

THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003 Phone (212) 533-5300 www.cb3manhattan.org - mn03@cb.nyc.gov

Alysha Lewis-Coleman, Board Chair

Revised: February 2021

Susan Stetzer, District Manager

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Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

_	E: 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.														
	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/communitygroup listings.shtml															
ш	newspaper with date in photo or a timestamped photo).														
	The waspaper with date in prioto of a timestamped priotoj.														
Che	Check which you are applying for:														
	ew liquor license														
	IXM.o. change														
Che	ck if either of these apply:														
□ s	ale of assets upgrade (change of class) of an existing liquor license														
Tod	ay's Date: September 7 2021														
	7 5 5 6 6 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7														
If ar	oplying for sale of assets, you must bring letter from current owner confirming that you are buying														
	iness or have the seller come with you to the meeting.														
	cation currently licensed? Yes \(\text{No} \) Type of license: \(\text{On Premises \in Quac} \)														
	teration, describe nature of alteration:														
Prev	vious or current use of the location: Restaurant														
Cor	poration and trade name of current license: Jersey Boys LLC alba Tre														
•															
4 DC	UICABIT.														
APP	LICANT:														
Prei	mise address: 113 20010W 377(E)														
	nise address: 173 Ludlow Street ss streets: East Houston: Stenton Sts														
Nan	ne of applicant and all principals: Tersey Boys 440; Luigi Piscopo,														
	Howard Buck														
Tra	de name (DBA): Tre														
Hal	de flatte (DDA).														

PREMISE: Type of building and number of floors: 7 Story brick mixed use
Type of building and number of floors: / Story brick mixed use
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:
COVID ROADBED SEATING 8Tobles; 22 Sects
Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? No What is maximum NUMBER of people permitted? 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):
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:
Space) 7 days per weck 9am-2am Number of tables? 12 Total number of seats? 50
Number of tables? Total number of seats?
How many stand-up bars/ bar seats are located on the premise? one / 6 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): Approx 13'x4' - rectangle - fruit left
Does premise have a full kitchen ✓es 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
What are the hours kitchen will be open? <u>To within one hour of closing</u> Will a manager or principal always be on site? ■ No If yes, which? <u>Either</u>
How many employees will there be?
Do you have or plan to install \(\Pi \) French doors \(\Pi \) according doors or \(\Pi \) windows? As \(\cho \) hences \(\doors \) \(\doors \)
bo you have or plan to histain in the little addition doors of in will down to the little addition addition and the little addition addition and the little addition and the l
How many employees will there be? / O Do you have or plan to install French doors accordion doors or windows? no changes to exist fac. Will there be TVs/monitors? Yes No (If Yes, how many?)

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Will premise have music? Wes 10 No Tues, Wed, Newsday, Sunday Will premise have music? Wes 10 No
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: Ipol founded smell speckers
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?
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.") As we have since, 2008 men agenus to takes freat care to aroid noise on the street and trys to
Will there be security personnel? □ Yes ▼ No (If Yes, how many and when) avoid vehicul
How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. As we have since 2008 management will continue to Strive to a Percept this restaurant without disturbing our reighbors Do you have sound proofing installed? Tyes \(\sigma\) 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: Jersey Boys Luc
Address: 173 Lullow Street MC Community Board # 3
If yes, please indicate name of establishment: Jersey Bays LLC Address: 173 Lullow Street MC Community Board # 3 Dates of operation: Possent
Has any principal had work experience similar to the proposed business? Y 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

the questionnaire to the Community Board before the meeting.

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

	ATION:											
Hov	w many licensed establishments are within 1 block? See a Hechell w many On-Premise (OP) liquor licenses are within 500 feet? See a Hechell											
is p	remise within 200 feet of any school or place of worship? 🗖 Yes 🕦 No											
Plea imn con you	MMUNITY OUTREACH: ase see the Community Board website to find block associations or tenant associations in the mediate vicinity of your location for community outreach. Applicants are encouraged to reach out to munity groups. Also use provided petitions, which clearly state the name, address, license for which are applying, and the hours and method of operation of your establishment at the top of each page. ach additional sheets of paper as necessary).											
fasi	are including the following questions to be able to prepare stipulations and have the meeting be er and more efficient. Please answer per your business plan; do not plan to negotiate at the eting.											
1.	My license type is: □ beer & cider □ wine, beer & cider ☐ liquor, wine, beer & cider											
2.	I will operate a full-service restaurant, specifically a (type of restaurant)											
	restaurant, or											
	□ I will operate a											
	■ with a kitchen open and serving food during all hours of operation OR ■ with less than a full-											
	service kitchen but serving food during all hours of operation OR Other											
3.	My hours of operation will be: Mon $\frac{PAM - \partial AM}{PAM - \partial AM}$; Tue $\frac{PAM - \partial AM}{PAM - \partial AM}$; Wed $\frac{PAM - \partial AM}{PAM - \partial AM}$; Fri $\frac{PAM - \partial AM}{PAM - \partial AM}$; Sat $\frac{PAM - \partial AM}{PAM - \partial AM}$;											
	Thu $\frac{\gamma HN - 2HM}{\gamma}$; Fri $\frac{\gamma AM - 3HM}{\gamma}$; Sat $\frac{\gamma AM - 2HM}{\gamma}$;											
	Sun 9 Am - 2 Am . (I understand opening is "no later than" specified opening hour,											
	and all patrons are to be cleared from business at specified closing hour.)											
4.	☐ I will not use outdoor space for commercial use OR											
	My sidewalk café hours will be Close at 12pm											
5.	☐ I will employ a doorman/security personnel:											
6.	□ I will install soundproofing,											
7.	I will close any front or rear façade doors											
	and windows at 10:00 P.M. every night or open doors or windows except my entrance											
	when amplified sound is playing, including but door will close by 10:00 P.M. or when											
	not limited to DJs, live music and live amplified sound is playing, including but not											
	nonmusical performances, or during limited to DJs, live music and live nonmusical											

sports.

unamplified live performances or televised

performances, or during unamplified live

performances or televised sports.

8.	l w	ll not have 🕱 DJs, 🗖 live music, 🕱 promoted events, 🛭 any event at which a cover fee is
	cha	rged, 🗷 scheduled performances, 🗖 more than DJs per, 🗖 more than
	priv	vate parties per month, number of TVs.
9.		I will play ambient recorded background music only.
1 0.	X	I will not apply for an alteration to the method of operation or for any physical alterations of any
	nat	ure without first coming before CB 3.
1 1.	П	I will not seek a change in class to a full on-premises liquor license without first obtaining
	app	proval from CB 3.
12.	B	I will not participate in pub crawls or have party buses come to my establishment.
13.	Ø	I will not have unlimited drink specials, including boozy brunches, with food.
14.		I will not have a happy hour or drink specials with or without time restrictions OR 🗖 I will have
	hap	ppy hour and it will end by 8ρ m
15.	M	I will not have wait lines outside. 🗹 will have a staff person responsible for ensuring no
	loit	ering, noise or crowds outside.
16.	X	I will conspicuously post this stipulation form beside my liquor license inside of my business.
17.	X	Residents may contact the manager/owner at the number below. Any complaints will be
	ado	ressed immediately. I will revisit the above-stated method of operation if necessary in order to
	mir	nimize my establishment's impact on my neighbors.
	Nai	me: <u>Lvigi Piscopo</u> one Number: (917) 239 - 6350
	Pho	one Number: (917) 239 - 6350

SFIZI NAPOLETANI 6 Neapolitan Street Food

FUNGI TRIFOLATI- Sauteed mushrooms, garlic, parsley, chili
ZUCCHINI alla SCAPECE- marinated zucchini, mint, white wine vinegar
CARCIOFI FRITTI- crispy fried artichokes, lemon
MELANZANE al FUNGHETTO- braised eggplant cubes, cherry tomato, basil

BOCCONCINI di MOZZARELLA- fried mozzarella, spicy tomato sauce

PANZEROTTI- potato nuggets, Parmigiano, Pecorino, Mozzarella

ARANCINI di RISO- fried rice balls, sweet pea, smoked Mozzarella

RAVIOLI FRITTI- fried ravioli, ricotta, salami, black pepper

POLPETTE- old-fashioned mini lamb meatballs **SALCICCIA & BROCCOLI-** pan-roasted Italian sausage, broccoli rabe

INSALATE 10

INSALATA MISTA - Mesclun greens, gorgonzola, candied lemon zest, cashews INSALATA di SPINACI - baby spinach, Feta, cucumber, tomato, pepper INSALATA di RUGHETTA - arugula, Proscuitto di Parma, Manchego, roasted pear

ANTIPASTI 13

ZUPPA- seasonal soup selection \$7

CARPACCIO di BIETOLA - thinly sliced red beet, fried goat cheese balls, mango dressing

CALAMARI- fried calamari, scallion, garlic-chili aioli

PROSCUITTO e PERE - Imported

Proscuitto di Parma, roasted Bartlett pear

POLPETTE di TONNO CRUDO - Mini tuna tartare balls in a sesame crust, Wasabi Tobiko, creme fraiche

PASTE

PENNE POMODORINI - Cherry tomato sauce, smoked mozzarella, basil \$11 FUSILLI NAPOLETANI - broccoli rabe, sweet sausage, Parmigiano \$12 RIGATONI CARBONARA - Pancetta, Parmigiano, Pecorino, cream \$13 FUSILLI GORGONZOLA - Zucchini, Shitake mushroom, Gorgonzola \$14 MEZZI RIGATONI con POLPETTE - short rigatoni, mini lamb meatballs, tomato \$14 CALAMARATA VONGOLE - ring-shaped pasta, Manilla clams, zucchini \$16 SPAGHETTI alla PIZZAIOLA- whole wheat spaghetti, sliced skirt steak, tomato, oregano \$16 **GNOCCHI SORRENTINA** - homemade spinach gnocchi, cherry tomato, smoked mozzarella \$16 LASAGNA- classic beef lasagna \$15 PAPPARDELLE al RAGU - Flat ribbon pasta, lamb ragu alla Bolognese, smoked sheep's milk ricotta \$17 RISOTTO TRE - Porcini, Cremini, & Shitake Mushrooms \$20

SECONDI

TRE BURGER - Angus beef, goat cheese, spinach,

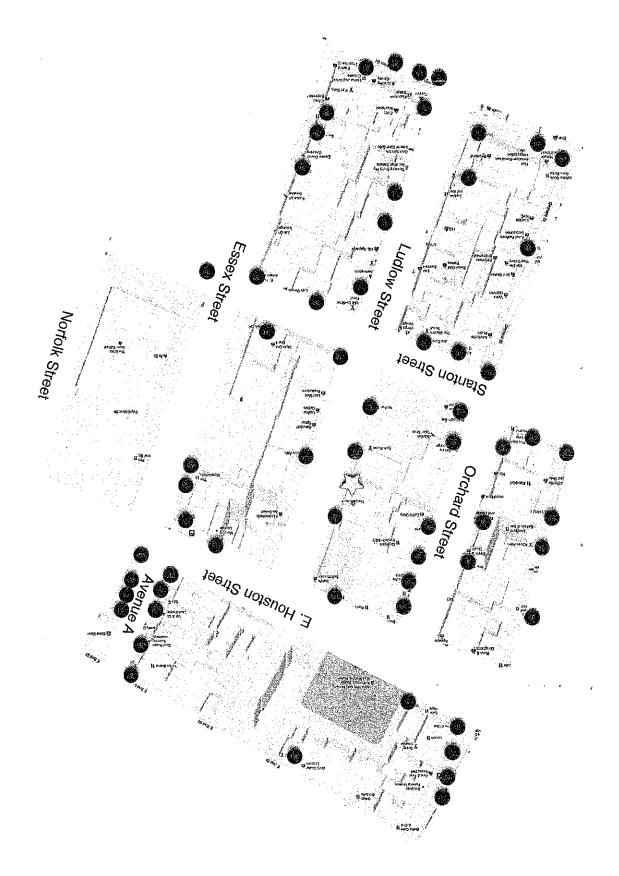
french fries \$14

MILANESE con RUGHETTA - breaded, fried chicken breast, arugula, tomato, basil \$16

POLLO ARROSTO - roasted chicken, roasted potato, artichoke, porcini mushroom sauce \$19

SALMONE- organic pan-seared salmon, brussel sprouts, baby carrots, ginger vinaigrette \$19

BISTECCA alla GRIGLIA - marinated skirt steak, stir-fried kale, potato nuggets, steak sauce \$22



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First & First Finest Deli	במרובוו	r ien	Club II5	A	Double Down Saloon	Kelly's Sports Bar	Discovery Wines	Union Market	Yerha Bilena	The Library	Boulton & Watt	Ella Ella	One & One	Tai Thai	Fammany Half	leanyssimo	Libation	Epstein's	The Meatball Shop	Arlene's Grocery	The Stanton Social	la Casa Eov	Above Allen Konditori	Rockwood Music Hall	Spitzer's Corner	Hotel on Rivington	Sushi Hana	Fat Baby	Foundation	Sons of Error	El Nuevo Amanecer	Peri Wine Bar	The Masala Wala	Blue Ribbon Sushi Izakaya	Zucco	The Skinny Lounge	The Sixth Ward	raqueria LES	AA Ichiban Sushi	Element	Lobster Joint	Mercury Lounge	Hair of the Dog	San Loco	Souviaki GR	Hat Restaurant	Inoteca	lggy's Celtic Lounge	Cake Shop	The Living Room	Pianos	No Fun	Dark Room	Max Fish	
18 1st Ave	14 LSt AVE #1	14 2 + A:: 0 + 12 c c c c c + 1	115 F 2nd Street #1	75 Avenue A	Avenue	17 Avenue A	16 Avenue B	270 E Houston Street	73 Avenue A	7 Avenue A	5 Avenue A	P Averue A	78 E. 1st Street		144 Orchard Street	90 Rivington Street	137 Ludiow Street	82 Stanton Street	84 Stanton Street	95 Stanton Street	99 Stanton Street	182 Allen Street	190 Allen Street	196 Allen Street	101 Rivington Street	107 Rivington Street	111 Rivington Street	112 Rivington Street		141 Essex Street	117 Stanton Street	181 Essex Street	179		188 Orchard Street	174 Orchard Street	196 Orchard Street	198 Orchard Street	198A Orchard Street		in i	217 F. Hollston Street	169 Orchard Street	111 Stanton Street	116 Stanton Street	108 Stanton Street	98 Rivington Street	132 Ludlow Street	152 Ludiow Street	150 Ludlow Street	158 Hallow Street	161 Indian Street	175 Ludlow Street	178 Ludlow Street	Address

