

# Manhattan Community Board 4

# Liquor License Stipulations Application

(All Fields Must Be Completed)

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
Romcargio LLC		Tartina		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
653 9 <sup>th</sup> Ave		45 <sup>th</sup> & 46 <sup>th</sup> St.		
<b>OWNER</b>	<b>NAME:</b>	Romeo DeGobbi	<b>ATTORNEY</b>	
	<b>PHONE:</b>	305-812-7036		
	<b>FAX:</b>			
<b>MANAGER</b>	<b>NAME:</b>	Carlo DiGuilio, Giovanni DiGigiulio	<b>LANDLORD</b>	
	<b>PHONE:</b>	917-531-4894, 347-712-8154		
	<b>FAX:</b>			
<b>NAME:</b>		<b>653 Ninth LLC</b>		
<b>PHONE:</b>		<b>212-228-9300</b>		
<b>FAX:</b>		<b></b>		
<b>DESCRIPTION OF BUSINESS</b>				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain):			
Method of Operation:	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input checked="" type="radio"/> Cafe <input type="radio"/> Other (Explain):			
License Type:	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
<b>APPLICATION TYPE</b> <i>(check one)</i>	<input type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input type="radio"/> Transfer	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	YES	NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input checked="" type="radio"/> Alteration	What is the current license #?	1266162	
		What is the expiration date on the current license?	10/31/2013	
<i>Please describe the nature of the alterations and attach the plans</i> <b>Class Change from RW to OP Liquor License</b>				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	7AM-1AM	7AM-1AM	7AM-1AM	7AM-1AM	7AM-1AM	8AM-2PM	8AM-2PM		
	Music									
	Kitchen	11AM-11PM	11AM-11PM	11AM-11PM	11AM-11PM	11AM-11PM	11AM-11PM	11AM-10PM		
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	30	40	7	19	1	1	7	0	0	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					<input checked="" type="checkbox"/> 1-2	3-4	5+	1 Fl, 36 Persons		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	<input checked="" type="checkbox"/> NO	N/A			
Will applicant have bottle service?					YES	<input checked="" type="checkbox"/> NO	N/A			
Will you be hosting private parties and promotional events?					YES	<input checked="" type="checkbox"/> NO	N/A			
Will outside promoters be used?					YES	<input checked="" type="checkbox"/> NO	N/A	If needed		
Will the security plan submitted be implemented?					YES	<input checked="" type="checkbox"/> NO	N/A			
Will State certified security personnel be used?					YES	NO	<input checked="" type="checkbox"/> N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	<input checked="" type="checkbox"/> N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					<input checked="" type="checkbox"/> YES	NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	<input checked="" type="checkbox"/> N/A	Future		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	<input checked="" type="checkbox"/> NO	N/A	Did not apply yet		
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	<input checked="" type="checkbox"/> N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					<input checked="" type="checkbox"/> YES	NO	N/A			
If you plan to have music, what type(s)?			<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ					
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					<input checked="" type="checkbox"/> YES	NO	N/A			
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					<input checked="" type="checkbox"/> YES	NO	N/A			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					<input checked="" type="checkbox"/> YES	NO	N/A			

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="checkbox"/> NO	N/A	
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	<input checked="" type="checkbox"/> N/A	
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	<input checked="" type="checkbox"/> N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<input checked="" type="checkbox"/> N/A	
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	<input checked="" type="checkbox"/> YES	NO	<input checked="" type="checkbox"/> N/A	
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	<input checked="" type="checkbox"/> YES	NO	N/A	
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES	NO	N/A	

LOCATION & ZONING				
Primary Zoning District:		Overlay (if Applicable):		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/> YES	NO	N/A	*See attached
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="checkbox"/> YES	NO	N/A	*See attached
Is a Public Assembly permit required?	YES	<input checked="" type="checkbox"/> NO	N/A	
Are your plans filed with DOB?	<input checked="" type="checkbox"/> YES	NO	N/A	
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="checkbox"/> Mixed Use <input type="radio"/> Other, describe:			
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="checkbox"/> Mixed Use <input type="radio"/> Other, describe: _____			
<b>NOTIFICATION:</b> What organizations / community groups have you notified regarding your application?	# 1			
	# 2			
	# 3			

**ADDITIONAL INFORMATION: (Applicant Use)**

**ADDITIONAL NOTES: (Office Use Only)**

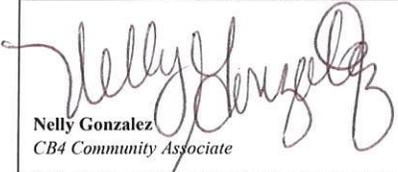
**ADDITIONAL STIPULATIONS: (Office Use Only)**

Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation

Denial  Approval

**CB4 REPRESENTATIVES**

  
**Nelly Gonzalez**  
*CB4 Community Associate*

  
**Lisa Daglian**  
*CB4 BLP Committee Co-Chair*

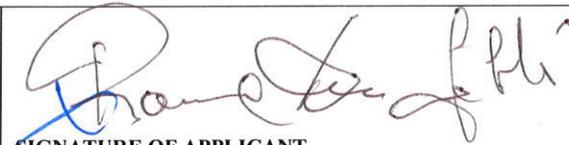
  
**Paul Seres**  
*CB4 BLP Committee Co-Chair*

**APPLICANT AGREEMENT WITH THE COMMUNITY**

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

**SIGN HERE**



  
**SIGNATURE OF APPLICANT**

**Tuesday,  
February 12, 2013**

**DATE**

**NYC BUILDINGS**

NYC Department of Buildings  
280 Broadway, New York, NY 10007

Patricia Lancaster, FAIA, Commissioner

Dileep Khedekar, P.E.  
Deputy Borough Commissioner  
Manhattan Borough Office, 3<sup>rd</sup> Fl.  
Phone: (212) 568-0019  
Fax: (212) 568-5575  
E-mail: dileepk@buildings.nyc.gov

July 12, 2007

New York State Liquor Authority  
Division of Alcoholic Beverages Control  
105 West 125<sup>th</sup> Street - 5<sup>th</sup> Floor  
New York, NY 10027

RE: LETTER OF NO OBJECTION  
653 9<sup>TH</sup> AVENUE  
Block #: 1055; Lot #: 33  
Manhattan

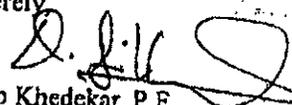
To Whom It May Concern:

The Department has No Objection to an Eating and Drinking Establishment, Use Group 6, for less than Seventy- Five (75) persons on the First (1<sup>st</sup>) floor of the above referenced premises.

However, any new Construction must be filed with this Department.

This is based upon departmental records; Block #: 1055; Lot #:33, Alteration # 103084797 & 104712580.

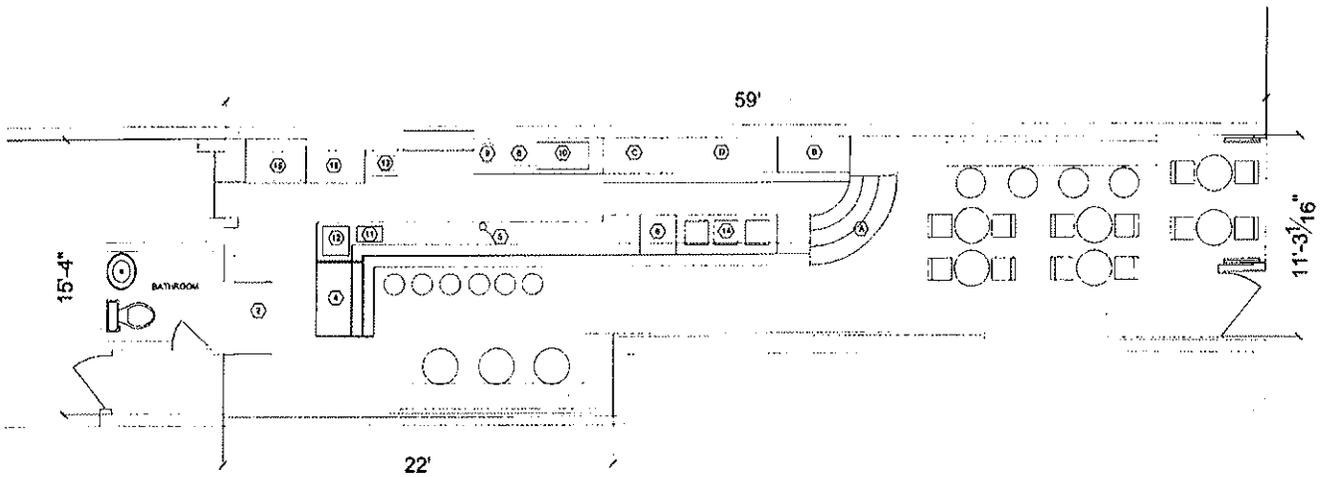
Sincerely,



Dileep Khedekar, P.E.  
Deputy Borough Commissioner  
Manhattan

JK/ks:

- c: Gino Topino, Plan Examiner
- Tahmin Gaffar, Plan Examiner
- LNO File
- Premises File



TARTINA  
 653 9th Ave  
 New York, NY 10036

Drawing Title:  
 1st Floor PLAN

Date: 06-26-2012  
 Drawn by: F.M.  
 Checked by: G.D.

Drawing No:  
 A-015  
 Rev.

TARTINA SAMPLE MENU, MAY BE SHORTENED OR CHANGE FOR OTHER ITEMS.

*(Breakfast menu)*

<i>Hot oatmeal with raisins</i>	\$ 3.95
<i>Bomboloni</i>	3.-
<i>Biscotti</i>	1.75
<i>Cornetto al cioccolato</i>	3.-
<i>Cornetto all'albicoca</i>	3.-
<i>Panino con nutella</i>	3.-
<i>Tartina tostata con nutella</i>	3.-
<i>Cornetto con burro e marmellata</i>	3.-
<i>Frutta Fresca</i>	4.-

*(Hot beverages)*

<i>Café Americano</i>	2.-
<i>Espresso or Decafeinato</i>	2.-
<i>Cappuccino</i>	3.-
<i>Espresso Macchiato</i>	2.50
<i>Ciocolata calda</i>	3.-
<i>Assorted Teas and herbal Teas</i>	3.-

*(Cold Beverages)*

<i>Espresso Macchiato</i>	3.-
<i>Espresso</i>	3.-
<i>Cappuccino</i>	3.-

<i>Americano</i>	2.-
<i>Assorted Teas and herbal Teas</i>	3.-
<i>Fresh squeezed orange juice</i>	4.-
<i>Fresh squeezed lemon juice</i>	4.-
<i>Fresh squeezed grapefruit juice</i>	4.-

*(Antipasti Freddi)*

<i>Antipasto Misto</i>		11.5-
<i>Shrimp salad</i>		14.5-
<i>Assorted Italian cheese plate</i>		12.-
<i>Assorted cured meats</i>		13.-
<i>Rucola salad with red onions and grana Padano=</i>	<i>Small</i>	8.-
<i>with bresaola Della Valtellina</i>	<i>Big</i>	11.-
<i>Fennel salad with Rucola and goat cheese (lemon and oil)</i>		8.5-
<i>Tricolore with ricotta salata</i>		8.5-
<i>Sliced thin fresh baby artichoke with avocado (Italian dressing)</i>		11.-
<i>Classic Caesar salad with garlic croutons</i>		10.-
	<i>With shrimp</i>	15. -
	<i>With chicken</i>	13.-
<i>Bowl of assorted Italian olives</i>		7.-
<i>Italian parsley leaves salad with garlic croutons and pecorino cheese</i>		12.-
<i>Tartina Maine lobster salad with grapefruit wedges</i>		M.P.
<i>Cannellini beans with olive oil and parsley</i>		6.-

*Bruschetta for one person \$ 3.5-*

*Bruschetta Platter* \$ 12.-

*Caponatina with goat cheese and basil*

*With tomato chopped onion and garlic*

*Fresh asparagus, truffle oil and Parmigiano scale*

*Sweet onion marmalade and caccio cavallo*

*Tuna tartare with capers*

*Taleggio cheese with basil pesto and sundried tomatoes*

*Chopped Rucola and anchovies*

*Fresh artichoke hearts with Pecorino cheese*

*Chopped radicchio with fresh tomatoes, basil and garlic topped with Mascarpone cheese*

*White cannellini beans with tomatoes and basil*

*Cubed red beets with goat cheese and chopped red onions*

*Sliced smoked salmon with red onions and goat cheese*

*(Panini)*

*Mozzarella black olive tapenade sliced tomatoes and basil on focaccia bread* 12.-

*Pecorino Romano cheese with tomatoes and tartare sauce* 11.-

*Prosciutto di Parma with fontina cheese and fig spread* 12.-

*Prosciutto di Parma mozzarella tomatoes and basil* 12.-

*Tomato mozzarella and basil* 10.-

*Pancetta with tomatoes Rucola and mustard* 11.-

*Prosciutto, sliced fennel, Parmigiano, truffle oil and mayonnaise* 12.-

*Cooked prosciutto, gorgonzola cheese and roasted peppers* 11.-

*Tyrolean speck with fontina cheese fresh tomatoes and horseradish* 12.-

*Mortadella, emmenthal cheese, Rucola and mustard* 11.-

<i>Bresaola, Parmigiano, Rucola, sliced thin lemon and black pepper</i>	12.5-
<i>Bresaola, Rucola, brie cheese with black pepper</i>	12.5-
<i>Copa, pecorino Romano sliced fennel, olive tapenade, worshcesjre</i>	11.-
<i>Speck, fontina cheese, roasted peppers tartare sauce</i>	12.-
<i>Speck, soft Taleggio cheese gherkins and mustard</i>	12.-
<i>Mildly spice salame, brie cheese gherkins</i>	11.-
<i>Gorgonzola cheese sliced fennel with tartare sauce</i>	11.-
<i>Copa with mozzarella sliced tomatoes and red onions</i>	11.5-
<i>Spicy provolone, roasted peppers tartare sauce</i>	11.-
<i>Bresaola, asparagus and pecorino Romano</i>	12.-
<i>Smoked salmon with capers, <del>on</del> lemon mayonnaise and rucola</i>	14.-

*(Tramezzini and hot Toast)*

<i>Tuna with black olive pesto</i>	9.-
<i>Cooked ham, fontina cheese mayonnaise</i>	8.5-
<i>Cooked ham, fontina cheese pickles tartare sauce</i>	8.5-
<i>Prosciutto, smoked mozzarella, tomatoes and anchovies, ementhal, pickle &amp; tartare sauce</i>	9.-
<i>Mortadella, roasted peppers and pecorino Romano</i>	8.5-
<i>Cacciatorini with red onions and fresh tomatoes</i>	8.-
<i>Nutella spread with sliced banana</i>	7.-

*Beverages;*

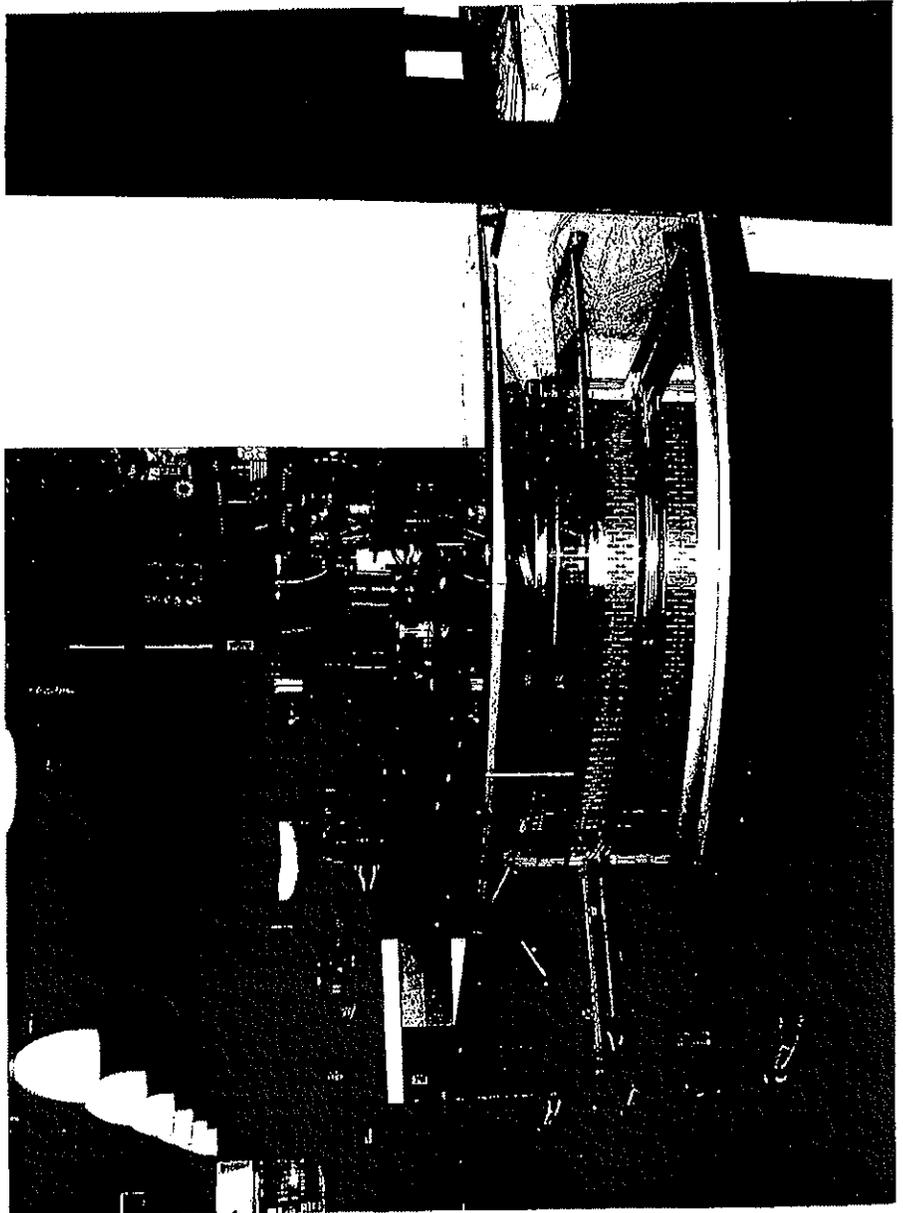
<i>St. Pellegrino, sparkling water</i>	3.-
<i>Panna, still water</i>	3.-

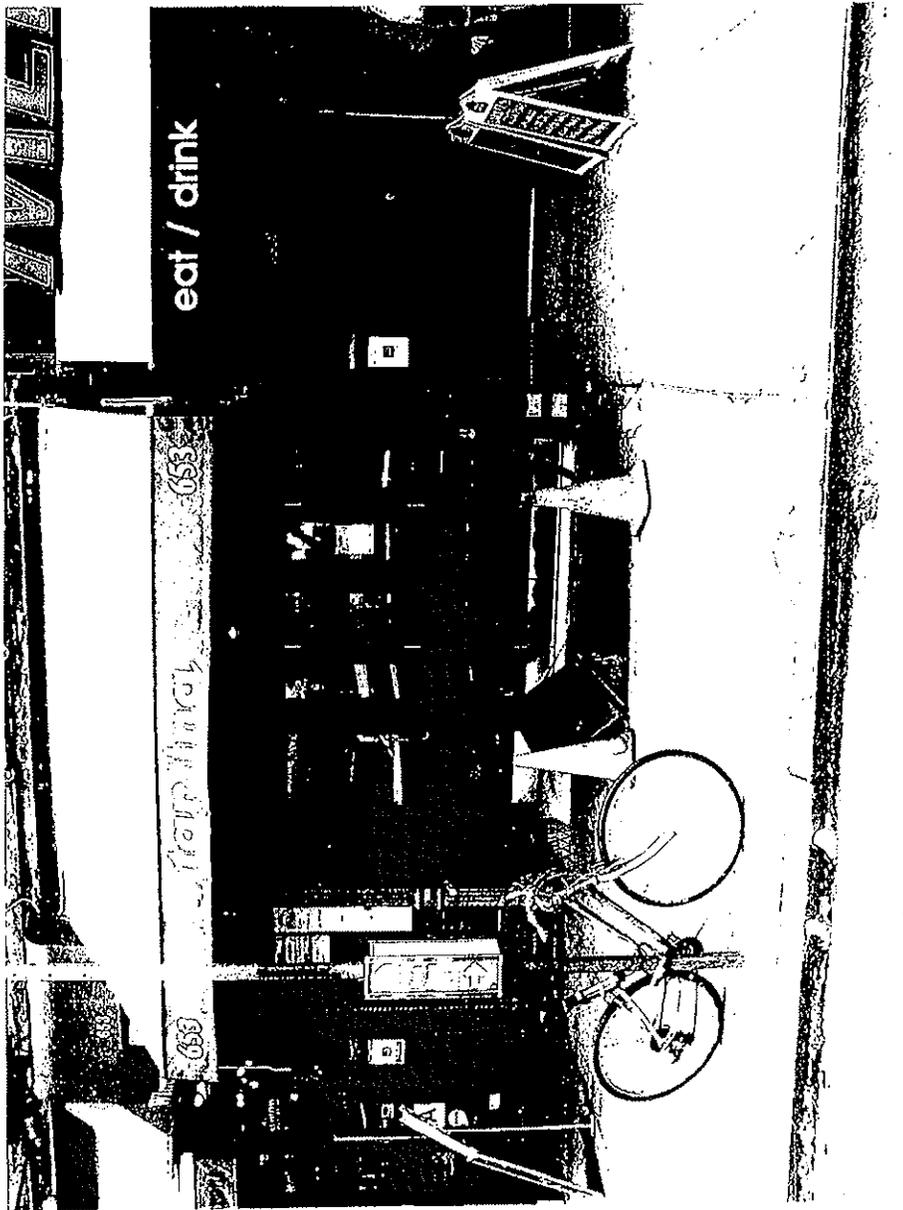
<i>Aranciata St. Pellegrino</i>	3.-
<i>Chinotto, St.Pellegrino</i>	3.-
<i>Limonata St. Pellegrino</i>	3.-
<i>Coca-Cola</i>	1.5-
<i>Diet Coca-Cola</i>	1.5-

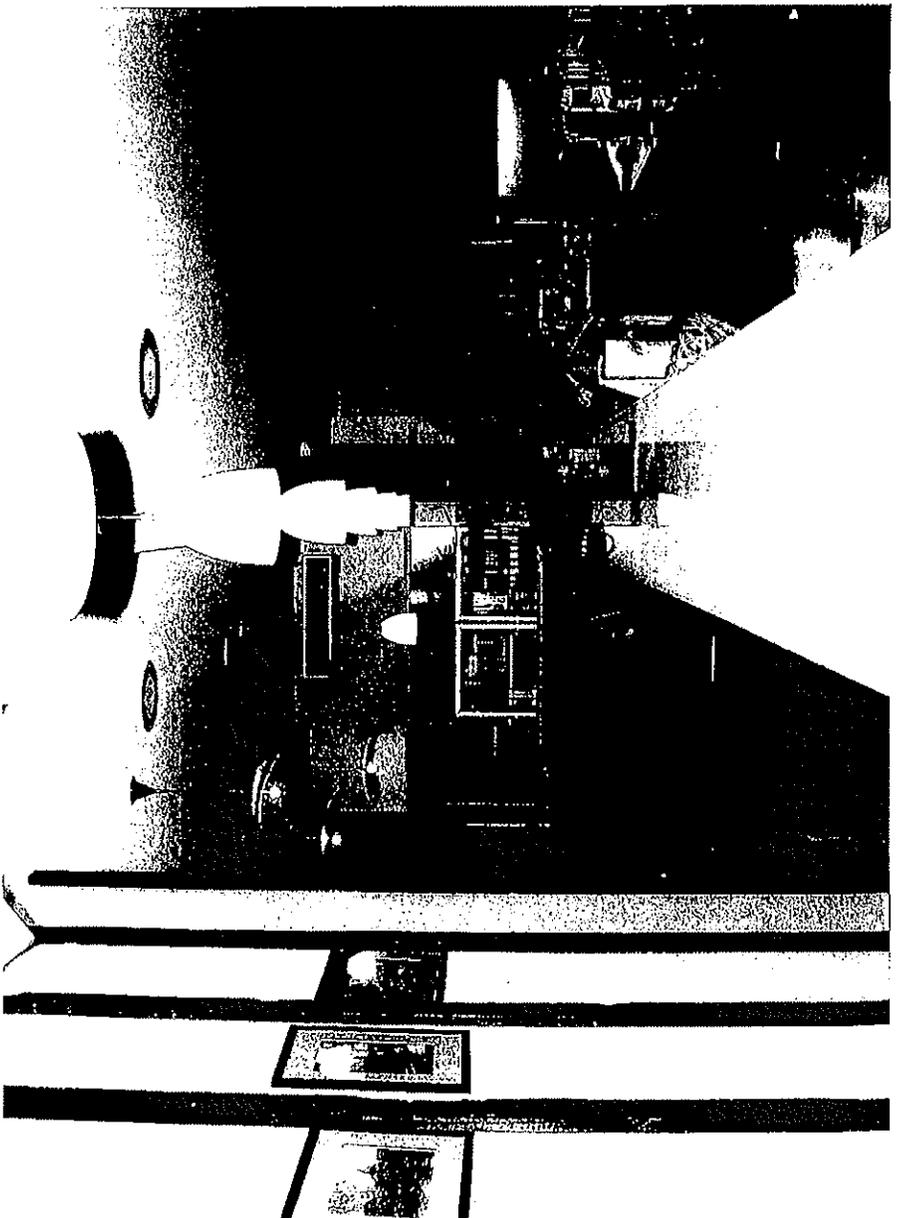
*SALUMERIA SMALL PLATE FOR THREE PERSONS* 12.5-

*BIG PLATE FOR FIVE PERSONS* 20.5-

<i>Prosciutto di Parma</i>	<i>Mozzarella di bufala</i>
<i>Prosciutto cotto</i>	<i>Burrata</i>
<i>Mortadella</i>	<i>Stracciatella</i>
<i>Culatello</i>	<i>Parmigiano Reggiano</i>
<i>Speck</i>	
<i>Bresaola</i>	
<i>Cacciatorini</i>	
<i>Salame</i>	

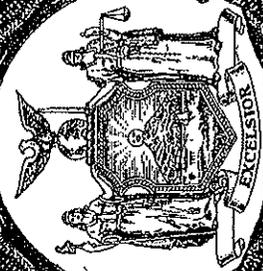






RESTAURANT WINE LICENSE  
SERIAL # 1266162  
COUNTY NEW YORK

EFFECTIVE DATE: 11/21/2012  
EXPIRATION DATE: 10/31/2013  
CERTIFICATE # 0804212



# NEW YORK STATE LIQUOR AUTHORITY

THE LICENSEE DESIGNATED BELOW IS HEREBY GRANTED PERMISSION UNDER THE ALCOHOLIC BEVERAGE CONTROL LAW TO TRAFFIC IN ALCOHOLIC BEVERAGES PURSUANT TO THE TYPE OF LICENSE INDICATED IN THE UPPER LEFT HAND CORNER OF THIS CERTIFICATE AND ACCORDING TO THE STATUTES AND REGULATIONS PERTAINING THERE TO.

THIS LICENSE IS NOT TO BE TRANSFERRED TO ANOTHER PERSON OR TO ANY OTHER PREMISES OR TO ANY OTHER PART OF THE BUILDING CONTAINING SUCH LICENSED PREMISES. IT SHALL NOT BE DEEMED A PROPERTY OR VESTED RIGHT AND MAY BE REVOKED AT ANY TIME PURSUANT TO LAW BY THE METHOD OF OPERATION.

RESTAURANT SERVING WINE AND BEER

RECORDED NO DANCING

ROMCARGIO LLC  
TARTINA  
653 9TH AVE  
NEW YORK NY 10036

FILING FEE 100.00  
LICENSE FEE 480.00

*Dennis Rosen*  
Dennis Rosen  
Chairman

BEFORE GOING ANY BUSINESS FOR THE YEAR FOR WHICH THIS LICENSE HAS BEEN ISSUED HERE THE SAID LICENSEE SHALL BE KEPT IN A SUITABLE FRAMEWORK, SUCH AS A GLASS CASE AND A SUBSTANTIAL WOOD OR METAL CASE, SO THAT THE WHOLE OF SAID LICENSEE MAY BE SEEN, THE SIGN AND SHALL BE POSTED UP AND AT ALL TIMES DISPLAYED IN A CONSPICUOUS PLACE IN THE ROOM WHERE SUCH BUSINESS IS CARRIED ON, SO THAT ALL PERSONS VISITING SUCH PLACE MAY READ THE SAME.

SLA FORM 180-033 (11/99)

Certificate No. 0804212

FOLD AND TEAR HERE

FOLD AND TEAR HERE