



CITY OF NEW YORK

MANHATTAN COMMUNITY BOARD FOUR

330 West 42<sup>nd</sup> Street, 26<sup>th</sup> floor New York, NY 10036  
tel: 212-736-4536 fax: 212-947-9512  
www.nyc.gov/mcb4

1  
2  
3  
4 COREY JOHNSON  
5 Chair

6 ROBERT J. BENFATTO, JR., ESQ.  
7 District Manager

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9 BUSINESS LICNESE & PERMITS COMMITTEE

Item # 1

10

11 March 7, 2012

12

13 Dennis Rosen

14 Chairman

15 New York State Liquor Authority

16 80 S. Swan Street, 9th Floor

17 Albany, New York 12210

18

19 **Re: Lana Restaurant LLC d/b/a Amarone**  
20 *686 9th Avenue (47th/48th)*

21

22 Dear Chairman Rosen:

23

24 Manhattan Community Board 4 (MCB4) recommends **denial** of a transfer for an On-Premise Liquor  
25 license to Lana Restaurant LLC d/b/a Amarone, **unless** the following stipulations, agreed to by the  
26 applicant, is part of the method of operation for this establishment with a capacity of 97, with 80 seats  
27 and 29 tables with one stand-up bar that seats 7 and an unenclosed sidewalk café with 9 tables and 18  
28 seats:

29

30 A signed copy of the questionnaire, stipulations and community agreements are enclosed.

31

32

33 Sincerely,

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Corey Johnson  
Chair  
Manhattan Community  
Board 4

Paul Seres  
Co-Chair  
Business License & Permits  
Committee

Lisa Daglian  
Co-Chair  
Business License & Permits  
Committee

37

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
Lana Restaurant LLC		Amarone		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
686 Ninth Avenue		47 <sup>th</sup> /48 <sup>th</sup> Street		
<b>OWNER</b>	<b>NAME:</b> Antonio Spiridigliozzo/Giovani Apicella	<b>ATTORNEY</b>	<b>NAME:</b> Frank W. Palillo	
	<b>PHONE:</b> 212-245-6060		<b>PHONE:</b> 212-227-1640	
	<b>FAX:</b>		<b>FAX:</b> 212-349-1724	
<b>MANAGER</b>	<b>NAME:</b>	<b>LANDLORD</b>	<b>NAME:</b> 686 Realty Corp.	
	<b>PHONE:</b>		<b>PHONE:</b> 212-625-6600	
	<b>FAX:</b>		<b>FAX:</b>	
<b>DESCRIPTION OF BUSINESS</b>				
<b>Establishment Type:</b>	<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"/> <b>Restaurant</b> <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): _____			
<b>Method of Operation:</b>	<input checked="" type="radio"/> <b>Restaurant</b> <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): _____			
<b>License Type:</b>	<input checked="" type="radio"/> <b>On-Premise</b> <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
<b>APPLICATION TYPE</b> (check one)	<input type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> <b>YES</b>	<input type="radio"/> NO
		What is/was the name of establishment?	Seta Rest. Corp.	
		What is/was the address of the establishment?	686 Ninth Ave	
		What were the dates the applicant was involved with this former premise?	1996-Present	
	<input checked="" type="radio"/> <b>Transfer</b>	What is the prior license #?	1027943	
		What is the expiration date on the prior license?	May 31, 2012	
		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"/> <b>Alteration</b>	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 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	
	Music	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	
	Kitchen	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	12 p.m. – 12 a.m.	
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	
	97	97	29	80	0	1	7	18	9	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	1 <sup>st</sup> floor		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A			
Will you be hosting private parties and promotional events?					YES	NO	N/A	Occasionally		
Will outside promoters be used?					YES	NO	N/A			
Will the security plan submitted be implemented?					YES	NO	N/A			
Will State certified security personnel be used?					YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					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	NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A	Existing – License included		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A			
If you plan to have music, what type(s)?			BACKGROUND	LIVE MUSIC	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.				
	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	NO	N/A	

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<b>NO</b>	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	<b>N/A</b>	
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	<b>N/A</b>	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<b>N/A</b>	
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.).	YES	NO	<b>N/A</b>	
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.	<b>YES</b>	NO	N/A	
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<b>YES</b>	NO	N/A	

LOCATION & ZONING				
Primary Zoning District:	<b>C1-5/R8</b>	Overlay (If Applicable):		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<b>NO</b>	N/A	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<b>YES</b>	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.	<b>YES</b>	NO	N/A	<b>Both</b>
Is a Public Assembly permit required?	<b>YES</b>	NO	N/A	<b>Currently Exists</b>
Are your plans filed with DOB?	YES	NO	<b>N/A</b>	
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> <b>Mixed Use</b> <input type="radio"/> Other, describe: _____			
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> <b>Mixed Use</b> <input type="radio"/> Other, describe: _____			
<b>NOTIFICATION:</b> What organizations / community groups have you notified regarding your application?	# 1	<b>Community Board 4</b>		
	# 2			
	# 3			

**ADDITIONAL INFORMATION: (Applicant Use)**

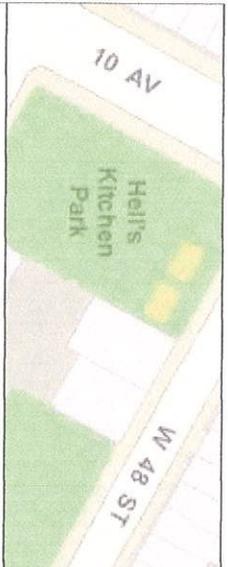
- This is a corporate change only

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

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

- Applicant will continue to operate the same business as they have been at this location since 1996
- License to include sidewalk cafe

FIVE HUNDRED (500) FOOT AREA PLAN

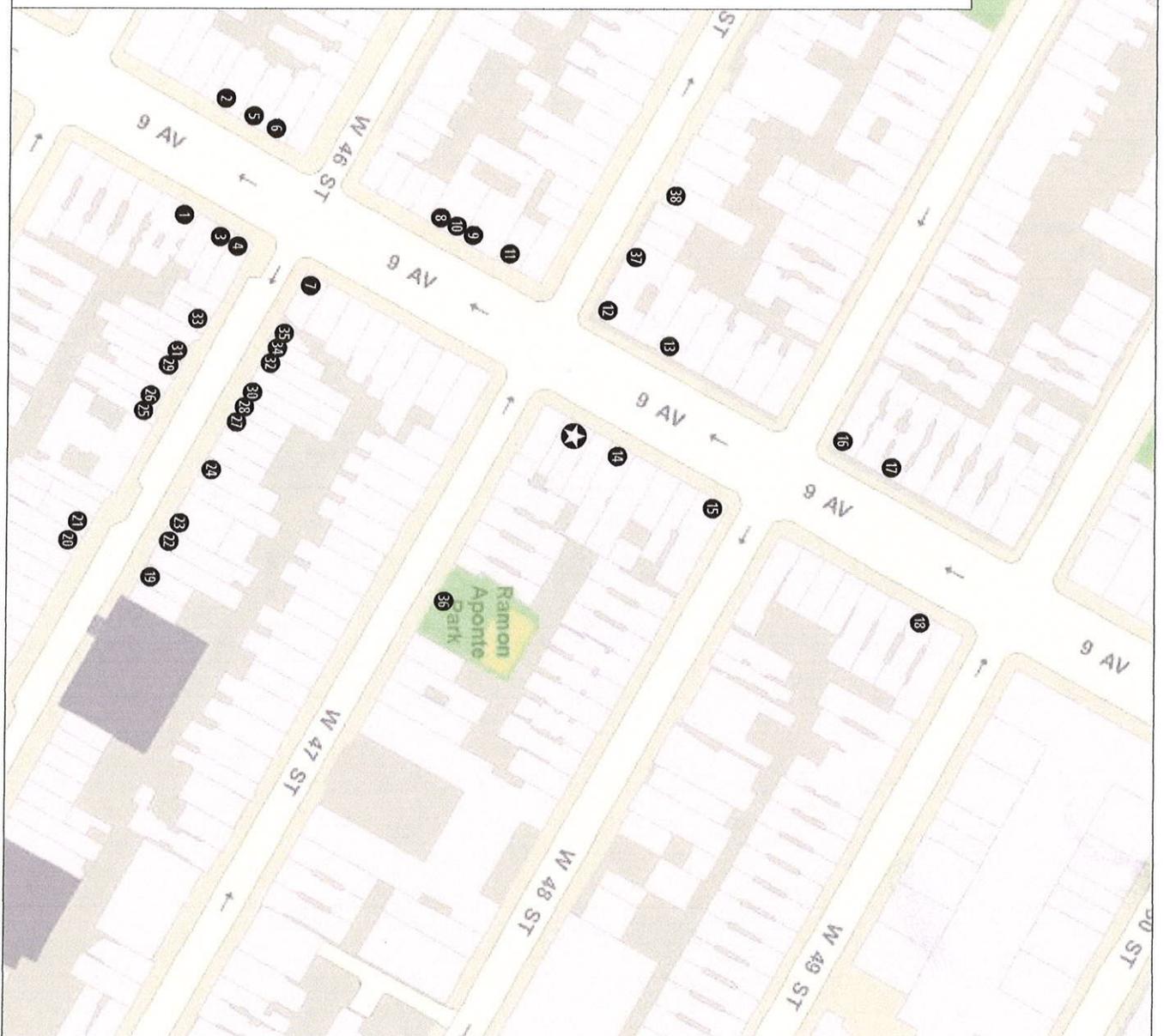


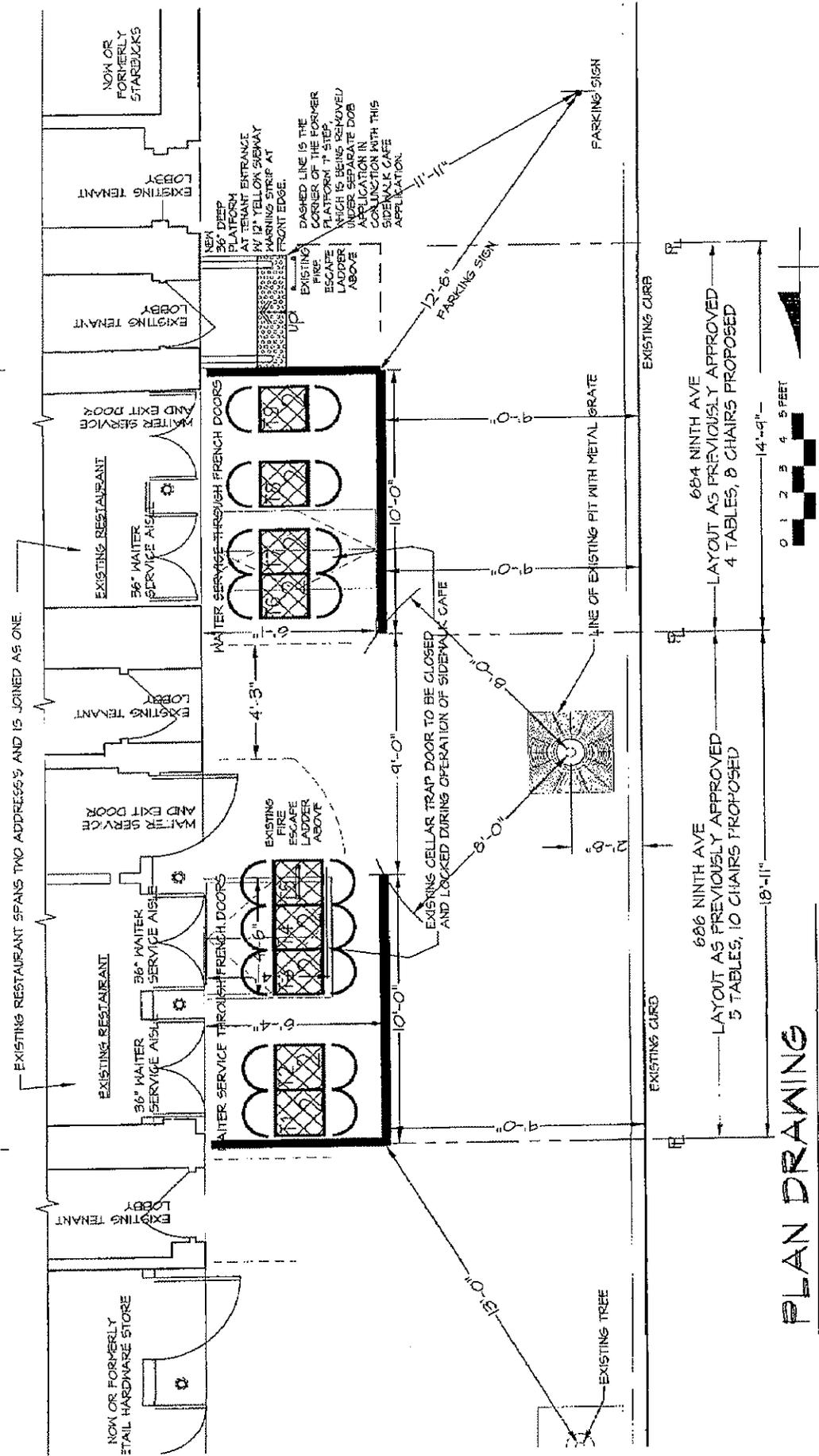
APPLICANT: Tony Serragozza  
 TRACE NAME (DBA):  
 Amore Restaurant

ADDRESS: 555 5th Ave, NY, NY 10036

11/27/2014

NAME	ADDRESS	DIST (FT)
1 Yum Yum Bangkok	550 5th Ave, NY, NY 10036	423
2 LA Cafe	553 5th Ave, NY, NY 10036	456
3 5th Avenue Bacon	555 5th Ave, NY, NY 10036	350
4 Yum Yum 3	558 5th Ave, NY, NY 10036	371
5 Mercury Bar	555 5th Ave, NY, NY 10036	424
6 Breeze	551 5th Ave, NY, NY 10036	413
7 Yum Yum Too	552 5th Ave, NY, NY 10036	303
8 Farmers Crossing a la Brass	573 5th Ave, NY, NY 10036	239
9 Chelsea Grill of Heit's Kitchen	575 5th Ave, NY, NY 10036	212
10 Zigzag Pizzas Bar	573 5th Ave, NY, NY 10036	178
11 Heit's Kitchen	553 5th Ave, NY, NY 10036	105
12 Pinessamas	553 5th Ave, NY, NY 10036	101
13 Jing	550 5th Ave, NY, NY 10036	459
14 Room Service	700 5th Ave, NY, NY 10036	155
15 Dina Grill	701 5th Ave, NY, NY 10036	242
16 Tatic Bar and Restaurant	705 5th Ave, NY, NY 10036	257
17 Kyozuki	742 5th Ave, NY, NY 10036	379
18 The Occure	343 W 48th St, NY, NY 10036	452
19 Don't Tell Mama	344 W 48th St, NY, NY 10036	459
20 Messer Sevens	345 W 48th St, NY, NY 10036	453
21 Bourbon Street Bar & Grill	347 W 48th St, NY, NY 10036	415
22 Start of Gen 45	348 W 48th St, NY, NY 10036	424
23 Slung 45	355 W 48th St, NY, NY 10036	371
24 Bacco	358 W 48th St, NY, NY 10036	411
25 Sinyua Mediterranean Turkish Cuisine	350 W 48th St, NY, NY 10036	408
26 Bangkok House	351 W 48th St, NY, NY 10036	338
27 Lemong Restaurant	353 W 48th St, NY, NY 10036	335
28 The House of Brains	354 W 48th St, NY, NY 10036	381
29 Tamora	355 W 48th St, NY, NY 10036	355
30 Friend Restaurant	355 W 48th St, NY, NY 10036	355
31 Village Pymouse	355 W 48th St, NY, NY 10036	355
32 The Piz	359 W 48th St, NY, NY 10036	374
33 Daccor Broodie's	370 W 48th St, NY, NY 10036	375
34 Pinnace	371 W 48th St, NY, NY 10036	312
35 Hourglass Tavern	373 W 48th St, NY, NY 10036	310
36 Ramon Aponte Park	W 47th St, NY, NY 10036	277
37 Beryze	401 W 47th St, NY, NY 10036	173
38 Cavalry Christian Church	409 W 47th St, NY, NY 10036	239





# PLAN DRAWING

1/4"=1'-0"

MODIFICATION NOTE:  
 THE STEP OVER THE VAULT AT  
 ADDRESS 684 9th AVE IS REMOVED  
 AND THE STEP AT THE SOUTH  
 PROPERTY LINE IS REMOVED.

Existing Approved Sidewalk Cafe: 9 tables, 18 chairs  
 Proposed Modified Sidewalk Cafe: 9 tables, 18 chairs

Sidewalk Cafe  
 Proposed Renewal with Modifications  
**Amarone Restaurant**

684 & 686 Ninth Ave  
 NY NY 10036

Block: 1038 Lots: 1 & 102 (AKA 2 1/2)  
 1552E: 01-31-2012 DRAWING #:

## ANTIPASTI

<b>Soup of the day</b>	<b>\$7.95</b>
<b>Grilled Portobello Mushroom</b> Over Mesclun Salad	<b>\$10.95</b>
<b>Eggplant Fritters</b> With Mixed Greens & Goat Cheese	<b>\$14.50</b>
<b>Mussels</b> Garlic, Oil and White Wine or Tomato Sauce	<b>\$10.75</b>
<b>Carpaccio Di Manzo</b> With Arugula and Parmesan	<b>\$11.50</b>
<b>Fresh Fried Calamari</b>	<b>\$12.50</b>
<b>Fresh Grilled Calamari</b> Over Mesclun Salad	<b>\$12.50</b>
<b>Carpaccio di Polipo</b> with fennel and mixed field greens	<b>\$12.50</b>
<b>INSALATE</b>	
<b>Caesar Salad</b> With or Without Anchovies	<b>\$9.95</b>
<b>Tri Colore Salad</b> Radichio, Arugula and Endive	<b>\$7.95</b>
<b>Amarone Salad</b> Lettuce, Artichoke, Peppers, Mozzarella & Shaved Parmesan	<b>\$9.95</b>
<b>Fava Bean Salad</b> Tomato, Spinach, Olives, Arugula & Onion w/Lemon Dressing	<b>\$10.75</b>
<b>Pear Salad</b> Watercress and Pecorino Cheese with Lemon Dressing	<b>\$8.95</b>
<b>Spinach Salad</b> With Bacon, Almonds & Pecorino Cheese	<b>\$9.95</b>
<b>Mixed Green Salad</b> House Dressing	<b>\$7.95</b>

## PASTA

<b>Penne Pomodoro</b> W/ Tomato Sauce	<b>\$14.50</b>
<b>Rigatoni Siciliana</b> Tomato, Eggplant, Mozzarella	<b>\$16.50</b>
<b>Gnocchi</b> Tomato Sauce, Mozzarella, Basil	<b>\$16.95</b>
<b>Capellini Primavera</b> Fresh Spring Vegetables, Tomato Sauce	<b>\$15.25</b>
<b>Orecchiette</b> w/ Leeks, Prosciutto, Smoked Mozzarella, Pink Sauce	<b>\$16.50</b>
<b>Fettuccine Tri Colore</b> Asparagus and Ricotta in Tomato Sauce	<b>\$16.50</b>
<b>Linguine Putanesca</b> Capers, Olives, Anchovies & Tomato	<b>\$15.25</b>
<b>Capellini Di Giovanni</b> Shrimp, Mushroom & Fresh Chopped Tomatoes	<b>\$16.50</b>
<b>Fettuccine "Portofino"</b> Tomato, Shrimp, Scallops & Fresh Herbs	<b>\$16.95</b>
<b>Spinach Pappardelle</b> w/ Original Bolognese Sauce	<b>\$18.95</b>
<b>Linguine Alle Vongole</b> Red or White Clam Sauce	<b>\$17.95</b>
<b>Bucatini All'Amatriciana</b> Tomato, Italian Bacon & Onion	<b>\$16.50</b>
<b>Fusilli "Norcia"</b> Hot and Sweet Sausage with Fresh Tomato Sauce	<b>\$16.95</b>
<b>Lasagna</b> Homemade classic Italian Meat Lasagna	<b>\$18.50</b>
<b>Risotto del Giorno</b> Risotto of the Day	<b>Market Price</b>
<b>Gluten Free Pasta Available</b>	<b>Market Price</b>

## SIDE ORDERS

<b>Broccoli</b>	<b>\$5.95</b>
<b>Broccoli Rabe</b>	<b>\$6.95</b>
<b>Spinach</b>	<b>\$6.95</b>
<b>String Beans</b>	<b>\$5.95</b>
<b>Roasted Potatoes</b>	<b>\$5.95</b>
<b>French Fries</b>	<b>\$5.95</b>

## PESCI, POLLO & CARNI

All meat and fish entrees are served with potatoes and vegetables of the day

<b>Grilled Breast of Chicken</b> Marinated Chicken Breast	<b>\$17.95</b>
<b>Chicken Amarone</b> Mushrooms, Sundried Tomatoes & Rosemary White Wine	<b>\$19.95</b>
<b>Chicken Scarpariello</b> Lemon, White Wine, Herbs & Garlic	<b>\$19.95</b>
<b>Chicken Parmigiana</b> Traditional Style	<b>\$20.50</b>
<b>Salmon Barolo</b> In Barolo Wine Sauce With Portobello Mushrooms	<b>\$20.50</b>
<b>Gamberoni</b> Jumbo Shrimp in White Wine & Tomato Base	<b>\$25.50</b>
<b>Red Snapper Brodeto</b> Mussels, Clams & Shrimp in a White Wine Tomato Sauce	<b>\$24.50</b>
<b>Veal Piccata</b> White Wine, Lemon & Capers	<b>\$21.50</b>
<b>Scallopine Al Gorgonzola</b> Veal in a Zesty Gorgonzola Sauce	<b>\$21.50</b>
<b>Veal Chop</b> Grilled With Mixed Mushroom Sauce	<b>\$33.50</b>
<b>Filetto Di Maiale</b> Sautéed Pork Medallions w/ Brandy Sauce & Asparagus	<b>\$21.50</b>
<b>Tagliata di Manzo</b> Sliced Grilled Angus Rib Eye over Arugula	<b>\$30.50</b>
<b>Filet Mignon</b> Amarone Wine Sauce, Pink Peppercorns	<b>\$31.50</b>

## DOLCI

<b>Tiramisu, Cheesecake, Tartufo</b>	<b>5.95</b>
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IF YOU HAVE A SPECIAL REQUEST  
OUR CHEF WILL DO HIS BEST TO ACCOMMODATE YOU.

OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date

### 500 FOOT RULE STATEMENT

**Applicants for on premises liquor licenses must complete this section  
(Not required for on premises beer or wine application)**

If the location is subject to the 500 foot rule, and no other exception applies, the license cannot be issued unless the State Liquor Authority makes an affirmative finding that it is in the public interest to issue the license.

The provisions of Section 64, 64-a, 64-c and 64-d of the ABC Law require the Authority to consult with the municipality or community board prior to granting a license for **ANY ON PREMISES LIQUOR ESTABLISHMENTS** where such premises is located within 500' of three or more similarly licensed premises. The Authority is further required to conduct a public hearing, upon notice to the applicant and the municipality or the community board.

**The proposed premises: Check the appropriate box below:**

PREMISES IS NOT WITHIN A 500' RADIUS OF THREE OR MORE ESTABLISHMENTS HOLDING ON PREMISES LIQUOR LICENSES.

PREMISES IS WITHIN A 500' RADIUS OF THREE OR MORE ESTABLISHMENTS SELLING LIQUOR FOR ON PREMISES CONSUMPTION. IF SO, YOU MUST COMPLETE THE WRITTEN STATEMENT BELOW AND SUBMIT THE NAMES AND ADDRESSES OF THE ESTABLISHMENTS WITHIN THE 500' RADIUS, UNLESS THE PREMISES HAS BEEN CONTINUOUSLY LICENSED ON OR PRIOR TO NOVEMBER 1, 1993.

NOT APPLICABLE - PREMISES HAS BEEN CONTINUOUSLY LICENSED ON OR PRIOR TO NOVEMBER 1, 1993

NOT APPLICABLE - POPULATION UNDER 20,000

**YOU MUST PROVIDE THE NAMES OF ALL ON PREMISES LIQUOR ESTABLISHMENTS LOCATED WITHIN 500' OF THE PROPOSED PREMISES**

**IMPORTANT:**

If premises is within a 500' radius of three or more establishments holding on premises liquor licenses and has not been continuously licensed since November 1, 1993 and the population is under 20,000 you must, **SUBMIT A WRITTEN STATEMENT EXPLAINING IN DETAIL WHY YOU BELIEVE ISSUANCE OF THE LICENSE WOULD BE IN THE PUBLIC INTEREST.** FAILURE TO SUBMIT THIS INFORMATION MAY RESULT IN DISAPPROVAL OF THE LICENSE APPLICATION.

These premises will provide a safe, well lit and secure space in the neighborhood, offering its guests a relaxed, stress free and humorous evening, while providing jobs for over 20 employees, mostly drawn from the immediate neighborhood and paying taxes to Federal, State and City governments. These premises will not be conducted in a rowdy manner and the operation of this business will be centered on the needs of the community, not turning a buck.