

THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone (212) 533-5300  
 www.cb3manhattan.org - info@cb3manhattan.org

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations for Administrative Approval

I, EUGENIA Smilowitz, as a qualified representative of Second Avenue Restaurant Group Inc located at 58 2<sup>nd</sup> Avenue, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) Italian  
 Kitchen open and serving food every night during all hours of operation.
- My hours of operation will be:  
 Mon 9am-12am; Tue 9am-12am; Wed 9am-12am;  
 Thu 9am-12am; Fri 9am-12am; Sat 9am-12am; Sun 9am-12am.

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

- I will not use outdoor space for commercial use.
- I will operate my sidewalk café no later than \_\_\_\_\_
- I will employ a doorman/security personnel on the following days: \_\_\_\_\_
- I will install soundproofing, \_\_\_\_\_
- I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.  I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
- 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 \_\_\_\_\_
- I will play ambient recorded background music only.
- I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
- I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have unlimited drink specials, including boozy brunches, with food.
- I will not have a happy hour or drink specials with or without time limitations OR  I will have happy hour and it will end by 7pm.
- I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: EUGENIA Smilowitz Phone Number: (917) 439-2949

18.  I will: \_\_\_\_\_

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

Signed Eugenia Smilowitz Dated 2/28/18

Sworn to this 28 day of February 2018

Joseph Mangini  
 Notary Public  
 JOSEPH MANGINI  
 Notary Public, State of New York  
 No. 24-4950203  
 Cert. Filed in Nassau County  
 Commission Expires April 24, 2019



THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone (212) 533-5300  
 www.cb3manhattan.org - info@cb3manhattan.org

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

Today's Date: 3/1/18

**APPLICANT**

- Name of applicant and principle(s): Second Ave Restaurant Group Inc
- Premise address: 58 2nd Ave
- Cross streets: E 3rd + E 4th Streets
- Trade name (DBA): Daniela Mia
- Check which you are applying to:  New liquor licence  Alteration of an existing license  Sale of assets
- If alteration, describe nature of alteration: \_\_\_\_\_
- Is location currently licensed?  Yes  No
- Type of license: RW
- Previous or current use of the location: RESTAURANT
- Corporation and trade name of current location: 58 2nd Ave Rest Corp
- Type of building and number of floors: MULTI UNIT, mixed use, 5 floors
- Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use?  Yes  No LNO 12a. What is the permitted occupancy indoors and outdoors? 74
- 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 C2-5 overlay
- How many licensed establishments are within 1 block? 9
- How many On-Premise (OP) liquor licenses are within 500 feet? 19
- Is premise within 200 feet of any school or place of worship?  Yes  No

**PROPOSED METHOD OF OPERATION**

- Describe your method of operation: Full service Italian Restaurant
- 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/hours each day and hours of outdoor space if applicable): 9am - 12am 7 days a week
- Total number of table: 17
- Total number of seats: 62

24. 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.)
25. Describe all bars (length, shape, and location): 12' Long L Shaped Bar with 11 seats
26. Does premise have a full kitchen?  Yes  No in the middle of the restaurant
27. What are the hours kitchen will be open? up to 1 hour before closing (or 11pm daily)
28. What type of food is available for sale? Italian
29. Will a manager or principal always be on site?  Yes  No If yes, which? \_\_\_\_\_
30. How many employees will there be? 15-20
31. Do you have or plan to install  French doors  accordion doors or  windows? EXISTING
32. Will there be TVs/monitors?  Yes  No (If Yes, how many?) \_\_\_\_\_
33. Will premise have music?  Yes  No 33a. If Yes, what type of music?  Live Music  Juke box  DJ  Tapes/CDs/iPod
34. If other type, please describe: \_\_\_\_\_
35. What will be the music volume?  Background (quiet)  Entertainment level
36. Please describe your sound system: I Pod
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged?  Yes  No
38. If Yes, what type of events or performances are proposed and how often? \_\_\_\_\_
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? \_\_\_\_\_
40. Will there be security personnel?  Yes  No 40a. If Yes, how many and when? \_\_\_\_\_
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? we are a Quiet restaurant
42. Do you have sound proofing installed?  Yes  No 43. If not, do you plan to install sound-proofing?  Yes  No

**APPLICANT HISTORY**

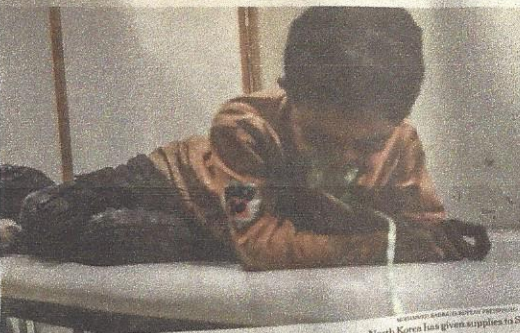
44. Has this corporation or any principal been licensed previously?  Yes  No If yes, please indicate name of establishment(s): \_\_\_\_\_
45. Address: \_\_\_\_\_ 47. Community Board # \_\_\_\_\_
46. Dates of operation: \_\_\_\_\_
47. Has any principal had work experience similar to the proposed business?  Yes  No If yes, explanation of experience or resume. our manager will
48. Does any principal have other businesses in this area?  Yes  No If yes, give trade name and describe type of business: \_\_\_\_\_
49. 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.

**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.

# New York Times

NEW YORK, WEDNESDAY, FEBRUARY 26, 2018



## KUSHNER IN AUTHORITY TO TOP U.S. SECRET. CLASH OVER CLEARANCE Vast Portfolio of a Key Trump Aide Is Likely to Diminish

By MICHAEL D. SHEAR and KATE ROGERS  
WASHINGTON — Jared Kushner, the president's son-in-law and senior adviser, has been stripped of his top-secret security clearance after months of delays in completing his background check, and will now be limited in his ability to view highly classified information, a White House official said. A senior person familiar with Mr. Kushner's situation said on Tuesday.

...morning gas attack by Syrian government forces. A United Nations report says North Korea has given supplies to Syria.

## Battle Business st G.O.P.

...Dennis Kucinich, a former congressman, is among the leading candidates in the primary race in Ohio. Mr. Kucinich is a vocal critic of the Obama administration's foreign policy and has a record of supporting Democratic candidates in the past.

## Guns Create a Political Minefield in the Midterms

By JONATHAN MARTIN and ALEXANDER BURNS  
WASHINGTON — In Minnesota, a Democratic candidate for governor with a record of supporting gun rights is facing a political minefield. The candidate, Tim Walz, is a former member of the National Rifle Association and has a record of supporting gun rights. He is facing a primary challenge from a more liberal Democrat, Keith Ellison, who is a vocal critic of gun rights.

## After Florida Shooting, Candidates Carefully Adjust Views

...I've always respected the right to bear arms, but I think people with their eyes closed are under more pressure than ever to adjust their views on the issue. Even as they attempt to remain bipartisan, candidates are adjusting their views on gun rights. Some are calling for more restrictions, while others are calling for more gun rights. The debate is becoming more polarized.

# ATTENTION RESIDENTS & NEIGHBORS

Second Ave Restaurant Group Inc  
Company/DBA Name and Contact Number for Questions

plans to open a

Restaurant

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

58 2nd Ave

Building Number and Street Name (Address)

This establishment is seeking a license to serve

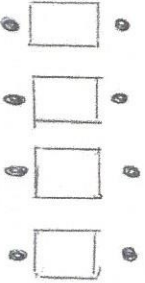
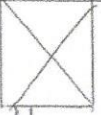
Beer & Wine

Beer & Wine or Beer

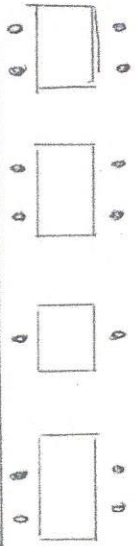
EUGENIA Smolovitz (917) 439-2949 eugenia@2ndave.com  
Applicant Contact Information

Contact the Applicant or COMMUNITY BOARD 3  
With any questions or concerns.  
info@cb3manhattan.org - www.cb3manhattan.org

ENTRANCE

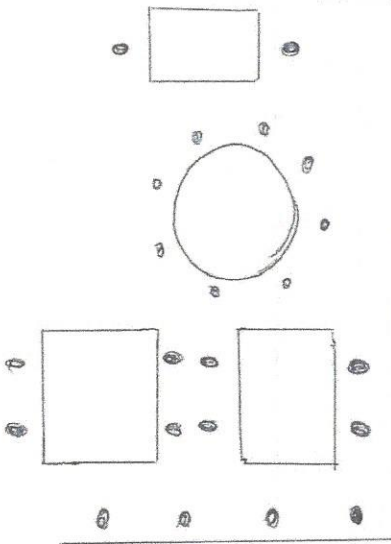
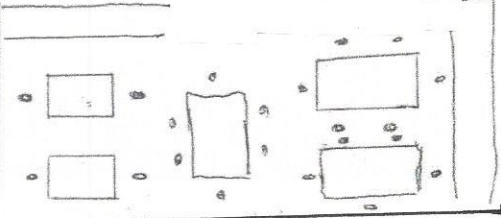


BASMENT DOOR



BATHROOM

BOILER ROOM



P D B

PIZZA OVEN

Z N I P H K

# DANIELA MIA

## DINNER MENU

### ANTIPASTI

#### *Appetizers*

#### BARBABIETOLE

15

*roasted baby beets, honey dijon vinaigrette, Middlebury blue, pistachio*

#### POLIPO

18

*charred octopus, marble potatoes, pomodoro, caper salmoriglio*

#### FEGATINI

14

*duck liver mousse, passito wine, onion agrodolce, crostini*

#### BURRATA

18

*creamy mozzarella, root vegetable panzanella, citrus, toasted almonds, sherry vinaigrette*

#### POLPETTINE

16

*prosciutto & mortadella meatballs simmered in tomato sauce*

#### TORTELLINI IN BRODO

14

*traditional meat-filled ravioli, rich chicken broth*

#### FRITTO MISTO

19

*shrimp, calamari, white fish, bomba calabrese aioli*

### INSALATA

#### *Salads*

#### MARE

17

*Adriatic-style seafood salad, olives, lemon, capers, celery*

#### CACIO E PEPE

14

*romaine lettuce, garlic breadcrumbs, parmigiano, anchovy vinaigrette*

#### MISTA

13

*mixed lettuces, shaved vegetables, candied walnuts, robiolina crostini, shallot red wine vinaigrette*

#### RUCOLA

14

*wild arugula, apples, crispy speck, ricotta salata, Lambrusco vinaigrette*

## PASTA

*Handmade artisan pastas. Low gluten pasta available upon request \$24*

### RIGATONI

*wild mushroom sugo, rosemary*

### PANSOTTI

*short rib ravioli, rutabaga puree, crispy bresaola*

### CARAMELLE

*chestnut, apple, and ricotta-filled pasta, goat cheese fonduta*

### MAFALDE

*wild boar ragù, cranberries, toasted pistachio*

### TAGLIATELLE

*bolognese ragù, parmigiano*

### CAPPELLETTI

*truffled ricotta ravioli, prosciutto, butter*

### GRAMIGNA

*macaroni, sweet pork sausage, tomato, cream*

### GARGANELLI

*pasta quills, cream, radicchio, truffle butter, prosciutto*

### SPALLINA

*double ravioli, squacquerone cheese, rabbit, sage, saba*

### FUSILLI

*neopolitan pork shoulder ragù, robiolina cheese*

### TORCIA

*squid ink pasta, seppia & shrimp ragù*

### LASAGNA

*spinach flour pasta, bolognese antica ragù*

### RISOTTO

*parmigiano & porcini crema, red wine reduction*

## ENTRÉES

## PESCE

*Fish*

### CAPELANTE

32

*pan-seared sea scallops, cipollini onion puree, brussels sprout leaves, pomegranate seeds*

### BRANZINO

33

*Mediterranean sea bass, braised leeks, potato, bagna cauda*

### MERLUZZO

32

*olive oil-poached cod, tomato acqua pazza, escarole*

# CARNE

*Meat*

## POLLO AL MATTONE

28

*brick oven-roasted chicken, gaeta olives, lemon, capers, potatoes*

## PETRONIANA

33

*crispy veal cutlet, prosciutto cotto, spinach, parmigiano, truffle cream*

## PORCHETTA

34

*tuscan spit-roasted hampshire pork, blistered baby peppers, apple mostarda, balsamic*

## ANATRA

31

*walnut crusted duck breast, potato puree, braised escarole*

## STRACOTTO

39

*braised short rib, creamy polenta, kale, gremolata*

## FILETTO

43

*8 oz filet of beef, sauteed root vegetables, bone marrow, jus*

## BISTECCA

45

*14 oz prime ribeye, charred radicchio, cipollini agrodolce*

## COSTATA FOR TWO

135

*40 oz, 40 day dry-aged tomahawk ribeye, watercress, charred lemon*

# CONTORNI

*Sides \$10*

## WILD MUSHROOMS

## CREAMED SPINACH

*sauteed upon request*

## BRUSSELS SPROUTS

*sausage vinaigrette*

## PARMIGIANO FINGERLING POTATOES

## POLENTA ALLA BOLOGNESE

## CAULIFLOWER

*shallot vinaigrette, pine nuts*

# PIZZE

MARINARA ( RED PIZZA, NO CHEESE, VEGAN )



TOMATO SAUCE / OREGANO / GARLIC / SEA SALT / E.V. OLIVE OIL

MARGHERITA ( RED PIZZA )

17

TOMATO SAUCE / FIOR DI LATTE / BASIL / PECORINO E.V. OLIVE OIL / SEA SALT

DON DOM ( RED PIZZA )

19

TOMATO SAUCE / BUFFALO MOZZARELLA / PRIMOSALE / PARMIGIANO / FRESH BASIL / E.V. OLIVE OIL

SOPPRESSATA PICCANTE ( RED PIZZA )

19

TOMATO SAUCE / FIOR DI LATTE / SOPPRESSATA / E.V. OLIVE OIL CHILI FLAKES / SEA SALT / OREGANO / PECORINO

SOPPRESSATA SUPER PICCANTE ( RED PIZZA )

19

TOMATO SAUCE / FIOR DI LATTE / SOPPRESSATA / OREGANO / FRESH CHILIES

DEL POPOLO ( RED PIZZA )

18

TOMATO SAUCE / FIOR DI LATTE / CAPERS / SAN BENEDETTO ANCHOVIES / OREGANO / OLIVES

AMATRICIANA ( RED PIZZA )

19

TOMATO SAUCE / FIOR DI LATTE / SWEET SAUSAGE / SCALLIONS / FRESH CHILIES / SEA SALT

MEATBALL ( RED PIZZA )

18

TOMATO SAUCE / MEATBALLS / FIOR DI LATTE / FRESH BASIL / PECORINO

STRACCIATELLA ( WHITE PIZZA )

19

BASIL / PEAR TOMATOES / SEA SALT / E.V. OLIVE OIL

CHERRYSTONE CLAM ( WHITE PIZZA )

20

FIOR DI LATTE / OREGANATA BUTTER / PARSLEY / LEMON E.V. OLIVE OIL

CREMINI MUSHROOM ( WHITE PIZZA )

## EGGS

### MARANELLO

18

*poached eggs, tigelle bread, hollandaise sauce, spiced sausage*

### DANTE

19

*poached eggs, house-cured lox, tigelle bread, squacquerone, hollandaise sauce*

### CONIGLIO

19

*baked eggs, rabbit, cannellini beans, crostini*

### PURGATORIO

17

*baked eggs, tomato, bread, parmigiano*

### EGGS YOUR WAY

18

*three eggs, tigelle bread, fresh fruit, choice of two sides*

### FRITTATA DEL GIORNO

17

*seasonal market fillings*

## BRUNCH ENTRÉES

### FRITELLA

16

*oversized pancake, maple mascarpone, caramelized seasonal fruit*

### BACCALA MANTECATO

15

*creamy salted cod, fried eggs, crostini*

### DANIAL MIA BURGER

24

*8 oz dry-aged LaFrieda prime burger, speck & tomato crema, taleggio cheese, parmigiano onion rings*

Add an Egg

2

### INSALATA DI BISTECCA E UOVA

26

*hanger steak, fried egg, warm radicchio, charred onion, pancetta, croutons, balsamico*

## SIDES

\$9

### HOUSEMADE PANCETTA

### COTECHINO SPICED PORK SAUSAGE

SALSICCIA MORINI SWEET SAUSAGE  
PARMIGIANO POTATOES

## PIZZE

MARINARA ( RED PIZZA, NO CHEESE, VEGAN )

12

TOMATO SAUCE / OREGANO / GARLIC / SEA SALT / E.V. OLIVE OIL

MARGHERITA ( RED PIZZA )

17

TOMATO SAUCE / FIOR DI LATTE / BASIL / PECORINO E.V. OLIVE OIL / SEA  
SALT

DON DOM ( RED PIZZA )

19

TOMATO SAUCE / BUFFALO MOZZARELLA / PRIMOSALE / PARMIGIANO /  
FRESH BASIL / E.V. OLIVE OIL

SOPPRESSATA PICCANTE ( RED PIZZA )

19

TOMATO SAUCE / FIOR DI LATTE / SOPPRESSATA / E.V. OLIVE OIL CHILI  
FLAKES / SEA SALT / OREGANO / PECORINO

SOPPRESSATA SUPER PICCANTE ( RED PIZZA )

19

TOMATO SAUCE / FIOR DI LATTE / SOPPRESSATA / OREGANO / FRESH  
CHILIES

DEL POPOLO ( RED PIZZA )

18

TOMATO SAUCE / FIOR DI LATTE / CAPERS / SAN BENEDETTO ANCHOVIES /  
OREGANO / OLIVES

AMATRICIANA ( RED PIZZA )

19

TOMATO SAUCE / FIOR DI LATTE / SWEET SAUSAGE / SCALLIONS / FRESH  
CHILIES / SEA SALT

MEATBALL ( RED PIZZA )

18

TOMATO SAUCE / MEATBALLS / FIOR DI LATTE / FRESH BASIL / PECORINO

STRACCIATELLA ( WHITE PIZZA )

19

BASIL / PEAR TOMATOES / SEA SALT / E.V. OLIVE OIL

CHERRYSTONE CLAM ( WHITE PIZZA )

20

FIOR DI LATTE / OREGANATA BUTTER / PARSLEY / LEMON E.V. OLIVE OIL

CREMINI MUSHROOM ( WHITE PIZZA )

19

FIOR DI LATTE / SWEET SAUSAGE / GARLIC / THYME / PECORINO GAETA  
OLIVES / E.V. OLIVE OIL / SEA SALT

BRUSSELS SPROUT ( WHITE PIZZA )

19

FIOR DI LATTE / GARLIC / PECORINO / SMOKED PANCETTA E.V. OLIVE OIL

PROSCIUTTO DI PARMA ( WHITE PIZZA )

20

FIOR DI LATTE / FRESH OREGANO / PECORINO / E.V. OLIVE OIL

COLATURA DI ALICI ( RED PIZZA )

19

FIOR DI LATTE / RED ONION / PEAR TOMATOES WHITE ANCHOVIES CHILI  
FLAKES / GAETA OLIVES E.V. OLIVE OIL / PARSLEY / SEA SALT

BRESAOLA & BABY KALE ( WHITE PIZZA )

19

FIOR DI LATTE / FRESH BABY KALE / PARMIGIANO / E.V. OLIVE OIL

DANIELA MIA

LUNCH MENU