686-5578

October 3, 2012

Dana E. Christian, Director  
Licensing Issuance Division  
New York State Liquor Authority  
317 Lenox Avenue, 4<sup>th</sup> floor  
New York, NY 10027

Re: **130 St Marks Place**  
**BLOCK: 435; LOT: 29**  
**ZONING DISTRICT: C1-5 & R7A**  
**MANHATTAN**

To Whom It May Concern:

This is in response to your request dated September 10, 2012 for a Letter of No Objection for **130 St Marks Place**. There is no Certificate of Occupancy on file for this address. The Block and Lot records for this property include that on the 1<sup>st</sup> floor there is a commercial space.

This Department has **No Objection** for an **Eating and Drinking Establishment, Use Group #6, Non-Place of Assembly**, for less than seventy-five (75) persons on the **first (1<sup>st</sup>) floor** of the above referenced premises.

If this building is hereafter altered or its use changes an application for such alteration work or change of use must be filed and a certificate of occupancy shall be issued pursuant to Article 22 of Sub-Chapter 1 of the Administrative Code of the City of New York.

Please contact me if you have any additional questions or concerns regarding this matter. For more specific property information, please visit the "Building Information System" on our web site: [www.nyc.gov/buildings](http://www.nyc.gov/buildings).

Sincerely,

Scott D. Pavan, R.A.  
Deputy Borough Commissioner  
Manhattan

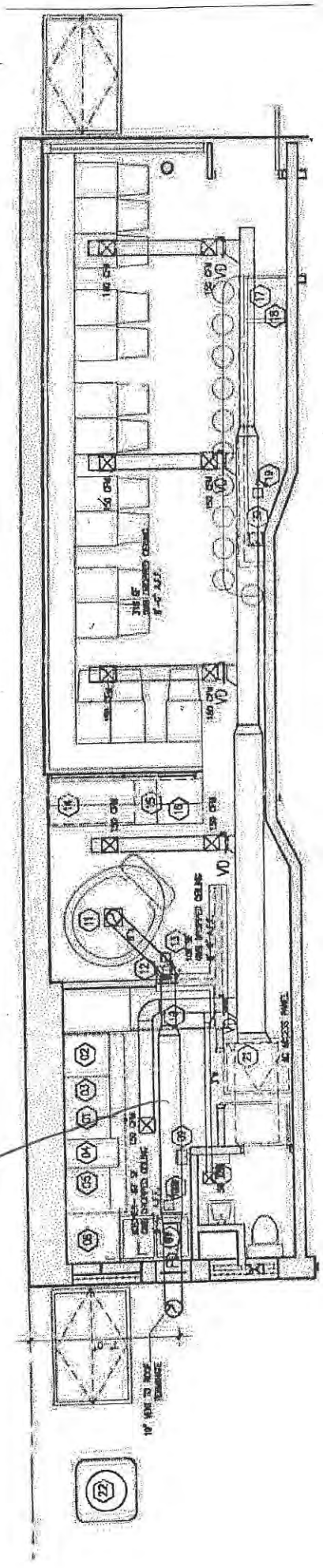
SP/cl

Cc: Martin Rebholz, R.A., Borough Commissioner  
Ginjo Topino, Plan Examiner  
Premises File  
LNO Files

FATEBENE ERATELLI LLC  
130 ST MARKS PLACE  
NY, NY 10009

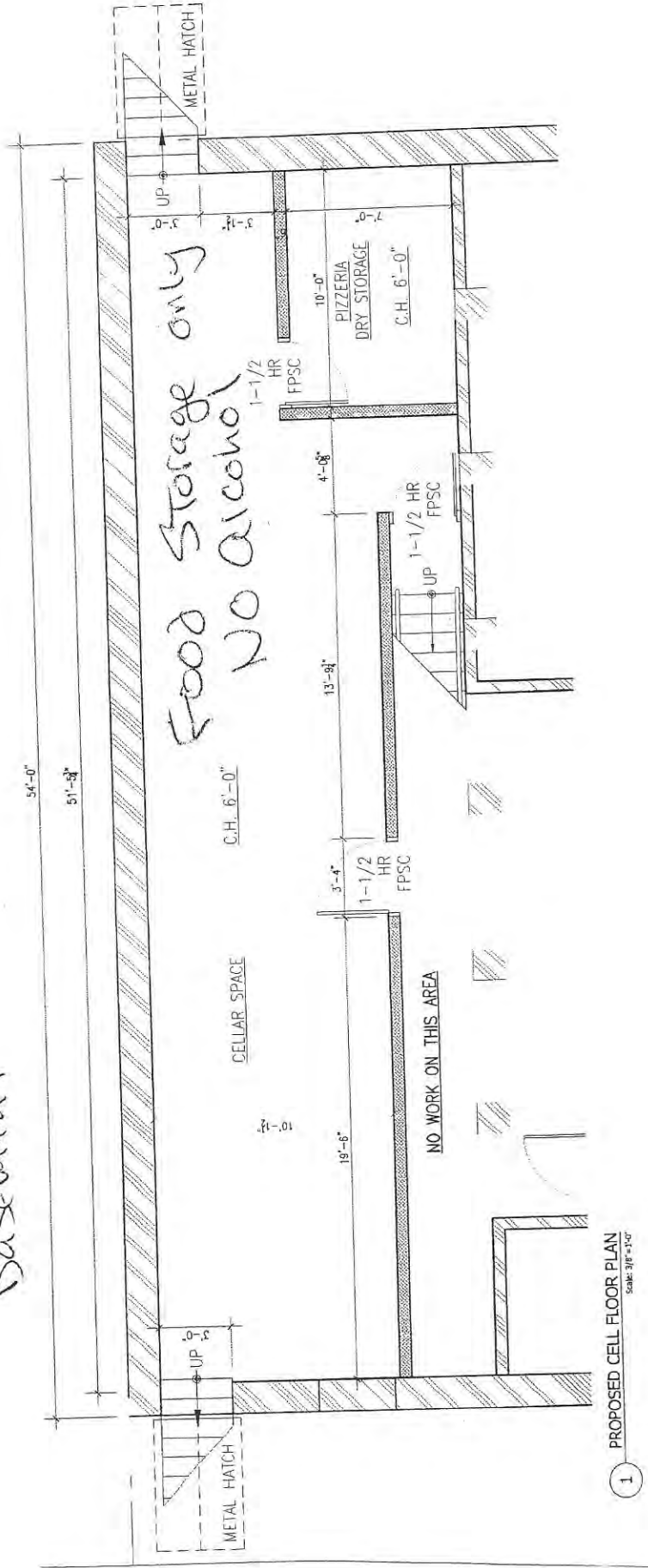
1ST Floor

Kitchen

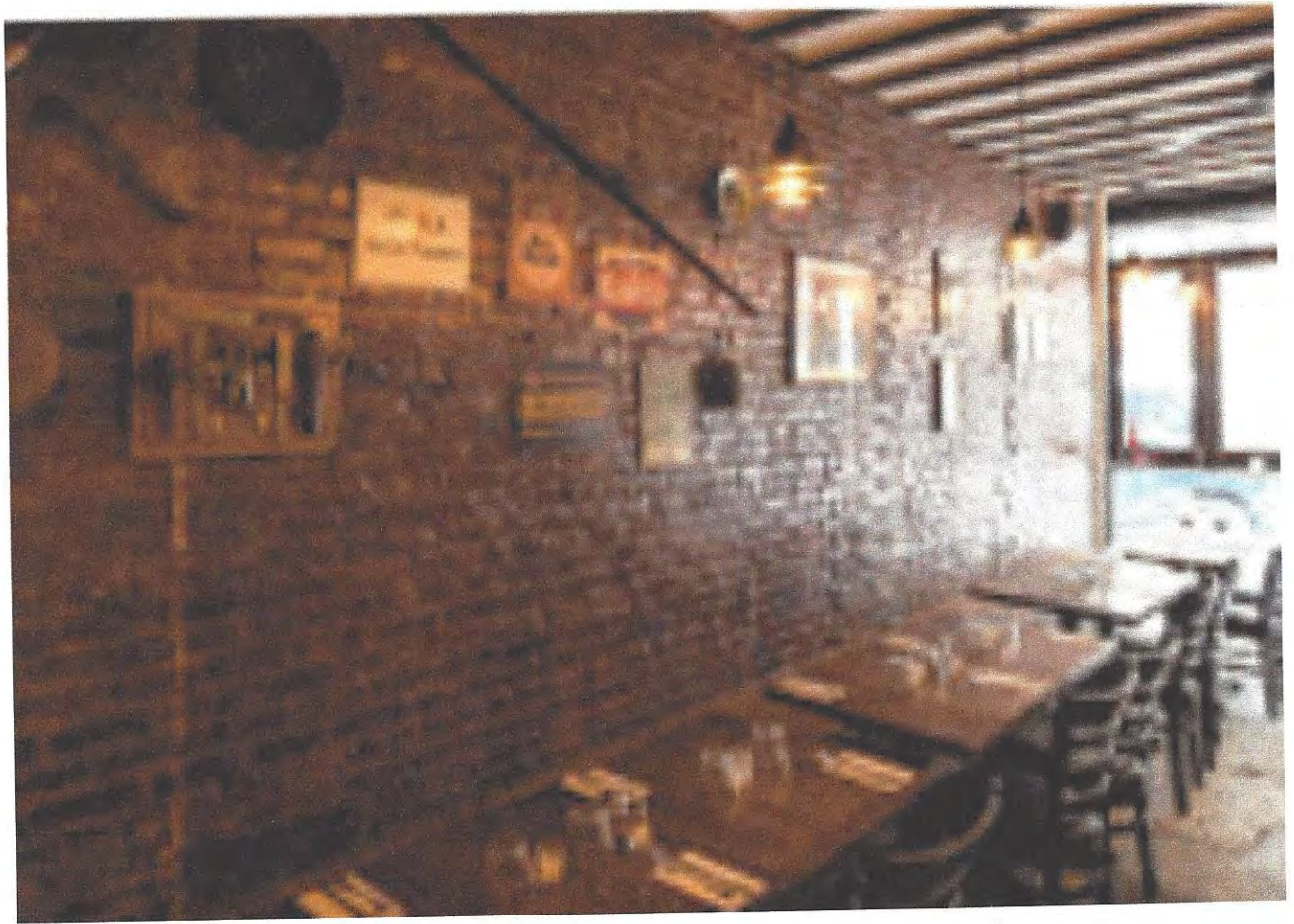


Fatebene Fratelli LLC  
 130 ST Marks Place  
 N.Y. 10009

Basement

















130 St Marks Pl  
NY NY 10009

## 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

*Cruda 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

The menu will  
be expanded

## 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

*arfalle 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*