

### 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

Paul Rangel, Board Chair

Revised: February 2021

Susan Stetzer, District Manager

Page 1 of 5

### **Community Board 3 Liquor License Application Questionnaire**

Please bring the following items to the meeting:

тои	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.					
$\square$	A proposed food and or drink menu.  Petition in support of proposed business or change in business with signatures from residential					
ш	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/community_group_listings.shtml					
	Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include					
_	newspaper with date in photo or a timestamped photo).					
Che	ckwhich you are applying for:					
₽ r	new liquor license alteration of an existing liquor license corporate change					
Cha	eck if either of these apply:					
	sale of assets upgrade (change of class) of an existing liquor license					
Tor	day's Date: December 28, 2021					
If a	pplying for sale of assets, you must bring letter from current owner confirming that you are buying					
	siness or have the seller come with you to the meeting.					
	Is location currently licensed?   Yes   No Type of license:					
If a	Iteration, describe nature of alteration:					
Dro	avious or current use of the location: Pizzeria					
Corporation and trade name of current license: Tony's Famous Pizza						
CO	poration and trade name of current needse.					
AP	PLICANT: 231 1st Avenue New York NY 10003					
Premise address: 231 1st Avenue New York, NY 10003						
Cro	oss streets:					
Name of applicant and all principals: Via Roma Pizzeria Inc./Salvatore Casacio						
Tra	ade name (DBA): Tony's tomous KZZQ"					

Type of building and number of floors: Commercial Building	_
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:	_
	_
Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back of side yard use?   Yes No What is maximum NUMBER of people permitted?   The applicant will apply for a yelded Letter of No Objection you plan to apply for Public Assembly permit?   Yes No	
What is the zoning designation (check zoning using map: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a> - please	
give specific zoning designation, such as R8 or C2): (waiting for answer from architecht)	_
	_
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:	_
	_
What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdo space) Monday through Sunday from 11AM - 4AM	or _
	_
Number of tables? 11 Total number of seats? 22	_
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Number of tables? 11 Total number of seats? 22	_ ·

Revised: February 2021

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:
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? No
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.")  We will not how will have store to make sure that we have sound proofing installed? I Yes No If not, do you plan to install sound-proofing? I Yes No
APPLICANT HISTORY:
Has this corporation or any principal been licensed previously? ☐ Yes ☒ No
If yes, please indicate name of establishment:
Address: Community Board #
Dates of operation:
Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume. his family has owned restourched. Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business
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 indicate whether establishments have Op-Premise (OP) licenses. Please label streets and avenues and

Revised: February 2021 Page 3 of 5

identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with

the questionnaire to the Community Board before the meeting.

	CATION:					
How many licensed establishments are within 1 block? $\frac{2}{2}$						
	w many On-Premise (OP) liquor licenses are within 50					
ls p	remise within 200 feet of any school or place of wors	nip? □ Yes 図 No				
CO	MMUNITY OUTREACH:					
	ase see the Community Board website to find block as					
	nediate vicinity of your location for community outre nmunity groups. Also use provided petitions, which c					
you	are applying, and the hours and method of operation					
(At	tach additional sheets of paper as necessary).					
	are including the following questions to be able to p					
-	ter and more efficient. Please answer per your busin eting.	ess plan; do not plan to negotiate at the				
,,,,	cuing.					
1.	My license type is: □ beer & cider ☑ wine, beer	& cider				
2.	☑ I will operate a full-service restaurant, specificall	y a (type of restaurant)				
	Pizzeria/restaurant	restaurant, or				
	■ I will operate a pizzeria/restaurant					
	with a kitchen open and serving food during all h	ours of operation OR 🗖 with less than a full-				
	service kitchen but serving food during all hours of o	peration OR 🗖 Other				
3.	My hours of operation will be:					
	Mon 11AM-4AM ; Tue 11AM-4AM ; Fri 11AM-4AM	; Wed 11AM-4AM ;				
		; Sat <u>11AM-4AM</u> ;				
		ning is "no later than" specified opening hour,				
	and all patrons are to be cleared from business at sp	ecified closing hour.)				
4.	☑ I will not use outdoor space for commercial use	OR				
	My sidewalk café hours will be MA					
5.	I will employ a doorman/security personnel:	SIA				
6.	□					
7.	I will close any front or rear façade doors	☐ I will have a closed fixed façade with no				
	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				

performances, or during unamplified live

performances or televised sports.

unamplified live performances or televised

sports.

8.	Iw	ill not have 🗵 DJs, 🗵 live music, 🗵 promoted events, 🗵 any event at which a cover fee is
	cha	arged, 🗵 scheduled performances, 🗖 more than DJs per, 🗖 more than
	pri	vate parties per, number of TVs.
9.	X	I will play ambient recorded background music only.
10.	X	I will not apply for an alteration to the method of operation or for any physical alterations of any
	nat	cure without first coming before CB 3.
11.	X	I will not seek a change in class to a full on-premises liquor license without first obtaining
	app	proval from CB 3.
12.	X	I will not participate in pub crawls or have party buses come to my establishment.
13.	図	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
15.	X	I will not have wait lines outside. 🗵 I will have a staff person responsible for ensuring no
	loit	tering, 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	dressed immediately. I will revisit the above-stated method of operation if necessary in order to
	mii	nimize my establishment's impact on my neighbors.
		me: Sal Casacio
	Ph	one Number: <u>646-996-9078</u>







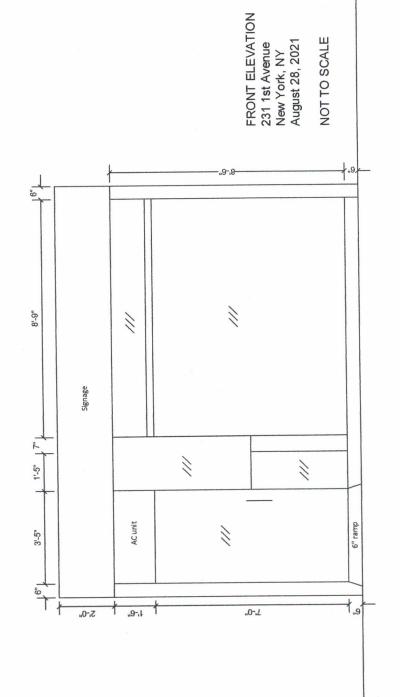
Pharmacy Vacant SURVEY 1st Avenue Vork, NY Jot 28, 2021 Salt & Petper (Food only) Beauty Salon Fast Food AREA SU 231 1st New Yo August Vacant Big Arc Chicken (Food only) Residential Residential Bakery Residential Smoke Shop Residential Vacant Residential Mee Noodle Shop (wine, bea) Residential Vacant Residential Coffee Store Food Market Clothing Vacant Residential 1st Avenue 211 LU22015 Salon Waxing

Residential

Phone Store
Taverna Kyclades
228 1st Ave.
Wine on 1st
224-226 1st Ave.

Tewelry
Beauty Salon
Residential
Medical Office
Residential
Veeray Da Dhaba
(wine, beer)
Paint Store
Residential
Vacant

Koko Sushi (wine, beer)
Resident: 21
Tallgrass Burger (Food only)
Genals Grill (Food only)
Resident: 21
Vacant



### Landess-Simon, Inc.

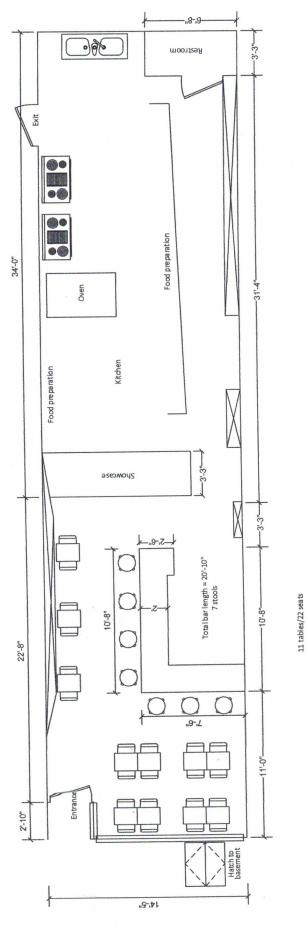
Legal & Commercial Photography
45 Lawlins Park
Wyckoff, NJ 07481
Phone: (201) 848-5652
E-mail: landess@att.net
landessphotographers.com

### RE: 231 1ST AVENUE

- 1. MACCG LLC 228 IST Avenue 62'
- 2. EST Restaurant Corp. 349 East 13TH Street 145'
- 3. First EV Pizza Inc. 211 15 Avenue 240'
- 4. GHD Inc. 432 East 13th Street 351'
- 5. ATS Restaurant Corp. 349 East 14TH Street 352'
- 6. Hughes Murray Walsh LLC 447 East 13th Street 418'
- 7. Hearth Restaurant Investors LLC 403 East 12th Street-423'

### CHURCHES & SCHOOLS

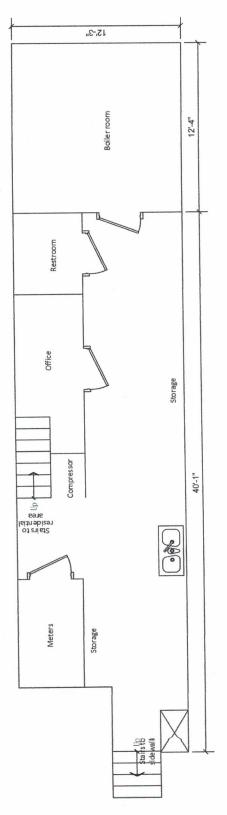
1. Immaculate Conception Church - 414 East 14th Street-302'



INTERIOR DIAGRAM - 1<sup>st</sup> Floor 231 1st Avenue New York, NY August 28, 2021

NOT TO SCALE

Jst Avenue



INTERIOR DIAGRAM - Basement 231 1st Avenue New York, NY August 28, 2021

NOT TO SCALE

1st Avenue

### HOMEMADE Appetizers

FRIED CALAMARI Served with marinara 1295 BEEF PATTIE 3.00 (d) Homemode garlk knots see ved with marinera. 250 Pepperoni or spinach 200 GAPLIC KNOTS RICE BALL 4% RICE BALL. Parmesan style 795 PINWHEEL Will cheese 400

MOZZARELLA STICKS (6) Seved whitesiste 8.95 TONY'S SAMPLER NOTATION NOTATION OF THE PROPERTY OF THE PROPER CHICIENTENDERS BUFFALOWINGS (foice of BU Pain, or Buffalo. & fulfabrings/skius about sutstitutus) 1595 Small 85 // large 12.95 FRIED ZUCCHINI SHRIP BASKET Served substitution concerns Served will fix 14.95 orrand 6) 855 Served with fries STICKS 8.95 BUFFALO CALAMARI Served with bleat cheese 12.95

# Specialty Pizza

MEAT LOVERS Personal // Medium 16" // Large 18"

FRIES Snal 395 // Large 595

Broccof, Back Olives or Peopers

Peoperori, Chicken, Sausage, Heathalb, Baron, Spirach,

STUFFINGS:

PEPPERONI 5:00 20.00 24:00 Mozzarella & nicolta 1500 20.00 24.00 Killian only 28.00 WHITE PIE GRANDMA

fresh mozzarella 15.00 70.00 24.00 Steed mozzarelle with garlic & basil 15.00 20.00 24.00 MARGARITA VODKA

freshout pireapple, Choice of ham or pepperoni 15,00 20,00 24,00 HAWAIIAN

Spinet, bracel, red arions, michinoms &black alives 1500, 2000, 24.30 BUFFALO CHICKEN VEGGIE

We use only fresh infrediesits

CHICKEN MARSALA BBQ CHICKEN Sassage, bacon, popperorii 8 dicken 21.00 25.00 29.00 STUFFED MEAT

PHILLY CHEESE STEAK Think sked steaks with mozarella, poppers & online 21,00 25,00 29,00 Spinach, treccoli, musicooms, fresh tematoes & enfons 21.00 25.00 29.00 STUFFED VEGETABLE STUFFED COMBO Heat & Gorbo 2100 25.00 29.00 Seisage, bacon, properori & dricken 21.00 2500 2900

### SICILIAN SLICE 400 By the Slice Pizza

The second secon

logisings 100 ea CHEESE 3.00 Toppings 1,00 ea

Checce // Popperon // Sousae // Montballs // Anchovies // Onions // Spirach // Broccoil Black Oleves // Peoppers // Fresh Fornations // Fresh Galfix PREDITORAL TOPPIAS

8econ // Chicken // Fresh Hozzarelta PROMINE TOPPHES

Stromboli MEAT CHEESE CALZONE 9.00 Calzone

Ham, pepperani, sausage & bacon 900 Historim, perper, black dives, broccide spinarh 12.00 FAMILY SIZE Heat or Veggie 25.00 VEGGIE

FAMILY STYLE Includes one stuffing 25.00

With choice of stuffing 1200

1000 SODA

SEE DETAILS ON BACK

BUILD YOUR OWN MEAL

to order

+ Your Choice of Two: lg 18" Cheese Pizza

### Free

WITHANY KNOTS PIZZA

PURCHASE

EGGPLANT
ROLLATINI 900
S SPINACH OR
BROCCOLI 800

SAUSAGE & PEPPERS :00

PEPPERONI 3.00 EGGPLANT 8.00

Handmade Rolls

(a) = CUSTOMER FAVORITE

# Build Your Own Pizza

CMEESE Personal 12:00 // Redien 16' 7:00 // Large 18' 20:00 // Statian 24:00 GLUTEN FREE CAULIFLOWER CRUST 17" 800

(2) ORILLED CHICKEN 1050

Salads

tanti, Caesar (Jasse Ilalan, Cre

ANY LG 18" SPECIALTY \*2 LTX 2500 PIZZA

SEE DETAILS ON BACK

STUFFING CALZONE NTE

+ CAN OF

2495

Sark Knds, Baffalo Wings, tike Ball Hozarela Sikis or Zushini Shiks ABBY, TOPPHARS 4.00 EA SET DETAILS ON BACK

GARLIC

SEE DETAILS ON BACK

CAESAR 950 Ad Grilled Chicken 400

# Create Your Own Pasta



PICI YOUR PASTA: Linguis, oil, penne



Marina // Bolognese (Pleat Sax & // Vodita // Pesto Fra Disoto // Alfredo // Garlic & Oil with Bosi Small 1995 // Large 12.95 CHOOSE YOUR SAUCE:



Tomis

ADD YOUR TOPPINGS: Mait: Naperori, dricken or sausage, meatbal's &bacon 4:00 Napeblier: Onions, spinach, broccoli, back ofves or prepers 3:00

# **Bakel Pasta**

917-265-8808

ine and Aronne Manhattan, NY 10003

Mark meeting when ordering it present at perchase Office council by complined. Limited time of the

SMI US / LEP HS I ACAGNA 11

LASAGNA 129

## Entrees

All includes choice choice saled or side pesta O PARMICANA Chicker or Eggiver 12:95// 14:95 Veal or Shring 14:5// 17:95 Small // Large

TOTALS

FRANCESE 01/00m 0.5// 1/95 1/02 1/95// 1/95

MARSALA Obiden 1295// 1415 Neal 1495// 1795

917-265-8808

128 2nd Avenue Manhattan, NY 10003

Most mention when ordering Appending participant (Iffer commit becombined Limited Emportition

### Heroes

CALAMARI FRA
DIAVOLO 4.8// 0.95 SHRIMP FRA
DIAVOLO 45// 135

> SAUSAGE APEPPERS NO CHICKEN PARMESAN 10.00 MEATBALL PARMESAN BO

SHRIMP PAIMESAN MUO EGGPLANT PARMESAN 8.00

VEAL PARHESAN H.00

917-265-8808 123 2nd Avenue Manhattan, NY 10003

PEPPERS & EGGS 1000 POTATO & EGGS 10.00 PHILLY CHEESE

Fresh muzzarelle, roasted peppers & taskamic glaze 12.00 GRILLED CHICKEN STEAK BUD

# Severages

CARRY OUT // DELIVERY // CATERING

cars Cote, Sprite, Ginger Me, Bitsk ked Tea. Grape Soda, Diet Cote, Orange or Pepol 150 Doz Bottles Cote, Synte, Singer Me, Diet Coles or Pepsi 230 2 Liber Coles Sprille, Gluger Ale. Diet Coles or Pepsi 4,00

iced Tea, Fruit Purch, Mango, Peach, Diei Peach or Apple 250 SNAPPLE

BOTTLE OF WATER 150 SAN PELLEGRINO

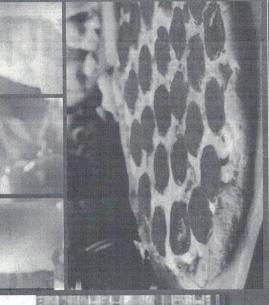
emen, pemegranate er orange, 2.50

temon time, thange or fruit Punch 2000 TROPICANA 300 RED BULL 300 GATORADE



SUNDAY-WEDNESDAY 11AM-10PM THURSDAY-SATURDAY 11AM-4AM 3:(0): 

Ligan.



Monday-Thursday Carry Out Special LARGE 1-TOPPING PIZZA 20.00 917-265-8808

Manhattan, NY 10003 128 2nd Avenue

## ree Cream

ADD'S POTZA POPPOWER 4,300 EA Mount member when ordering A present at purchases (Office commit an example of Similar (Innest Per

Consis

**FALENTI GILATO** 

917-265-8808 128 2nd Avanue Manhattan, NY 10003

Must meetine when arriveling & present at perchase. Other commit become land it include time of the

917-265-8808Manhattan, NY 10003 128 2nd Avenue



Robert D. LiMandri Commissioner

Raymond Plumey. FAIA

Dep. Borough Commissioner 
rplumey@buildings.nyc.gov

280 Broadway 3<sup>rd</sup> Floor New York, NY 10007 www.nyc.gov/buildings

+1 212 566 0019 tel +1 212 566 5575fax May 28, 2010

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

Re:

231 First Avenue BLOCK: 455 LOT: 36 ZONING DISTRICT: C1-7A

To Whom It May Concern:

This is in response dated May 6, 2010, for Letter of No objections for 231 First Avenue. There is no Certificate of Occupancy for this address. The block and lot records for this property indicate that on the 1<sup>st</sup> floor there is a commercial space.

Therefore this department has **No Objection** for an Eating & Drinking, use group 6, Non-Place of Assembly, for less than Seventy-Five (75) persons on the first (1<sup>st</sup>) floor of the above referenced premises.

If this building is hereafter altered or it use changes an application for such alteration work or change of use must be filed and a certificate of occupancy shall be issued pursuant to Article 22 of Sub-Chapter 1 of the Administrative Code of the City of New York.

Please contact me if you have any additional questions or concerns regarding this matter. For more specific property information, please visit the "Building Information System" on our web site: <a href="https://www.nyc.gov/buildings">www.nyc.gov/buildings</a>.

Sincerely,

Raymond Plumey, FAIA Deputy Borough Commissioner

Manhattan

CC: Derek Lee, P.E., Borough Commissioner Ginio Topino, Plan Examiner Premises File LNO Files, #91