



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/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

Check if either of these apply:

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

Today's Date: April 29, 2016

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: On-Premises

If alteration, describe nature of alteration: _____

Previous or current use of the location: Bar and Restaurant

Corporation and trade name of current license: 98 Rivington Restaurant LLC d/b/a Galli Restaurant

APPLICANT:

Premise address: 98 Rivington Street

Cross streets: Ludlow and Orchard Streets

Name of applicant and all principals: An entity to be formed by Fabio Granato

Principals: Fabio Granato and Vittorio Assaf

Trade name (DBA): Serafina

PREMISE:

Type of building and number of floors: Three 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: _____

Sidewalk Cafe

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? _____

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):

C4-4A

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) 7 days: 11 am to 2 am

14 Tables - Ground Floor	56 Seats - Ground Floor
Number of tables? <u>5 Tables - Cellar</u>	Total number of seats? <u>26 Seats - Cellar</u>
Total: 19	Total: 82

How many stand-up bars/ bar seats are located on the premise? 1 Bar with 10 Bar Seats
(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 shape

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 - See attached menu

What are the hours kitchen will be open? 11am - 2am

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

How many employees will there be? TBD

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

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) TBD

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: _____ TBD _____

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.

Do you have sound proofing installed? ☐ Yes ☒ No

If not, do you plan to install sound-proofing? ☐ Yes ☒ No

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: _____ See attached Rider _____

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.

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? See attached Proximity Report

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

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. N/A
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.

Liquor License Rider for Pasquale (Fabio) Granato and Vittorio (Victor) Assaf

Name	Name of Establishment	Address	CB	Dates of Operation
Pasquale (Fabio) Granato Vittorio (Victor) Assaf	Le Grande Restaurant	224 W 49th Street	CB5	Present
SAA	Serafina Restaurant	393 Lafayette Street	CB# 2	2007-2009
SAA	Serafina Broadway	210 W 55th Street	CB #5	2004-Present
SAA	Serafina	199 Main Street	White Plains	2011-Present
SAA	Serafina Fabulous Grill	33 E. 61st Street	CB 8	2013-Present
SAA	Brassiere Cognac	963 Lexington Ave	CB8	2013-Present
SAA	Brassiere Cognac	1740 Broadway	CB5	2007-Present
SAA	The Meeting Room	21 23 East 4th Street	CB2	2000-2004
SAA	Serafina Fabulous Grill	29 E 61st Street	CB8	2012-2014
SAA	Serafina	1022 Madison Avenue	CB8	1996-Present
Pasquale Granato	Serafina	7 9th Ave	CB2	2011-Present
Pasquale Granato	Serafina/Geisha	2178 Broadway	CB7	2011- Present

Proximity Report for Location:

April 27, 2016

98 Rivington St, New York, NY, 10002

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
SALGIRAH CORP	141 ESSEX ST	320 ft
FLYNN MCCLURE INC	100 STANTON ST	455 ft
KK & HZ LLC	101 ALLEN ST	825 ft
EAST VILLAGE WINE & LIQUORS INC	80-82 CLINTON ST	1050 ft
EAST HOUSTON STREET WINE & LIQUOR INC	250 E HOUSTON ST	1070 ft
TURTLE DOVE LLC	28 30 CLINTON ST	1130 ft
OCEAN WINE & SPIRIT INC	297 GRAND ST	1370 ft

Churches within 500 Feet

Name	Approx. Distance
Congregation Shaarai Shomoyim	390 ft

Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
98 RIVINGTON RESTAURANT LLC	98 RIVINGTON ST	20 ft
KELTIC LOUNGE INC	132 LUDLOW ST	65 ft
BRACKLUINN REST INC	137 LUDLOW STREET	75 ft
JMDR 127 LUDLOW LLC	127 LUDLOW ST	80 ft
PUB 138 INC	138 LUDLOW STREET	100 ft
NYLA CAFE LLC	126 LUDLOW ST	115 ft
DOWNTOWN LLC THE	107 RIVINGTON ST	130 ft
ALEGRE ORCHARD LLC	146 ORCHARD ST	185 ft
CODA DI BUE LLC	78 84 RIVINGTON ST	190 ft
CAMILLE PRODUCTIONS LLC	110 RIVINGTON STREET	195 ft
A HALIBUT INC	138 ORCHARD ST	220 ft
NYCJB S LLC	112 RIVINGTON STREET	220 ft
FOUNDATION LOUNGE CORP	137 ESSEX ST	235 ft
133 ESSEX RESTAURANT LLC	133 ESSEX ST	265 ft
PENNSYLVANIA JAYCOX INC	118 RIVINGTON STREET	290 ft
WASSAIL LLC	162 ORCHARD ST	300 ft
BG BAR INC	113 LUDLOW ST	300 ft

Name	Address	Approx. Distance
131 ORCHARD STREET RESTAURANT LLC	131 ORCHARD ST	310 ft
OWLINGS INC	152 LUDLOW STREET	315 ft
SWOON CORP	121 ESSEX ST	315 ft
EHD RESTAURANT II LLC	120 RIVINGTON ST	335 ft
RIVINGTON CAFE CORP	123 RIVINGTON STREET	350 ft
STANTON SURF CLUB LLC	99 STANTON ST	355 ft
120 ESSEX MARKET LLC	120 ESSEX STREET	360 ft
MPDRAW LLC	109 LUDLOW STREET	360 ft
FOURTHGEN LLC	127 ORCHARD ST	370 ft
GUAPO BODEGA LLC	146 ESSEX STREET	370 ft
SAKAMAI LLC	157 LUDLOW ST	375 ft
ALPHA 129 REST LLC	127 129 ORCHARD STREET	380 ft
TENTH WARD LLC	115 ESSEX ST	380 ft
122-124 RIVINGTON CORP	122-124 RIVINGTON ST.	380 ft
ULLI BAR CORP	120 ORCHARD ST	390 ft
GHVILLE INC	167 ORCHARD ST	400 ft
GHVILLE INC	167 ORCHARD ST 2ND & 3RD FL	400 ft
158 LUDLOW REST LLC	158 LUDLOW STREET	410 ft
95 STANTON STREET REST INC	95 STANTON ST	415 ft
SOUTH CENTRAL RESTAURANT LLC	151 ESSEX ST	420 ft
JETHOU LLC	167 ORCHARD ST	420 ft
MFM BRANDY LLC	157 ALLEN ST	420 ft
LOCO 111 INC	105 STANTON ST	420 ft
161 LUDLOW FOOD LLC	161 LUDLOW ST	435 ft
168 ORCHARD ST PARTNERS	168 170 ORCHARD ST	440 ft
TWO ALMONTES CORP	108 STANTON ST	445 ft
MILLER'S NEAR & FAR LLC	65 RIVINGTON ST	460 ft
MISSION CANTINA LLC	172 ORCHARD ST	465 ft
STEPS LLC	163 ALLEN STREET	470 ft
ORCHID STREET ENTERPRISES LLC	174 ORCHARD STREET	470 ft
A CASA FOODS LLC	173 ORCHARD ST	480 ft
DISH 165 INC	165 ALLEN STREET	485 ft
GREY ASSOCIATES LLC	165 167 LUDLOW STREET	500 ft
THE MEATBALL SHOP	84 STANTON ST	500 ft
STANTON RESTAURANT CORP	82 STANTON STREET	505 ft
ORCHARD STREET RESTAURANT LLC	187 ORCHARD STREET	525 ft
PRAGUE LLC	131 RIVINGTON ST	530 ft
BARRAZA FOODS INC	198B ORCHARD STREET	550 ft
JERSEY BOYS LLC	173 LUDLOW ST	570 ft
93 LUDLOW ST INC	95 DELANCEY ST	585 ft
180 ORCHARD OWNER LLC, IHG MGMT MARYLAND LLC & GG	171 LUDLOW ST	605 ft
HILL AND DALE RESTAURANT GROUP LLC	115 ALLEN ST	605 ft
BARNORTH GROUP LLC	77 DELANCEY ST	615 ft
SWEET CHICK LES LLC	178 LUDLOW ST	635 ft
OSTERIA GRANO LLC	175 LUDLOW ST	655 ft
106 NORFOLK STREET LLC	106 NORFOLK ST - NORTH STORE	675 ft
106 NORFOLK RESTAURANT, INC.	106 NORFOLK ST - SOUTH STORE	675 ft

Name	Address	Approx. Distance
AMBER AVALON CORP, THE	92 LUDLOW STREET	680 ft
LUDLOW HOTEL OPERATING LLC & LUDLOW HOTEL FOOD	180 184 LUDLOW ST	705 ft
GEORGIA'S EASTSIDE BBQ INC	192 ORCHARD ST	715 ft
JOHANNNGPRO LLC	96 ORCHARD ST	750 ft

Pending Licenses within 750 Feet

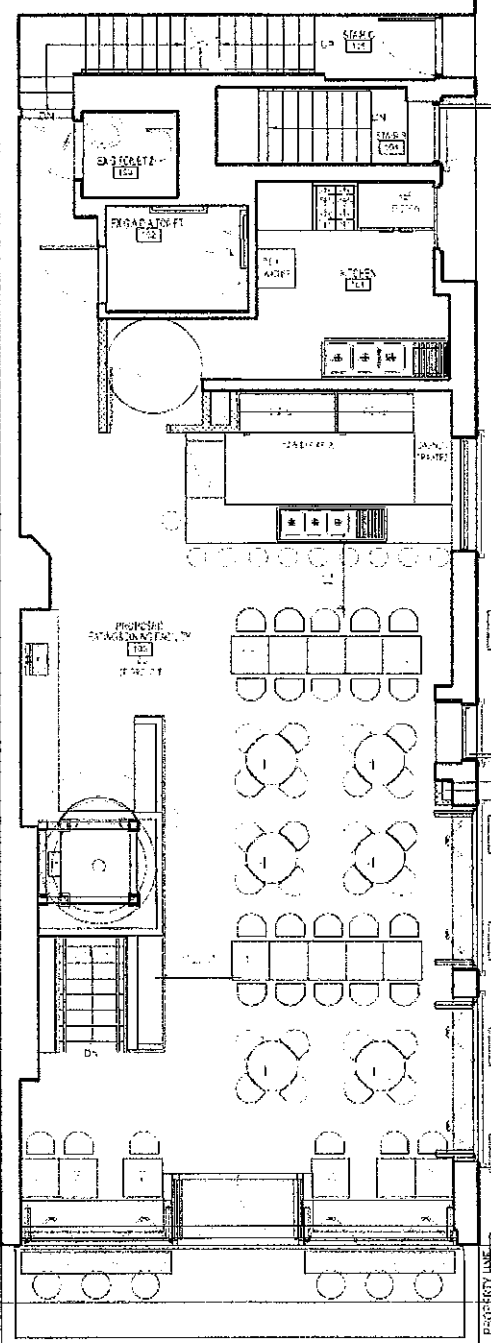
Name	Address	Approx. Distance
HOWLING INC	99 RIVINGTON ST	65 ft
SOHO-LUDLOW INC	139 LUDLOW ST	110 ft
SPITZERS 2015 LLC	126 LUDLOW ST	120 ft
HEATHER JOSEPHINE JANSEN	164 ORCHARD ST	350 ft
BRIDGE & TUNNEL LLC	66 68 RIVINGTON ST	435 ft
BHH ENTERPRISE INC	52 RIVINGTON ST	670 ft
LA CONTENTA INC	102 NORFOLK ST	690 ft

Unmapped licenses within zipcode of report location

Name	Address
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PROPERTY LINE

PROJECT



LUDLOW STREET

PROPERTY LINE.

MAIL ROOM

PROPERTY LINE

TOTAL SEAT COUNT : 56 + 10 BAR SEATS
OUTDOOR SEATING : 24

RIVINGTON STREET

ANTIPASTI

ZUPPA DEL GIORNO	9.50
Homemade everyday with fresh garden vegetables	
BRUSCHETTA	9.95
Toasted bread topped with chopped tomatoes, fresh basil, extra virgin olive oil and a touch of garlic	
CALAMARI	12..90
Fried calamari served with our homemade spicy tomato dip	
CROSTINI DI SOFIA	13.50
Toasted bread topped with fresh melted Italian mozzarella and prosciutto di Parma	
CARPACCIO MALATESTA	16.50
Thin slices of marinated beef with vegetable julienne, Parmigiano Reggiano, mustard sauce	
BUFFALO MOZZARELLA, POMODORO & BASILICO	16.90
Imported Italian buffalo mozzarella served with sliced tomatoes	
BRESAOLA	17.00
Imported bresaola, arugula and mixed mushrooms with extra virgin olive oil & lemon dressing	
TARTARE DI SOFIA	18.00
A selection of the best tuna and salmon marinated in a special sauce, the Italian way	
CARPACCIO DI TONNO "SASHIMI "	19.50
Thinly sliced fresh tuna with soy chive dipping sauce	
PROSCIUTTO E BUFALINE	19.90
Prosciutto di Parma, Italy, with imported Italian buffalo mozzarella	
CARPACCIO DI CARCIOFI & GAMBERETTI	18.90
Thinly slices of artichoke hearts, baby shrimps, basil, garlic, tomatoes, lemon, oil, served warm	
CARPACCIO DI FILETTO & TARTUFI NERI	21.50
Thin sliced prime filet mignon, warm black truffle sauce and boiled potatoes	
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BURRATA Imported Italian burrata cheese	
With cherry tomatoes 19.00, smoked salmon 21.50, Prosciutto di Parma 22.00	

INSALATE

MISTA VERDE	10.50
Garden fresh seasonal salad	
DI SERAFINA	13.50
Our Italian version of the classic Caesar (with grilled chicken add \$5)	
ARUGULA E PARMIGIANO	14.50
Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano, fig vinaigrette	
TRICOLORE	15.00
Italian radicchio, arugula, endive, light vinaigrette	
INSALATA DI PORTO CERVO	16.00
Lettuce, carrots, hearts of palm, avocado, corn and our secret Sardinian dressing	
THE "CHOPRA SALAD"	16.00
Mixed greens, pears, cherry tomatoes, corn, asparagus, walnuts, lemon vinaigrette dressing	
GOAT CHEESE & SPINACH SALAD	17.50
Warm Italian goat cheese, baby spinach, honey & roasted pine nuts	
AVOCADO "SAN PIETRO"	17.50
Avocado & baby shrimps, arugula, grape tomatoes & cannellini beans in a champagne mustard sauce	
SERAFINA CHICKEN SALAD	17.90
Grilled organic chicken breast, romaine & mesclun, sun dried tomatoes, raisin & pine nuts, pesto dressing	
CARCIOFI E PARMIGIANO	18.50
Fresh sliced artichoke hearts with Parmigiano Reggiano, lemon and extra virgin olive oil	
ARUGULA E FILETTO	21.00
"A Serafina signature", baby arugula salad, sliced seared filet mignon and shaved Parmigiano Reggiano	

20% Gratuity recommended for parties 6 and over

SERAFINA IS REALLY CONCERNED ABOUT ALLERGIES,
PLEASE LET US KNOW OF ANY FOOD ALLERGIES YOU MIGHT HAVE

PASTA

Traditionally made like in Italy "al dente"!!
Gluten Free pasta (add \$5) and Whole Wheat pasta are now available

PENNE ALL'ARRABBIATA Spicy tomato sauce with parsley and crushed red pepper	14.00
SPAGHETTI AGLIO & OLIO "AL PACINO" e.v.o.o., red pepper, garlic, Parmigiano	15.50
SPAGHETTINI ALLE ZUCCHINE Sautéed farm fresh zucchini, basil, butter & Parmigiano	16.00
TAGLIOLINI DI PORTOFINO Fresh pesto sauce, string beans, pine nuts & potatoes	16.50
PENNE ALLA STOLICHNAYA Italian peeled tomatoes, bacon, a splash of vodka, touch of cream	16.95
RAVIOLI ALLA SALVIA Homemade spinach and ricotta ravioli served with butter and sage	17.00
PAGLIA & FIENO Homemade fettuccine, light tomato sauce, basil, Parmigiano, touch of cream	17.00
CRESPILLE DI SOFIA Fresh spinach & ricotta crepes with tomato, Parmigiano Reggiano & basil	17.00
TAGLIOLINI DI "CORTINA" AL POLLO Chopped chicken breast, peas, mushrooms, touch of cream	17.50
GNOCCHI DI MAMMA Homemade gnocchi, fresh cherry tomatoes sauce, Parmigiano and basil	17.50
GARGANELLI AL POMODORO FRESCO with fresh ripe tomatoes and basil	18.00
FARFALLE AL LIMONCELLO Bow tie pasta, baby shrimps, lemon zest, lemon juice a touch of cream	18.50
RIGATONI ALLA BOLOGNESE With the finest homemade meat sauce	18.75
LINGUINE ALLE VONGOLE VERACI Baby clams, touch of tomatoes, white wine, garlic, e.v.o.o.	19.00
TRIS OF SOFIA (min. 2 orders) Ravioli with butter & sage, Gnocchi al Pesto, Paglia & Fieno	20.00 pp
RAVIOLI AI PORCINI Homemade ravioli filled and sautéed with fresh porcini mushrooms	21.00
RAVIOLI "DEGLI INNAMORATI" Heart shaped homemade lobster ravioli in a lobster bisque sauce	23.00
RAVIOLI AL TARTUFO NERO Homemade black truffle ravioli and a touch of butter	27.00
SPAGHETTI ALL'ARAGOSTA Spaghetti, half a lobster in a spicy tomato sauce	27.00
TAGLIOLINI AL TARTUFO NERO Homemade tagliolini with black truffle and a touch of butter	27.00
SPAGHETTI AL CAVIALE With caviar, like in Rome 1960!	29.00
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RISOTTO PORCINI Fresh porcini mushrooms, (please allow 15 minutes)	24.00
RISOTTO "VEUVE CLICQUOT" Champagne and black truffles, (please allow 15 minutes)	27.00

## SECONDI PIATTI

GRILLED CALAMARI Whole fresh calamari on a skewer, w/ a bouquet of parsley and thyme	21.00
GRILLED FRESH ATLANTIC SALMON Lentils, baby spinach, bernaïse sauce	26.00
FILET OF BASS AL PINOT GRIGIO Wrapped in thin sliced potatoes on a bed of zucchini and leeks	27.00
TUNA DEL PRINCIPE Grilled filet of tuna, soy sauce and ginger, sautéed spinach & mashed potatoes	28.00
BRANZINO AI CHERRY TOMATOES Sautéed with white wine, roasted potatoes and asparagus	28.00
JUMBO SHRIMPS AL COGNAC Sautéed in a creamy Cognac sauce, served with saffron risotto	29.00
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VEGETARIAN PLATTER Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce	18.00
FILET MIGNON BURGER Gorgonzola cheese, caramelized onions and French fries	18.95
CHICKEN BREAST PAILLARD Grilled organic chicken breast served with arugula and tomatoes	22.00
STRACETTI ALLA ROMANA Single side grilled beef, spices, e.v.o.o., vegetables, mashed potatoes	23.00
CORNISH HEN Marinated in extra virgin olive oil, sage, rosemary and garlic	25.00
STEAK & FRENCH FRIES Steak, aged for tenderness, served with French fries	27.00
VEAL MILANESE Sautéed and breaded medallions of veal, with tomatoes and basil	28.00
FILET MIGNON ALLA "GRIGLIA" Served with grilled seasonal vegetables and French fries	32.00

SIDE DISHES

CESTINO DI FOCACCIA Baked with herbs	7.50
FRENCH FRIES Fried in vegetable oil	8.00
STEAMED VEGETABLES Assorted steamed vegetables	8.00
LENTILS Braised	8.00
SAFFRON RISOTTO	8.00
NONNA MASH Our Italian version of the classic mashed potatoes	8.00

20% Gratuity recommended for parties 6 and over

SERAFINA IS REALLY CONCERNED ABOUT ALLERGIES,
PLEASE LET US KNOW OF ANY FOOD ALLERGIES YOU MIGHT HAVE

LA PIZZA

We proudly use only superior Italian quality ingredients: farina 00, extra virgin olive oil, San Marzano peeled tomatoes, Sicilian sea salt, handmade mozzarella, buffalo mozzarella and burrata. Our pizza is also prepared in a specially constructed oven in order to ensure moisture free and crispy pizza dough.
PLEASE BE AWARE, OUR OLIVES ARE NOT PITTED. HAVE YOUR FAVORITE PIZZA WHOLE WHEAT ADD \$1

ITALIAN CLASSICA

MARINARA	: tomato, oregano and garlic	13.00
MARGHERITA	: San Marzano tomato, mozzarella & fresh basil and olives	15.95
NAPOLETANA	: tomato, mozzarella, anchovies, capers and basil	16.50
V.I.P. MARGHERITA	: imported Italian "fior di latte" mozzarella, tomato & fresh basil	19.00
D.O.C. MARGHERITA	: tomato, mozzarella, Parmigiano Reggiano, cherry tomatoes	20.00
REGINA MARGHERITA	: Italian buffalo mozzarella, tomato & fresh basil	21.00
DI VITTORIO	: imported Italian burrata, San Marzano tomato & basil	22.00

ORIGINALI

FORMAGGI D'ITALIA	: fontina, mozzarella, Parmigiano Reggiano, gorgonzola	17.00
4 STAGIONI	: tomato, mozzarella, mushrooms, artichokes, pesto, prosciutto di Parma	18.00
ALLA NORCINA	: tomato, mozzarella, mushrooms & spicy sausage	18.50

DI SERAFINA

ALLE ERBE	: tomato, fresh garden herbs, olives, Parmigiano Reggiano	14.00
PRIMAVERA	: tomato, mozzarella and season garden vegetables	16.00
AI FUNGHI	: tomato, mozzarella, mushrooms	16.50
PORTOFINO	: tomato, mozzarella, homemade pesto & pine nuts	16.50
ALLA PANCETTA	: tomato, mozzarella, Italian smoked bacon and mushrooms	17.00
GOAT CHEESE	: goat cheese, mozzarella, arugula, red peppers and roasted eggplant	17.50
BIANCA	: baby arugula, shaved Parmigiano Reggiano, fontina and mozzarella	18.00
DI FABIO	: tomato, mozzarella, prosciutto di Parma, sliced tomatoes	18.00
ALL' UOVO	: tomato, mozzarella, prosciutto di Parma, sliced tomatoes and one egg	18.50
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IL CALZONE	: mozzarella, tomato, robiola, basilica, topped with prosciutto	19.00

GOURMET DI SERAFINA

BRESAOLA	: fontina cheese, mozzarella, Italian imported bresaola and baby arugula	19.00
AL SALMONE	: mozzarella, Scottish smoked salmon, wasabi & thai basil	20.00
AI PORCINI	: Italian imported porcini mushrooms, roasted in our wood burning oven	20.00
TONNO	: sliced sushi grade tuna over a special robiola sauce	21.00
AL CAVIALE	: boiled sliced potatoes, crème fraiche and caviar	29.00
TARTUFO NERO	: robiola cheese, fontina, truffle cheese, truffle oil and black truffle	29.00

Pizza for the table \$25

A large square pizza served on a wood board with two toppings of your choice
 Extra topping \$5 (Not available for any Gourmet Pizza-Buffalo-Burrata)

LA FOCACCIA

IL CESTINO	: basket of focaccia with herbs	7.50
LEGGERA	: mozzarella, sliced tomatoes and fresh basil	16.50
LIGURE	: mozzarella, sliced tomatoes, prosciutto di Parma and basil	18.50
DI SOFIA	: our own specialty and secret	20.00
AL SALMONE	: robiola cheese and smoked salmon	22.00
DI SERAFINA	: robiola cheese, buffalo mozzarella, arugula and pancetta	25.00

LA PIADINA ROMAGNOLA

VEGETARIANA	: pepper, mushrooms, Italian fontina cheese	16.00
MILANESE	: prosciutto di Parma, sliced tomatoes and Italian fontina cheese	17.50
FIorentina	: prosciutto di Parma, mozzarella, baby arugula	18.00



Melissa Morales <mmorales@pandblegal.com>

FW: serafina

1 message

Serafina Broadway <serafinabroadway@verizon.net>
To: mmorales@pandblegal.com

Mon, Apr 25, 2016 at 2:41 PM

Ciao

ture

From: John Martinez [mailto:jmartinez@cb7.org]
Sent: Monday, April 25, 2016 1:46 PM
To: Serafina Broadway
Subject: RE: serafina

We have had no complaints re Serafina on W. 77th Street.

John P. Martinez
Assistant District Manager

Community Board 7/ Manhattan

250 West 87th Street

212.362.4008

www.nyc.gov/mcb7

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From: Serafina Broadway [mailto:serafinabroadway@verizon.net]
Sent: Monday, April 25, 2016 1:13 PM
To: John Martinez <jmartinez@cb7.org>
Subject: serafina

Thank you for y cooperation

MANHATTAN COMMUNITY BOARD FIVE

Vikki Barbero, Chair

450 Seventh Avenue, Suite 2109
New York, NY 10123-2199
212.465.0907 f-212.465.1628

Wally Rubin, District Manager

25 April 2016

Manhattan Community Board 3
59 East 4th Street
New York, NY 10003
Attention: Susan Stetzer, District Manager

RE: Serafina Broadway Ltd.

DBA: Serafina
98 Rivington Street
New York, NY 10002

Dear Ms. Stetzer:

In connection with the above applicant who is scheduled to appear before your Board – I was requested to write to you about the applicants other establishment, *Serafina*, located in our Community Board district at 210 West 55th Street.

This applicant has been given a “No Comment” by our committee on their past applications. Additionally, the Community Board has not received any complaints regarding this establishment.

Sincerely,



Nicholas Athanail, Chair
Public Safety and Quality of Life Committee
Community Board Five





