

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT <i>ALIANZA Restaurant Group</i>		DOING BUSINESS AS (DBA) <i>La Rosetta</i>				
STREET ADDRESS <i>243 West 14th St.</i>		CROSS STREETS <i>8th Avenue</i>				
OWNER	NAME: <i>ALIANZA Rest. Group</i>	ATTORNEY	NAME: <i>Joe Hurtado</i>			
	PHONE: <i>203-243-5551 cell</i>		PHONE: <i>212-906-1200</i>			
	FAX:		Cell FAX: <i>646-525-5426</i>			
MANAGER	NAME: <i>VINCENT R. DORIA</i>	LANDLORD	NAME: <i>Charles Fridman</i>			
	PHONE: <i>203 243 5551</i>		PHONE: <i>212-534-3939</i>			
	FAX:		FAX:			
DESCRIPTION OF BUSINESS						
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 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					
APPLICATION TYPE <i>(check one)</i>	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?		<input checked="" type="radio"/> YES	<input type="radio"/> NO	
		What is/was the name of establishment?		<i>Vincent Doria's</i>		
		What is/was the address of the establishment?		<i>540 Saw Mill River Rd. Elm</i>		
		What were the dates the applicant was involved with this former premise?		<i>1981 - New York 2008</i>		
	<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?		<input type="radio"/> YES	<input type="radio"/> NO	
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>				
	<input type="radio"/> Alteration	What is the current license #?				
		What is the expiration date on the current license?				
<i>Please describe the nature of the alterations and attach the plans</i>						

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	12 PM-11PM	12 PM-11PM	12 PM-11PM	12 PM-11PM	12 PM-2 AM	12 PM-2 AM	12 PM-11PM
	Music	N/A	N/A	N/A	N/A	N/A	N/A	N/A
	Kitchen	12 PM- 10 PM	12PM-12AM	12PM-12AM	12PM-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
	128	128	29	104	0	1	11	6	3

How many floors are there? What is the capacity for each floor? (please respond in space provided)	<input checked="" type="checkbox"/> 2	3-4	5+	
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?	<input checked="" type="checkbox"/> YES	NO	N/A	
Will you be hosting private parties and promotional events?	<input checked="" type="checkbox"/> YES	NO	N/A	
Will outside promoters be used?	YES	<input checked="" type="checkbox"/> NO	N/A	
Will the security plan submitted be implemented?	YES	NO	<input checked="" type="checkbox"/> 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?	<input checked="" type="checkbox"/> YES	NO	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)	YES	<input checked="" type="checkbox"/> NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	<input checked="" type="checkbox"/> YES	NO	N/A	Possibly. Three tables at restaurant level, which is three steps below sidewalk level
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	3/12
Will applicant provide contact information to neighbors and respond to complaints that arise?	<input checked="" type="checkbox"/> YES	NO	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?	YES	<input checked="" type="checkbox"/> 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.)	YES	<input checked="" type="checkbox"/> NO	N/A	

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	<input checked="" type="radio"/> YES	NO	N/A	3 tables below sidewalk Rev.
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.	<input checked="" type="radio"/> YES	NO	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.	<input checked="" type="radio"/> YES	NO	N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	<input checked="" type="radio"/> YES	NO	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="radio"/> YES	NO	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="radio"/> 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="radio"/> YES	NO	N/A	

LOCATION & ZONING				
Primary Zoning District:	<u>Chelsea</u>		Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	N/A	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	N/A	
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	<input checked="" type="radio"/> NO	N/A	
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO	N/A	
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	NO	N/A	<i>IN PROCESS of being filed</i>
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	<i>Manh. Community Board 4</i>		
	# 2	<i>State Liquor Auth (to be filed)</i>		
	# 3			

ADDITIONAL INFORMATION: (Applicant Use)

Owner: Alianza Restaurant Group- equal partners (Vincent R. Doria, Sr. *, Fre Mero, & Safet 'Steve' Djencic)
Vincent R. Doria, Sr. has owned & operated many restaurants.

ADDITIONAL NOTES: (Office Use Only)

ADDITIONAL STIPULATIONS: (Office Use Only)

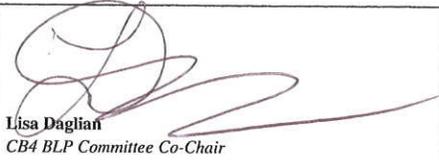
- Applicant agrees the outside will be closed and vacated by 10pm Sunday0 Thursday and 11pm Friday & Saturday

Manhattan Community Board 4 (MCB4) recommends:

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

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Community Associate

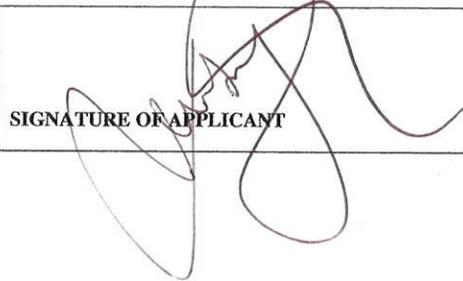

Lisa Daglian
CB4 BLP Committee Co-Chair


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

DATE 12-13

VINCENT R. DORIA, SR.
ALIANZA RESTAURANT GROUP
243 West 14th Street
New York, New York 10011

203-243-5551

January 25, 2013

City of New York
Manhattan Community Board No. 4
330 West 42nd Street, 26th Floor
New York, NY 10036

SUBJECT: 500 FOOT RULE &
500 FOOT HEARING INTEREST STATEMENT

Gentlemen & Ladies:

Please be advised that the premises in question, 243 West 14th Street, has been in operation with several restaurant concepts over the past 10-15 years. The last operation was called "Honey" and was more of a cabaret nightclub operation. La Rosette, in contrast, is an upscale fine dining Italian Mediterranean restaurant with no entertainment and focusing on the sale of food and wine and alcoholic beverages.

We believe the ratio of food is two or more times greater than that of alcoholic beverages. La Rosetta will have soothing background music and no DJ or live music. The size of the bar for La Rosetta is 60% less than our predecessor, with 11 barstools versus 25 barstools. Thereby, the 500 Foot Rule does not apply for this operation, which will not generate annoying levels of noise, rowdiness, or sound pollution to the community.

Thank you for your attention to this matter. Your consideration is greatly appreciated.

Cordially,

Vincent R. Doria, Sr.
Partner

VRD:fjb

VINCENT R. DORIA, SR.
ALIANZA RESTAURANT GROUP
243 West 14th Street
New York, New York 10011

203-243-5551

January 25, 2013

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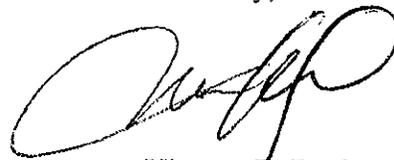
SUBJECT: 200 FOOT RULE

Gentlemen & Ladies:

Please be advised that the application for La Rosetta Restaurant, 243 West 14th Street, does not encroach on any school or church consistent with the 200 Foot Rule.

Thank you for your consideration to this matter.

Cordially,



Vincent R. Doria, Sr.
Partner

VRD:fjb

214 W 14th St,
NY, NY 10011

LA ROSETTA – DRAFT MENU & SUBJECT TO CHANGE – 1/10/13

LA ROSETTA

OYSTER BAR - selections to be determined

ANTIPASTI

MOZZARELLA CAPRESE

Fresh mozzarella, beefsteak tomatoes, roasted peppers, red onions & basil olive oil

CALAMARI FRITTI

Golden fried calamari, spicy marinara

MELANZANE ROLLATINI

Baked stuffed eggplant with seasoned ricotta, spinach, tomato sauce & mozzarella

ZUPPA DI MUSSELS MARINA

Sauteed mussels in garlic, olive oil & parsley with your choice of marinara, white, or spicy brandy sauce

CLAMS CASINO

Stuffed baked clams topped with applewood bacon and garlic butter

BAKED HOT ANTIPASTO FAMIGLIA – serves 4-6

Combination of baked clams casino, fried calamari, mussels marinara, parmigiano encrusted potatoes & stuffed eggplant rollatini

add shrimp & Portobello mushrooms for \$10 extra –

INSALATA

INSALATA MISTA DELLA CASA

Baby field greens, red onion, bell peppers, plum tomato & balsamic vinaigrette

MARINATED BEETS & ARUGOLA

With goat cheese, red onions, arugula, walnuts, raisins with a red wine vinaigrette

CAESAR

Crispy romaine hearts, herbal focaccia croutons, shaved parmesan & caesar dressing

ARUGOLA TRE COLORE

With radicchio, endive & balsamic vinaigrette

INSALATA ROMANA CON GORGONZOLA

Crispy romaine hearts, plum tomato, bell peppers tumbled in creamy dressing & topped with crumbled gorgonzola cheese

ARUGOLA CAMPAGNOLA

Tossed with extra virgin olive oil vinaigrette & topped with goat cheese
Top any above salad: With grilled jumbo shrimp add
With grilled chicken add

PANINI

BLACK ANGUS BURGER

With bacon, Vermont cheddar, lettuce, tomato, fried onions on a freshly baked brioche roll served with house potatoes

CIABATTA MILANESE

Pan fried, breaded chicken cutlet, baby arugula, saffron aioli on a ciabatta served with house potatoes

BURGER ITALIANO

½ lb. Black Angus burger topped with mozzarella cheese, roasted peppers, caramelized onions & pesto spread on a brioche roll & served with mixed greens vinaigrette

SLICED STEAK SANDWICH

Sliced steak medallions grilled, topped with caramelized onions, aioli on an Italian ciabatta & served with cottage potatoes

PRIMI PIATTI **FIRST COURSE**

PENNE VODKA

Sautéed with onions, smoked pancetta & our famous tomato sauce, vodka, a touch of cream and parmigiano cheese

PENNE ECLISSE

Marinated chicken, broccoli, roasted garlic & a touch of brown sauce

LINGUINI VONGOLE

Baby clams, parsley, red pepper flakes, garlic extra virgin olive oil & white wine

FETTUCCHINI BOLOGNESE

Imported egg noodles with traditional Italian meat ragu sauce

CAPELLINI POMODORO

Fresh tomato sauce, fresh basil & topped with parmigiano cheese

FETTUCCHINI MARE & TERRA

With jumbo shrimp, roasted peppers, arugula, artichokes, in a marinara sauce topped with shaved parmigiano cheese

THREE CHEESE RAVIOLI PESTO

With pignoli, basil, extra virgin olive oil in a pesto sauce & shaved pecorino

SPAGHETTI ALLA CHITARRA "PUTANESCA"

Whole wheat spaghetti, olives, capers, & anchovies in a marinara sauce

GNOCCHI NAPOLETANI

With sausage, fennel, broccoli rabe, sun dried tomato, garlic, olive oil & topped with smoked mozzarella

SHRIMP PASTA AMORE

Jumbo shrimp sautéed in garlic, sundried tomatoes & extra virgin olive oil, fresh parsley, butter & white wine tumbled with penne al dente in a scampi sauce

SPAGHETTI CARBONARA

Spaghetti al dente tumbled in smoked pancetta, onion, parsley, egg yoke in a creamy parmigiano sauce

PENNE PESTO

Pignoli, basil, extra virgin olive oil in a pesto sauce

POLLAME CHICKEN

PARMIGIANA

Chicken breasts with tomato sauce, mozzarella cheese & served with penne

FRANCESE

Chicken breasts laced in egg, lightly pan fried with white wine, lemon, butter sauce & served with garlic mashed potatoes & Chef's garnish

MARSALA

Chicken breasts sautéed with mushrooms, marsala wine, butter & a touch of brown sauce & served with garlic mashed potatoes

POLLO SCARPARELLO

Chunks of chicken breasts sautéed in garlic with Italian sausages & pepperoncini served with cottage potatoes

POLLO MARTINI

Chicken breasts incrustated in parmigiano cheese & sautéed with lemon, white wine & butter sauce served with garlic mashed potatoes & Chef's garnish

VITELLO VEAL

PARMIGIANA

Tender veal lightly pan fried, topped with tomato sauce, mozzarella cheese & served with penne

FRANCESE

Veal coated in egg, lightly pan fried in a white wine, lemon, butter sauce & served with garlic mashed potatoes

MARSALA

Veal sautéed with seasonal mushrooms, marsala wine, butter, brown sauce & served with garlic mashed potatoes

PICCATA

Veal in a delicate and delicious butter, lemon, white wine capers sauce with garlic mashed potatoes

OSSO BUCO MILANESE

Slow cooked braised veal shank & served with saffron risotto

PESHE FISH

SALMONE AL FORNO

Grilled salmon with sage, white wine & brown butter over broccoli rabe & served with garlic mashed potatoes

GAMBERONI CAPRI

Jumbo shrimp sautéed with garlic, roasted peppers, black olives in parsley, sage, sherry wine sauce with risotto

TILAPIA MARE CHIARE

Sautéed in white wine, lemon, butter sauce over a bed of spinach & served with garlic mashed potatoes

GAMBERONI SCAMPI

Jumbo shrimp sautéed in garlic, lemon, white wine, butter sauce & served with risotto

TILAPIA PESCATORE

Clams, mussels and a tilapia filet sautéed in garlic, parsley, white wine and a light marinara sauce & served with penne

SEA SCALLOPS PANCETTA

Seared with pancetta, shallots, white wine & served over garlic broccoli rabe

SPECIALITA DELLA CASA HOUSE SPECIALITIES

BISTECCA CONTADINA

Grilled center cut New York strip topped with sautéed seasonal mushrooms, sun-dried tomatoes, peppers & onions with a splash of brandy w/house potatoes

PAELLA VALENZIANA

Jumbo shrimp, lobster tail, clams, mussels, scallops, corizo sausage, chunks of Grilled chicken, saffron risotto in a Madera sauce

LOBSTER TAILS

Twin 6 oz. cold water broiled lobster tails with butter, lemon, white wine & served with Chef's vegetable, garlic mashed potatoes and melted butter

VITELLO MILANESE

Breaded veal chop, seasoned, pan fried, topped with arugula, tomato salad, and extra virgin olive oil dribbles w/garlic mashed potatoes and Chef's garnish

DELLA GRIGLIA FROM THE GRILL

BISTECCA DI MANZO BAROLO

Our classic center cut New York Strip seasoned & char-grilled & served with julienne Chef's vegetables and garlic mashed potatoes with barolo sauce

SKIRT STEAK – 16 OZ.

Marinated, grilled & topped with peppers & caramelized onions and served with house potatoes and chimichurri – We do not recommend it well done

STEAK & BROCCOLI

Our steak tenderloin grilled, sliced topping sautéed broccoli & steak glaze

THE YORKTOWN SPECIAL

Beef medallions seasoned, grilled & topped with our house demi glaze and served with yucca potatoes

BLEU FILET

Filet medallions grilled and topped with bleu cheese crumbs sautéed with mushrooms in white wine sauce

BBQ CHICKEN BREASTS

Grilled and glazed with our delicious BBQ sauce & served with cottage potatoes

MIXED GRIDLE DELLA CASA

A combination of tenderloin steak medallions, skirt steak, Italian sausage links and BBQ chicken served over yucca potatoes & chimichurri & BBQ sauce

COWBOY RIB EYE STEAK – 20 OZ. ON THE BONE

Seasoned, grilled & served with Chef's julienne vegetables and garlic mashed potatoes

WE DO NOT RECOMMEND COOKING STEAKS “WELL DONE”

SIDE ORDERS

PASTA

Linguine, spaghetti, rigatoni, or penne with marinara, Bolognese or butter

SPINACH

Garlic & oil or steamed

BROCCOLI RABE

Garlic & oil or steamed

BROCCOLI

Garlic & oil or steamed

ROASTED POTATOES

FRIED YUCCA

TOSTONES

Pounded golden brown green plantains with garlic mojito

SAFFRON YELLOW RICE

If you have a food allergy, please speak with the Manager or your server.
Thoroughly cooking meats and fish reduces the risk of food borne illness.