

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

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

The following items and questionnaire package are due by date listed in email invite:

- ☐ 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.

The following items are due by noon Friday before the meeting:

- ☐ Petition in support of proposed business or change in business with signatures from residential 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:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
(this is not required but strongly suggested if a relevant group exists)
- ☐ 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).

Check which you are applying for:

- ☒ new liquor license ☐ alteration of an existing liquor license ☐ corporate change

Check if either of these apply:

- ☐ sale of assets ☒ upgrade (change of class) of an existing liquor license

Today's Date: 02/ 28 /2022

Is location currently licensed? ☒ Yes ☐ No Type of license: RESTAURANT WINE

If alteration, describe nature of alteration: CLASS CHANGE FROM RESTAURANT WINE TO ON PREMISE LIQUOR FULL LIQUOR LICENSE.

Previous or current use of the location: RESTAURANT

Corporation and trade name of current license: AND ANOTHER ONE INC. D/B/A IL POSTO ACCANTO

APPLICANT:

Premise address: 190 EAST 2ND STREET, NEW YORK, NY 10009

Cross streets: AVENUE A & AVENUE B

Name of applicant and all principals: IL POSTO ACCANTO INC.
-BEATRICE TOSTI DI VALMINUTA & JULIO PENA

Trade name (DBA): D/B/A IL POSTO ACCANTO

PREMISE:

Type of building and number of floors: RESIDENTIAL AND COMMERCIAL BUILDING & 6 FLOORS

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

☐ Yes ☒ No What is maximum NUMBER of people permitted 40

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): R8B

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) SUNDAY-WEDNESDAY 12PM-12AM/ THURSDAY -SATURDAY 12PM-2AM

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☐ Yes ☒ No
If yes, please describe what type: _____

Number of indoor tables? 6 Total number of indoor seats? 16

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 STAND UP BAR / 16 X 2 / FRONT OF RESTAURANT

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

Does premise have a full kitchen? ☒ Yes ☐ 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 CUISINE

What are the hours the kitchen will be open? SUNDAY-WEDNESDAY 12PM-12AM/ THURSDAY -SATURDAY 12AM-2AM

Will a manager or principal always be on site? ☐ Yes ☒ No If yes, which? _____

How many employees will there be? TWENTY-THREE (23)

Do you have or plan to install ☒ French doors ☐ accordion doors or ☐ windows?

Will there be TVs/monitors? ☒ Yes ☐ No (If Yes, how many?) ONE (1)

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☐ Live musician ☐ DJs ☒ Streaming services/playlists

If other type, please describe _____

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: 4 SMALL SPEAKERS

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

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? N/A

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.") Majority of patrons either walk to establishment, take taxi and those who drive to location are directed to parking at garage or meters around the corner.

Will there be security personnel? ☐ Yes ☒ No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected?

Music is limited so people can have a conversation & Patrons not allowed to stand in front of premise when waiting to be seated. They are offered other locations to go wait.

Is sound proofing installed? ☒ Yes ☐ No

If not, do you plan to install sound proofing? ☐ Yes ☐ No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) ☒ Yes ☐ No If Yes, describe and show on diagram:

We were approved for seating by for sidewalk & roadway seating.

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? ☒ Yes ☐ No

If yes, please indicate name of establishment: AND ANOTHER ONE INC. D/B/A IL POSTO ACCANTO

Address: 190 EAST 2ND STREET, NEW YORK, NY 10009 Community Board # 3

Dates of operation: February 1, 1999

Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area? ☒ Yes ☐ No If Yes, please give trade name, address and describe the business Applicant currently holds a restaurant wine license.

Has any principal had SLA reports or action within the past 5 years? ☒ Yes ☐ No If Yes, attach list of violations and dates of violations and outcomes, if any. Establishment was issued summons by NYSLA and paid a fine for \$1,500.00 dollars.

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 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 the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 5

How many On-Premise (OP) liquor licenses are within 500 feet? 14

Is the premise within 200 feet on the same street of any school or place of worship? ☐ Yes ☒ No

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, but it is not required. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary)

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

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)
ITALIAN 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 12PM-12AM; Tue 12PM-12AM; Wed 12PM-12AM;
Thu 12PM- 2AM; Fri 12PM- 2AM; Sat 12PM- 2AM;
Sun 12PM-12AM. (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 (including Open Restaurants) OR
☒ My sidewalk café hours or other outside hours (including Open Restaurants) will be
12PM - 12AM
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 when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. ☐ I will have a closed fixed façade with no open doors or windows except my entrance door, which 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, or during unamplified performances or televised sports.
8. I will not have ☐ DJs, ☒ live music, ☒ third-party promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☐ more than _____ DJs per _____, ☐ more than _____ private parties per _____
9. ☒ I will play ambient recorded background music only.
10. ☒ I will not participate in pub crawls or have party buses come to my establishment.
11. ☒ I will not have unlimited drink specials, including boozy brunches, with food.
12. ☒ I will not have a happy hour or drink specials with or without time restrictions OR ☐ I will have happy hour and it will end by _____.
13. ☐ I will not have wait lines outside. ☒ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
14. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
15. ☒ 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: **JULIO PENA**

Phone Number: **917-847-4681**

ATTENTION RESIDENTS & NEIGHBORS

AND ANOTHER ONE INC. D/B/A IL POSTO ACCANTO

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

190 EAST 2ND STREET, NEW YORK, NY 10009

Building Number and Street Name (Address)

This establishment is seeking a license to serve

BEER, WINE, CIDER & LIQUOR (UPGRADE)

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, March 14, 2022 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

JULIO PENA (917) 846-847-4681

Applicant Contact Information

At COMMUNITY BOARD 3

SLA & DCA Licensing Committee Meeting

mn03@cb.nyc.gov - www.cb3manhattan.org

ATTENTION RESIDENTS & NEIGHBORS

第 3 社區居民 請注意

AND ANOTHER ONE INC. D/B/A IL POSTO ACCANTO

公司名字(Company) and/和 聯繫人的資料 (Contact Info)

Plans to open a (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)

RESTAURANT

(請選擇/please choose) 酒吧(Bar)/餐館 (Restaurant)
戶外咖啡 (Sidewalk Café) or 或者
後院花園咖啡(Backyard Use)

190 EAST 2ND STREET, NEW YORK, NY 10009

Address/生意地址

seeking a license to serve(以上的店主想要請以下相關酒牌照)

BEER, WINE, CIDER & LIQUOR (UPGRADE)

(請選擇/please choose) 啤酒和酒牌照(Beer & Wine) or/或者
啤酒牌照 (Beer) or/或者
酒和烈酒牌照 (Wine & Liquor)

Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議。

(CB3 SLA & DCA Committee Meeting)

曼哈頓第 3 社區委員會

酒牌和紐約市消費局有關小商業牌照委員會

Monday, March 14, 2022 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see www.cb3manhattan.org for zoom meeting details

時間 (Time) 和地點 (Location)

mn03@cb.nyc.gov - www.cb3manhattan.org

NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

AND ANOTHER ONE INC. D/B/A IL POSTO ACCANTO

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

RESTAURANT

(Please choose) Bar/Restaurant
sidewalk café/backyard use

(Favor de escoger) una Barra/un Restaurante
un café de acera o un patio de atrás

190 EAST 2ND STREET, NEW YORK, NY 10009

address

dirección

Seeking a license to serve

**En búsqueda de una
licencia para servir:**

BEER, WINE, CIDER & LIQUOR (UPGRADE)

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

**Public meeting
for comments**

**Reunión público
para comentarios**

Monday, March 14, 2022 at 6:30pm

Online: <https://zoom.us/j/92199317942>

see www.cb3manhattan.org for zoom meeting details

**At COMMUNITY BOARD 3
SLA & DCA Licensing
Committee Meeting**

**En la JUNTA COMUNITARIA 3
La reunión del Comité
de Licencias del SLA y del DCA**

mn03@cb.nyc.gov - www.cb3manhattan.org

ANTIPASTI

CALAMARI ALLA GRIGLIA \$17.75

FRESH CALAMARI MARINATED FOR 24 HOURS IN EXTRA VIRGIN OLIVE OIL,
FRESH LEMON, RED CRUSHED PEPPER, LOVE ATTENTION AND LIGHTLY GRILLED.
WITH SALAD ADD \$3.00

FAGIOLI ALLA PAOLONA 13.25 (VEGAN)

TASTY CANNELLINI BEANS SLOW COOKED WITH
FRESH TOMATOES GARLIC AND HERBS

PORTOBELLO ALLA GRIGLIA \$15.25 (VEGAN)

GRILLED PORTOBELLO MUSHROOM MARINATED IN BALSAMIC VINEGAR,
SHALLOT AND THYME OVER ARUGULA SALAD

POLPETTINE DI MELANZANE \$ 18.00

EGGPLANT CROQUETTES, TOMATO AND BASIL COULIS AND BURRATA CHEESE

BUFFALO MOZZARELLA CAPRESE \$16.50

POLENTA ALLA GRIGLIA CON FUNGHI \$ 15.50

HOUSEMADE GRILLED POLENTA SERVED WITH SAUTÉED MUSHROOMS AND TOMATO
SAUCE.

FONDUTA VALDOSTANA \$19.00

"FONDUE", PEASANT BREAD, LOCAL APPLES, GRAPES AND WHITE TRUFFLE OIL.

PASTA

LINGUINE VONGOLE \$21.50

VONGOLE CLAMS SAUTÉED WITH GARLIC, OLIVE OIL AND A TOUCH OF PEPPERONCINO

CAVATELLI DI RICOTTA FATTI IN CASA \$23.00

HAND CRAFTED RICOTTA CAVATELLI, SPICY ITALIAN SAUSAGE, MUSHROOMS, PEAS,
WHITE TRUFFLE OIL AND CREAM SAUCE.

TORTELLONI DI CODA \$22.50

HOUSEMADE TORTELLONI STUFFED WITH OXTAIL SEARED THEN SLOW BRAISED IN
BAROLO WINE WITH HERBS COOKED UNTIL IT FALLS OFF THE BONE.
OXTAIL SAUCE, TOASTED PINE NUTS AND ITALIAN PARSLEY. (CONTAINS NUTS)

SPAGHETTI ALLA CHITARRA CON BOTTARGA \$25.00

BOTTARGA IS THE PRESSED, SALTED AND DRIED ROE OF ITALIAN YELLOWFIN TUNA. OUR
BOTTARGA COMES FROM CARLOFORTE IN SARDINIA AND IT IS SERVED
GRATED WITH AGLIO E OLIO

SCIALATIELLI \$ 17.75

THIS LONG AND THICK HOUSEMADE PASTA IS ORIGINALLY FROM SORRENTO
AND I FELL IN LOVE WITH IT IN MY FAVORITE RESTAURANT IN ROMA...IT IS SERVED
WITH AMAZING TOMATO AND BASIL SAUCE.

TAGLIOLINI AL LIMONE CON GAMBERI \$ 19.50

HOUSEMADE TAGLIOLINI WITH SHRIMPS, FRESH TOMATO, LEMON ZEST AND
CREAM SAUCE.

FETTUCCINE FATTE IN CASA CON POMODORINI E SHITAKE \$ 18.00

OUR HANDMADE FETTUCCINE SERVED WITH SHITAKE MUSHROOM AND GRAPE
TOMATOES SAUTÉED WITH WHITE WINE, GARLIC AND OLIVE OIL.

TAGLIOLINI AL SAPORE DI MARE \$23.00

HOMEMADE TAGLIOLINI WITH SEAFOOD
SHRIMP, CLAMS, MUSSELS, SCALLOPS, CALAMARI IN LIGHT TOMATO SAUCE

INSALATE E CONTORNI

INSALATA UOVO IN CAMICIA BACON CROCCANTE \$18.50

RED ENDIVE, BABY SPINACH, SHAVED FENNEL, FRISE SALAD, POACHED ORGANIC EGG, CRISPY NITRATE FREE BACON, GRILLED FOCACCIA STICKS
TRUFFLY DRESSING

FUNGHI E PATATE \$13.50 (VEGAN)

WARM POTATOES AND MUSHROOMS SAUTÉED WITH SHALLOTS
ROSEMARY AND SAGE

SPINACI ALLA GENOVESE \$ 17.00

STEAMED SPINACH SAUTÉED WITH EXTRA VIRGIN OLIVE OIL, TOASTED PINE NUTS, RAISINS AND PARMIGIANO REGGIANO.

VERDURE ALLA GRIGLIA \$16.00 (VEGAN)

FENNEL, ASPARAGUS, ZUCCHINI, EGGPLANT, ROASTED PEELED PEPPERS
FRENCH BEANS RED ENDIVE AND RADICCHIO
MARINATED IN MY MOM'S SECRET SAUCE

INSALATA SFIZIOSA \$ 16.50 (VEGAN WITHOUT PARMIGIANO)

GRILLED ASPARAGUS, MIXED BABY GREENS, MUSHROOMS, BEANS, HARICOT VERTS TOPPED WITH SHAVED PARMIGIANO REGGIANO AND THE BEST BALSAMIC DRESSING EVER.

SECONDI

BROCCOLETTI E SALSICCE \$17.00

BROCCOLI RABE WITH SWEET AND SPICY ITALIAN SAUSAGE

MEATBALLS \$ 18.50

SELECTED MEAT, GROUND IN HOUSE AND SLOW BRAISED IN TOMATO SAUCE

SALTIMBOCCA ALLA ROMANA \$25.00

VEAL PROSCIUTTO SAGE WHITE WINE SAUCE SAUTÉED SPINACH

SALMONE ALLA GRIGLIA \$23.00

GRILLED ETHICALLY FARMED SALMON WITH SALMORIGLIO SAUCE. SALMORIGLIO IS A SICILIAN RAW SAUCE MADE WITH EXTRA VIRGIN OLIVE OIL, ITALIAN PARSLEY, KEITH'S ORGANIC GARLIC AND FRESH LEMON JUICE. I TOOK THE LIBERTY TO ADD SOME CHOPPED PANTELLERIA CAPERS FOR EXTRA FUN FOR YOUR TASTEBUDS

MEZZO POLLO AL MATTONE \$22.00

FREE RANGE HAPPY HALF CHICKEN MASSAGED WITH EXTRA VIRGIN OLIVE OIL AND MARINATED FROM AT LEAST 24 HOURS WITH GARLIC, ROSEMARY AND LEMON SLICES AND GRILLED UNDER A BRICK. ROSEMARY ROASTED POTATOES

FRITTO MISTO ALL'ITALIANA \$ 21.00

SHRIMPS, CALAMARI, ZUCCHINI AND SAGE LEAVES ARE
FRIED IN LIGHT SOYBEAN OIL TO A PERFECT CRISP.
(PLEASE WHEN IN ROME...TRY SOME SQUEEZED LEMON ON YOUR FRITTO BECAUSE WE DO NOT SERVE IT WITH ANY SAUCE).

20% Gratuity will be added for parties of 6 or more



Il Posto Accanto



ilpostoaccanto



@ilpostoaccanto

Late Night Menu

Il nostro tagliere di formaggi

A seasonal selection of imported and local cheese from small production dairy farms
Honey, spicy jam, cherry mustard

Il nostro tagliere di salumi

Sweet and spicy capocollo, handmade finocchiona, Italian spicy soppressata
Prosciutto di Parma and culatello

Salumi e formaggi

Prosciutto di Parma, culatello, spicy soppressata, parmigiano reggiano 48 months
basajo (blue cheese dipped in passito wine)

L'INSALATA SFIZIOSA

(Vegan without parmigiano)
Grilled asparagus, mixed baby greens, frise, shaved mushrooms, beans, haricots verts.
The best balsamic dressing ever

LA CAPRESE

Buffalo milk bocconcini, peeled and marinated "Campari" tomatoes
Basil oil

IL MEDAGLIONE

Pressed brioche bun stuffed with prosciutto cotto, fresh pecorino,
a drizzle of honey and white truffle oil

LA PIZZA BIANCA SPINACI E MOZZARELLA

Pressed Roman flatbread stuffed with melted mozzarella, steamed spinach and Italian mayo

LA NOTTURNA PICCANTE

Steamed fresh gulf shrimos, mixed gem lettuce, wild arugula, shaved radishes, carrot ribbons, avocado,
charred sweet grape tomatoes, corn,
Peperoncino calabrese vinaigrette

La nizzarda

Arugula, radicchio, endive, canned Italian yellowfin tuna, marinated artichokes heart, soft boiled eggs,
steamed French beans, quick pickled onions

Le uova alla monachina

Spicy organic deviled eggs, fresh horseradish, Sicilian capers, Italian mayo

La burrata pugliese

The chunkiest most delicious don bocarte anchovies, creamy burrata
crispy carta musica

Desserts

pannacotta

Tiramisù

Mousse al cioccolato

Biscotti con vin santo

ROSSI

Bottle

Piemonte

Langhe Nebbiolo 2019, Pecchenino	\$ 46.00
Dolcetto D'Alba 2019, Réva	\$ 42.00
Barbera d'Asti Ca di Pian 2016, La Spinetta	\$ 54.00
Monferrato Rosso Trigo 2015, Tenuta Olim Bauda	\$ 50.00
Ghemme 2011, Azienda Agricola Bianchi	\$ 60.00
Barbaresco 2017, Produttori del Barbaresco	\$ 100.00
Barbaresco Riserva Paje' 2016, Produttori del Barbaresco	\$ 160.00
Barbaresco Rio Sordo Riserva 2015, Cascina Bruciata	\$ 130.00
Barbaresco Ovello 2017, Cascina Morassino	\$ 160.00
Barolo Undicicomuni 2015, Arnaldo Rivera	\$ 70.00
Barolo Vigna Merenda 2010, Scarzello	\$ 210.00
Barolo Vigna Cappella 1996, Rocche Dei Manzoni	\$ 250.00
Barolo Bussia 2015, Aldo Conterno	\$ 200.00
Barolo Bussia 2016, Aldo Conterno	\$ 200.00
Barolo Cicala 2015, Aldo Conterno	\$ 320.00
Barolo 2015, Anselma	\$ 140.00
Barolo Riserva Vignarionda 2011, Anselma	\$ 280.00
Torbido 2000, Cascina Ebreo	\$ 250.00
Torbido 2004, Cascina Ebreo	\$ 250.00

Trentino Alto Adige

Pinot Noir 2018, Gaierhof	\$ 46.00
Pinot Noir 2017, Maso Poli	\$ 55.00
Lagrein Riserva Amperg 2015, Klaus Lentsch	\$ 60.00
Amistar Edizione, 2011 Peter Sölva	\$ 190.00

Veneto

Valpolicella Ripasso 2018, Cantina Valpantena	\$ 42.00
Teroldego 2015, Marion	\$ 75.00
Amarone della Valpolicella CampoLeon 2013, Latium	\$ 100.00
Amarone della Valpolicella 2014, Marion	\$ 180.00
Amarone della Valpolicella 1998, Dal Forno Romano	\$ 580.00
Amarone della Valpolicella Riserva 1995, G Quintarelli	\$ 1,500.00
Amarone della Valpolicella 1997, Giuseppe Quintarelli	\$ 680.00
Amarone della Valpolicella 1998, Giuseppe Quintarelli	\$ 680.00
Amarone della Valpolicella 2000, Giuseppe Quintarelli	\$ 620.00
Rosso del Bepi 1999, Giuseppe Quintarelli	\$ 420.00
Nero di Rosso 2003, Diesel Farm	\$ 300.00

Lombardia

Notte a San Martino Merlot 2015,Famiglia Olivini	\$ 75.00
Pinot Nero Giorgio Otero 2010,Frecciarossa	\$ 90.00
Valtellina Superiore Grumello 2004,Balgera	\$ 75.00
Sforzato di Valtellina 2001,Balgera	\$ 140.00

Liguria

Rossese di Dolceacqua Galeae 2017, Ka Manciné	\$ 60.00
---	----------

Friuli Venezia Giulia

Merlot Sol 2001,Ronco del Gnemiz	\$ 250.00
Rosso del Gnemiz 1997, Ronco del Gnemiz	\$ 250.00

Toscana

Chianti Colli Fiorentini 2018,Torre A Cona	\$ 48.00
Cabernet Poggio Colombi 2018,Pepi Lignana	\$ 46.00
Tenuta di Ceppaiano 2016, Castellani	\$ 50.00
Rosso di Montalcino 2018, La Fornace	\$ 54.00
Chianti Classico Riserva 2016, La Sala	\$ 70.00
Chianti Classico Riserva 1971, Castell'in Villa	\$ 420.00
Campo All'Albero 2016,La Sala	\$ 85.00
Vino Nobile Di Montepulciano Riserva 2015,Il Conventino	\$ 90.00
Syrah Oglasa 2016,Cecilia	\$ 85.00
Percarlo 1995, San Giusto a Rentennano	\$ 320.00
Brunello di Montalcino Vallocchio 2016, Tenuta Fanti	\$ 140.00
Brunello di Montalcino Poggio al Granchio 2010,Val di Suga	\$ 170.00
Brunello di Montalcino Riserva 2011, La Fornace	\$ 220.00
Brunello di Montalcino 2015, La Fornace	\$ 190.00
Brunello di Montalcino 2015,Collemattoni	\$ 190.00
Brunello di Montalcino 2007,Poggio Antico	\$ 180.00
Brunello di Montalcino Vecchie Vigne 2015,Siro Pacenti	\$ 240.00
Brunello di Montalcino 2001 Talenti	\$ 280.00
Brunello di Montalcino 1999 "Case Basse", G.Soldera	\$ 950.00
Sassicaia 1988, Tenuta San Guido	\$ 1,200.00

Emilia-Romagna

Lambrusco Solo Reggiano 2020 Ermete Medici	\$ 42.00
--	----------

Umbria

Montefalco Sagrantino Cólpetrone 2012, Tenute del Cerro \$ 55.00

Abruzzo

Montepulciano d' Abruzzo 2017, Podere Castorani \$ 46.00

Montepulciano d' Abruzzo Riserva Casauria 2015, Podere Castorani \$ 65.00

Montepulciano d' Abruzzo 2006, Azienda Agricola Valentini \$ 540.00

Campania

Aglianico Donnaluna 2018, De Conciliis \$ 50.00

Barbera Beneventano Coppacorte 2016, Bosco Sant'Agnese \$ 90.00

Puglia

Oltreme' Susumaniello 2017, Tenute Rubino \$ 42.00

Sinergico 2017 Cantina Supersanum (Natural Wine) \$ 46.00

Primitivo Di Manduria Lirica 2017, Produttori di Manduria \$ 46.00

Sardegna

Cannonau di Sardegna Cerasio 2018, Cantina Pedres \$ 46.00

Fradiles Mandrolisai 2016, Fradiles \$ 50.00

Sicilia

Nero d'Avola Naturalmente 2019, Caruso e Minini \$ 42.00

Etna Rosso 2018, Gracci \$ 65.00

Nero Ossidiana 2016, Tenuta di Castellaro \$ 75.00

Syrah La Monaca 2016, Sallier de La Tour \$ 80.00

MAGNUM

Terre di San Leonardo 2015, San Leonardo \$ 120.00 1.5L

L'Ertà Poggio Della Bruna 2015, Marchionni A Vigliano \$ 160.00 1.5L

Barolo Camilla 2015, Bruna Grimaldi \$ 190.00 1.5L

Barbaresco 2016, Produttori del Barbaresco \$ 240.00 1.5L

Barolo Badarina 2016, Bruna Grimaldi \$ 280.00 1.5L

Rosso del Bepi 1999, Giuseppe Quintarelli \$ 650.00 1.5L

Francois Gaunox Pommard 1er Cru Les Rugiens 2005 \$ 300.00 1.5L

GABRIO'S SELECTION

Gabrio is B's brother, they opened Il Posto Accanto with Julio in 1999.
in 2004 Gabrio went on to open De Vino wine boutique and now
he is adding his touch to Vinny's wonderful wine list with this selection
of hard to find vintages from small wineries and also for
the first time we will take you outside
of the Bel Paese

Bottle

FRANCE

Burgundy

Emmanuelle Rouget for George Jaye Echezeaux Grand Cru 2006	\$ 550.00
Emmanuelle Rouget Echezeaux Grand Cru 2005	\$ 1,700.00
Domaine A-F Gros Echezeaux Grand Cru 2005	\$ 400.00
Domaine A-F Gros Richebourg Grand Cru 1998	\$ 640.00
Domaine Alain Jeanniard Gevrey-Chambertin 2012	\$ 120.00
Chassagne-Montrachet Rouge Vieilles Vignes 2017, Guy Amiot Et Fils	\$ 100.00

Rhône Valley

Domaine Jean Louis Chave Hermitage Rouge 2004	\$ 375.00
Domaine Jean Louis Chave Hermitage Rouge 2005	\$ 450.00
Domaine Jean Louis Chave Hermitage Rouge 2008	\$ 420.00
Domaine Jean Louis Chave Saint-Joseph 2007	\$ 220.00
Chateau Rayas Châteauneuf Du Pape Reserve 2004	\$ 700.00
Chateau Rayas Châteauneuf Du Pape Reserve 2007	\$ 1,000.00

Bordeaux

Echo 2016, Lynch Bages (Pauillac)	\$ 150.00
Les Tourelles de Longueville 2014 Chateau Pichon(Pauillac)	\$ 150.00

USA

Ridge 2000 Montebello	\$ 275.00
-----------------------	-----------

CHAMPAGNE

Champagne De Villepin Brut Vignoble	\$ 85.00
Champagne Brut Réserve Billecart-Salmon	\$ 120.00
Egly-Ouriet Brut Blanc de Noirs Grand Cru	\$ 220.00
Egly-Ouriet Brut Rosé Grand Cru	\$ 180.00

PROSECCO FRANCIACORTA AND SPUMANTE

Prosecco Brut Ombra	\$ 42.00
Vino Spumante Brut Selim De Conciliis	\$ 45.00
Franciacorta Brut Contadi Castaldi	\$ 48.00

VINI FRIZZANTI

Moscato d' Asti ,San Giuliano	\$ 38.00
-------------------------------	----------

VINI DOLCI

Visciola Lucchetti	\$ 40.00	500ml.
Vin Santo 2010, Trecciano	\$ 55.00	375ml.
Aleatico 2004, Cecilia	\$ 110.00	500ml.
Roeno Cristina	\$ 60.00	375ml.
Sauternes 2013 Clos L,Abeilley	\$ 55.00	375ml.

BIANCHI

	Bottle
Piemonte	
Gavi Di Gavi San Martino 2020, Giordano Lombardo	\$ 46.00
Valle D' Aosta	
Blanc de Morgex et de la Salle 2019, Vevey Marziano	\$ 48.00
Trentino Alto Adige	
Pinot Grigio 2020, Gaierhof	\$ 42.00
Vigneti Delle Dolomiti Bianco Kitz 2020, Rottensteiner	\$ 46.00
Nosiola Vigneti delle Dolomiti 2017, Salvetta	\$ 55.00
Veneto	
Vespaiolo 2020, Contra Soarda	\$ 46.00
Bianco di Rosso 2003, Diesel Farm	\$ 250.00
Friuli Venezia Giulia	
Ribola Gialla Riserva 2016, Primosic	\$ 69.00
Toscana	
Vernacia di San Gimignano Selvabianca 2020, Il Colombaio di Santachiara	\$ 46.00
Umbria	
Chardonnay Bramito del Cervo 2020, Antinori	\$ 46.00
Abruzzo	
Terre di Chieti Pecorino 2020, Jasci	\$ 42.00
Calabria	
Ciró Bianco Mare Chiaro 2020, Ippolito 1845	\$ 45.00
Campania	
Falanghina del Sannio Svelato 2020, TerreStregate	\$ 42.00
Bella Ciao Agostinella 2018, Podere Veneri Vecchio(Orange)	\$ 55.00
Sicilia	
Saharay 2008, Porta del Vento(Orange Wine)	\$ 55.00

FRANCE

Burgundy

Pouilly-Fuissé 2020,Domaine Du Chalet Pouilly	\$ 60.00
Meursault Charmes Premier Cru 2016,Domaine Michelot	\$ 160.00

Loire

Menetou-Salon Le Petit Clos 2019,Jean-Max Roger	\$ 48.00
---	----------

Roussillon

L' Extrême Côtes Catalanes 2018,Les Clos Perdus	\$ 70.00
---	----------

GERMANY

Rheingau

Riesling Hallgarten trocken 2018,Peter Jakob Kühn	\$ 65.00
---	----------

ROSÉ

Toscana

Il Rosé Di Casanova 2020,La Spinetta	\$ 46.00
--------------------------------------	----------

Sicilia

Etna Rosato 2020,Graci	\$ 50.00
------------------------	----------

Provence

Mirabeau En Provence Classic 2020,Mirabeau	\$ 42.00
--	----------

PROPOSED DRINK MENU AND ADDITIONAL SPIRIT

SPRITZ

APEROL SPRITZ

Aperol, Prosecco, Orange

CYNAR SPRITZ

Cynar, Prosecco, Lime

SELECT SPRITZ

Select Venetian bitter, White Wine, Soda

BITTER SPRITZ

Campari, Prosecco, Orange

MEXICAN SPRITZ

Martini Red, Agave Syrup, Cointreau, Prosecco

APERITIVI

NEGRONI SBAGLIATO

Martini Red, Campari, Prosecco, Orange

CAMPARI SODA

Campari, Fever Tree Soda, Orange

CAMPARI ORANGE

Campari, Fresh Squeezed Orange Juice

AMERICANO

Campari, Red Vermouth, Seltzer water

PIRLO

White Wine, Campari, Seltzer

BRUNCH BUT NOT ONLY

TINTORETTO

Prosecco, Pomegranate Juice

MIMOSA

Prosecco , Fresh Squeezed Orange Juice

TIZIANO (in season)

Prosecco, Fresh Concord Grape juice from the farmers market

BELLINI (in season)

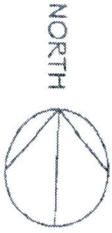
Prosecco, Fresh Peach Purée

BLOODY MARY

Tomato Juice, Vodka, Freshly ground pepper, secret mix of hot sauces, fresh horseradish

BULLSHOT

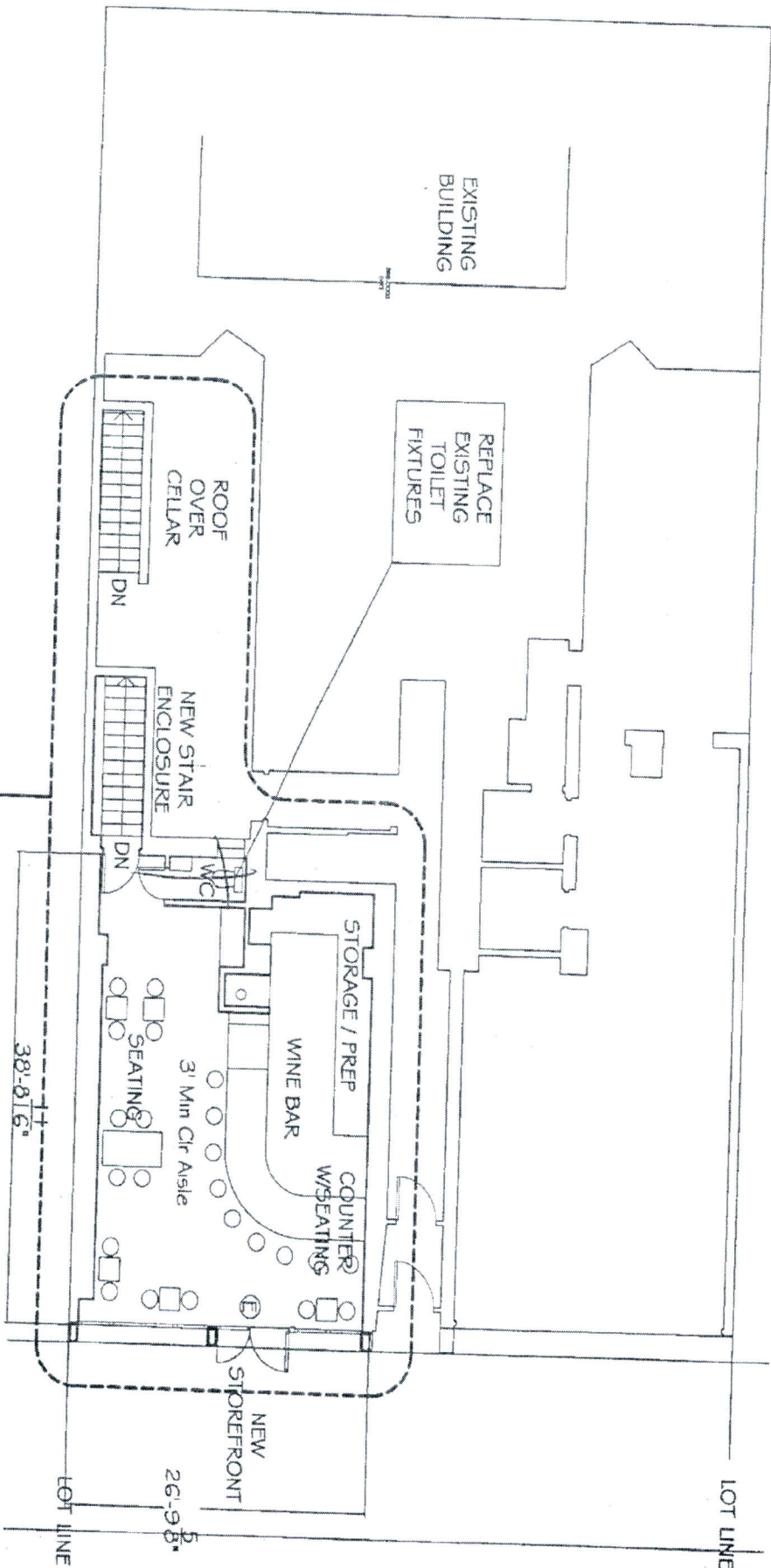
Beef Consommé, Aquavit or Vodka, Tabasco, Fresh Squeezed lemon juice, Worcestershire sauce



NORTH

PART FIRST FLOOR PLAN

DEMISED PREMISES



EAST SECOND STREET

And Another One, Inc. d/b/a
Il Posto Cantor
190 East 2nd Street, New York, NY 10009

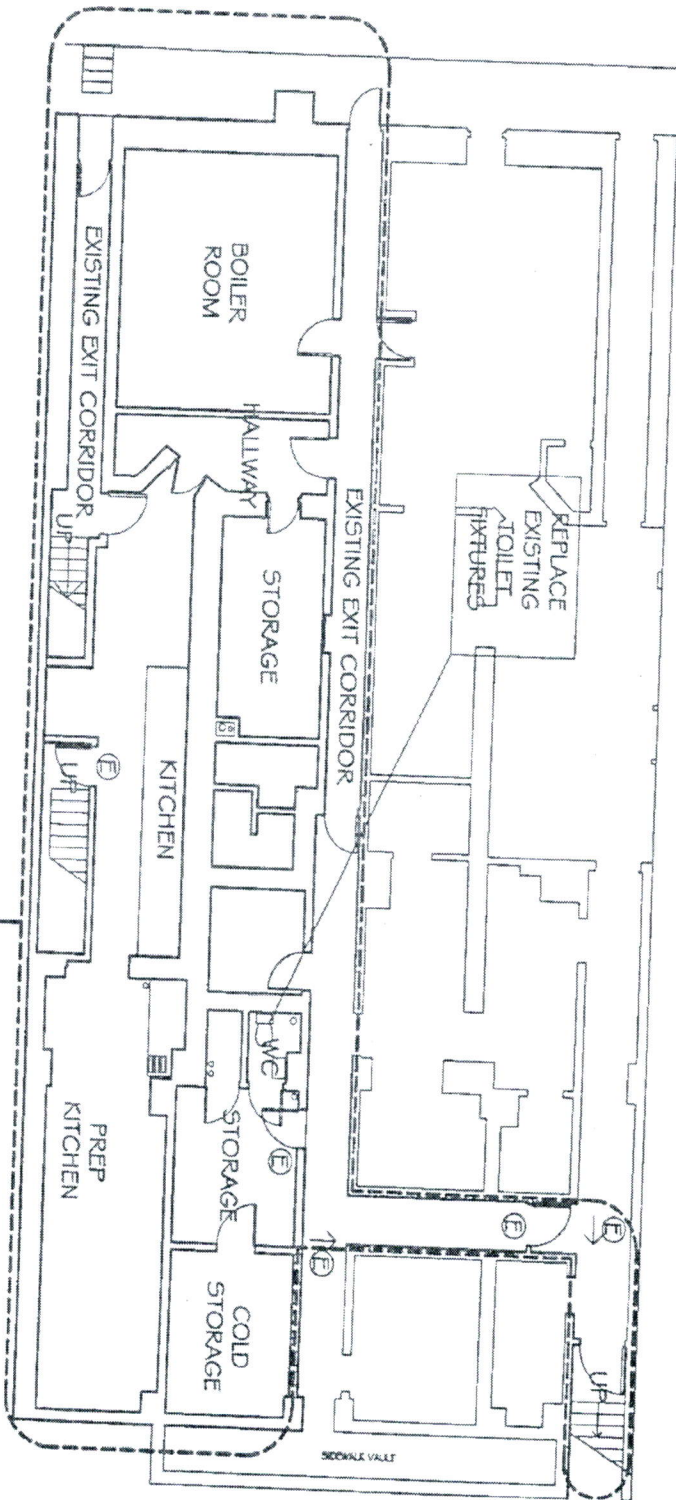
ARCHITECT
WILLIAM FEGAN ARCHITECT
246 W Broadway, NY NY 10013 . 212 226 6633

TITLE
GROUND FLOOR PLAN
DATE: JUNE 22ND 1999

NORTH



PART CELLAR PLAN



DEMISED
PREMISES

And Another One, Inc. d/b/a
Il Posto Cantino

190 East 2nd Street, New York, NY 10009

ARCHITECT

WILLIAM FEGAN ARCHITECT
246 W Broadway NY NY 10013 212 226 6633

TITLE
CELLAR PLAN

DATE: JUNE 22ND 1999

**STATE OF NEW YORK
DIVISION OF ALCOHOLIC BEVERAGE CONTROL**

80 South Swan Street, Suite 900
Albany, NY 12210-8002

163 West 125th Street
New York, NY 10027

535 Washington Street, Suite 303
Buffalo, NY 14203

IN THE MATTER OF PROCEEDINGS TO CANCEL OR REVOKE

NOTICE OF PLEADING

1028964, NEW YORK RW 30478

612-2020/Case No. 143423

**AND ANOTHER ONE INC
IL POSTO CANTO
190 E 2ND ST
NEW YORK, NY 10009**

PLEASE TAKE NOTICE, that pursuant to Section 118 of the Alcoholic Beverage Control Law you are required to answer by mail as provided below, or in person with proper photo ID, at the office of the Division of Alcoholic Beverage Control, Adam Clayton Powell Jr. SOB, 163 West 125th Street, 8th Floor, New York, New York 10027, on **07/22/2020, at 11:00 AM**, in connection with proceedings to cancel or revoke the above-referenced license, and to plead to the following charge(s):

1. That on or about June 21, 2020, the licensee violated rule 54.3 of the Rules of the State Liquor Authority [9 NYCRR 48.3], in that it did not conform with all applicable building codes, and/or fire, health, safety and governmental regulations [Governor's Executive Order 202.3 and associated posted NYSLA Guidance regarding service inside the premises and/or takeout and delivery service]; all cause for revocation, cancellation or suspension of the license in accordance with rule 36.1(f) of the Rules of the State Liquor Authority [9 NYCRR 53.1(f)].
2. That on or about June 21, 2020, the licensee violated rule 54.3 of the Rules of the State Liquor Authority [9 NYCRR 48.3], in that it did not conform with all applicable building codes, and/or fire, health, safety and governmental regulations [Governor's Executive Order 202.43 regarding violations of social distancing and associated posted NYSLA and NYDOH Guidance within 100 feet from the licensed premises]; all cause for revocation, cancellation or suspension of the license in accordance with rule 36.1(f) of the Rules of the State Liquor Authority [9 NYCRR 53.1(f)].
3. That on and before June 21, 2020, the licensee, through the actions of its principals Beatrice Tosti Di Valminuta and Julio S. Pena, and its agents and employees, has violated rule 54.2 of the Rules of the State Liquor Authority [9 NYCRR 48.2] in that the licensee has failed to exercise adequate supervision over the conduct of the licensed business; all cause for revocation, cancellation or suspension of the license in accordance with rule 36.1(f) of the Rules of the State Liquor Authority [9 NYCRR 53.1(f)].

PLEASE TAKE NOTICE THAT YOUR FAILURE TO PLEAD WILL BE DEEMED A "NO CONTEST" PLEA AND NO FURTHER HEARING WILL BE HELD.

PLEASE TAKE FURTHER NOTICE that you may be represented by counsel.

PLEASE TAKE FURTHER NOTICE that you may plead to the charge(s) by mail instead of by personal appearance provided that a letter signed by you or your attorney, setting forth your plea of "Not Guilty" or "No Contest" is received by the Office of Counsel of the Division of Alcoholic Beverage Control at the above New York City address on or before the pleading date specified above.

PLEASE TAKE FURTHER NOTICE that the maximum penalty may be a revocation and forfeiture of the Bond filed by you, and or a civil penalty. In addition, if the Authority revokes the license, the Authority may proscribe the issuance of a license at the premises for a period of two years from the date of revocation of the license.

PLEASE TAKE FURTHER NOTICE: If you plead not guilty to the charge(s), a hearing will thereafter be scheduled at which you may appear with counsel, produce witnesses, and introduce evidence in your behalf.

PURSUANT TO SECTION 301 of the State Administrative Procedure Act and Executive Order Number 26, interpreter services shall be made available to licensees, at no charge, by the Authority.

Date: 06/29/2020

Licensee's name and residence address
**DI VALMINUTA, BEATRICE TOSTI
355 GREENWICH ST #3, NEW YORK, NY 10013**

DIVISION OF ALCOHOLIC BEVERAGE CONTROL

Licensee's Landlord
**A D REAL ESTATE
45 CUTTER MILL RD STE 1, GREAT NECK, NY 11021**

Office of Counsel
by: **Robert Buckley
163 West 125th Street, 8th Floor
New York, New York 10027**

Notice to Landlord: As stated above, in the event the

Tel: (212) 961-8343

STATE OF NEW YORK
DIVISION OF ALCOHOLIC BEVERAGE CONTROL

80 South Swan Street, Suite 900
Albany, NY 12210-8002

163 West 125th Street
New York, NY 10027

535 Washington Street, Suite 303
Buffalo, NY 14203

disposition of this case results in a Revocation of the
license, the Authority may impose, as part of the penalty,
a two year prohibition against the issuance of any alcoholic
beverage license at these premises.

Fax: (212) 961-8316

Certified Mail # 7015 3010 0000 9991 4812

IN THE MATTER OF THE PROCEEDING

Serial No.: 1028964, NEW YORK RW 30478
Issued to: AND ANOTHER ONE INC
Docket No.: 612-2020, Case # 143423

BILL OF PARTICULARS

On or about June 21, 2020 the licensee was found to be in violation of Executive Orders 202.3 and 202.43 by, among other things, serving customers food and alcoholic beverages, without takeout and/or delivery food service, outside the licensed premises, serving customers alcoholic beverages in containers which lacked lids and had no straws inserted, and failed to inspect, monitor, and otherwise supervise the area within 100 feet of the licensed premises to ensure adherence to social distancing and face covering requirements of both employees and customers. As a result, the licensee permitted activity in violation of the EOs, and NYSDOH and SLA Guidances.

PLEADING AND HEARING PROCEDURE

If you enter a plea of "No Contest" on or before **07/22/2020**, subject to final review and determination by the Members of the Authority, the penalty imposed will be : **\$2,000 CIVIL PENALTY**

PLEASE NOTE: Monetary penalties are not due at this time.

If you enter a plea of "No Contest" after the date and time specified above, or if you change your plea from not guilty to no contest after the date and time specified above, a penalty different than the penalty stated above may be imposed. However, any penalty imposed will not exceed the maximum penalty specified on page one of this notice. If you enter a plea of not guilty, a hearing on the charge(s) will be held at the Office of the State Liquor Authority. The date and location of the hearing will be confirmed by a Notice of Hearing, which will be sent under separate cover.

A deferred suspension means you will not lose your privilege to sell alcoholic beverages for this violation. If there is another violation within 12 months, the number of days deferred may be added to the penalty on the subsequent violation.

A forthwith suspension means you will lose your privilege to sell alcoholic beverages for the number of days specified.

I would like to plead as follows to the violation(s): **CHECK ONE LINE.**

____ **NOT GUILTY**

____ **NO CONTEST PLEA, conditioned upon the above terms.**

Dated: _____

Signature of Licensee or Representative
(Representative must submit Notice of Appearance form)

RETURN THIS FORM TO:

Division of Alcoholic Beverage Control
Office of Counsel
Attn: Robert Buckley
163 West 125th Street
8th Floor
New York, NY 10027

Please print name and telephone number:

Name: _____
Telephone #: _____

DIVISION OF ALCOHOLIC BEVERAGE CONTROL
NEW YORK STATE LIQUOR AUTHORITY
SECRETARY'S OFFICE
80 SOUTH SWAN STREET, SUITE 900
ALBANY, NY 12210-8002

(518) 474-3114
Fax (518) 402-2304

11/30/2021

AND ANOTHER ONE INC
IL POSTO CANTO
190 E 2ND ST
NEW YORK, NY 10009

Re: 1028964, NEW YORK RW 30478
DO #: 612-2020/Case #: 143423

Dear Licensee:

We are returning herewith a business check no. 4575 dated November 7, 2021 in the amount of \$1,500.00 in payment of the civil penalty portion of the penalty assessed by the State Liquor Authority. Personal/business checks will not be accepted by the Authority in satisfaction of bond claims or civil penalties.

Please forward a **official bank check or money order**, made payable to the New York State Liquor Authority, Attn: Secretary's Office immediately to avoid further disciplinary action.

Sincerely,


THOMAS J. DONOHUE, ESQ.
Secretary to the Authority

CC: Arelia Taveras
NY Buisness Licensing Group
38-10 99th Street, Suite 101
Corona, NY 11368

12/3/21
CASHIER CHECK
NO
9105514112

DIVISION OF ALCOHOLIC BEVERAGE CONTROL
NEW YORK STATE LIQUOR AUTHORITY
SECRETARY'S OFFICE
80 SOUTH SWAN STREET, SUITE 900
ALBANY, NY 12210-8002

(518) 474-3114
Fax (518) 402-2304

11/30/2021

AND ANOTHER ONE INC
IL POSTO CANTO
190 E 2ND ST
NEW YORK, NY 10009

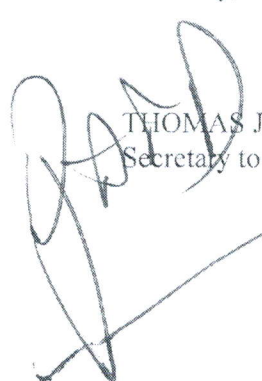
Re: 1028964, NEW YORK RW 30478
DO #: 612-2020/Case #: 143423

Dear Licensee:

We are returning herewith a business check no. 4575 dated November 7, 2021 in the amount of \$1,500.00 in payment of the civil penalty portion of the penalty assessed by the State Liquor Authority. Personal/business checks will not be accepted by the Authority in satisfaction of bond claims or civil penalties.

Please forward a official bank check or money order, made payable to the New York State Liquor Authority, Attn: Secretary's Office immediately to avoid further disciplinary action.

Sincerely,


THOMAS J. DONOHUE, ESQ.
Secretary to the Authority

CC: Arelia Taveras
NY Buisness Licensing Group
38-10 99th Street, Suite 101
Corona, NY 11368

12/3/21
CASHIER CHECK
20
9105514112

190

vini e assaggi 190

IL POSTO
ACCANTO dal 1999

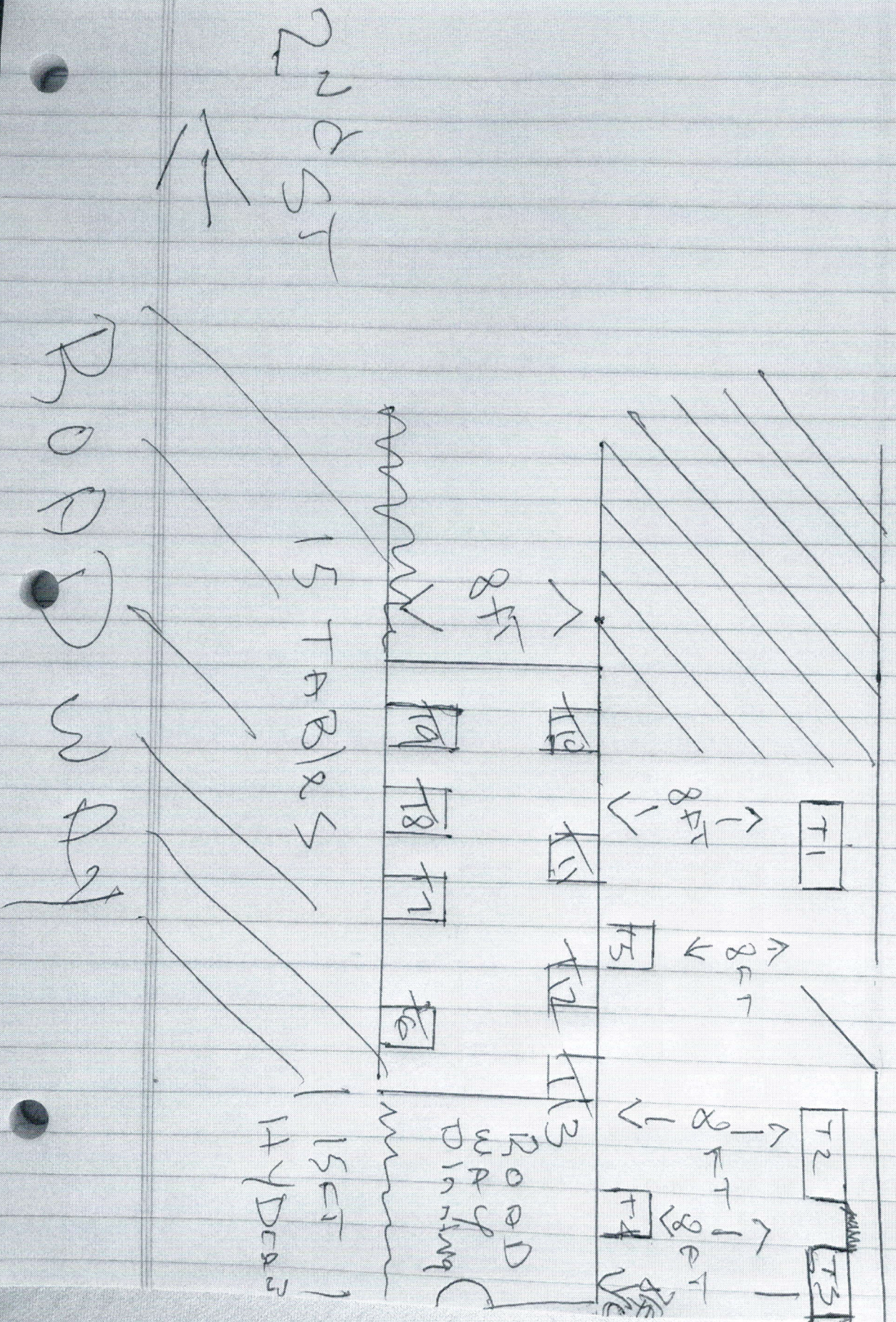
enoteca

GR

190



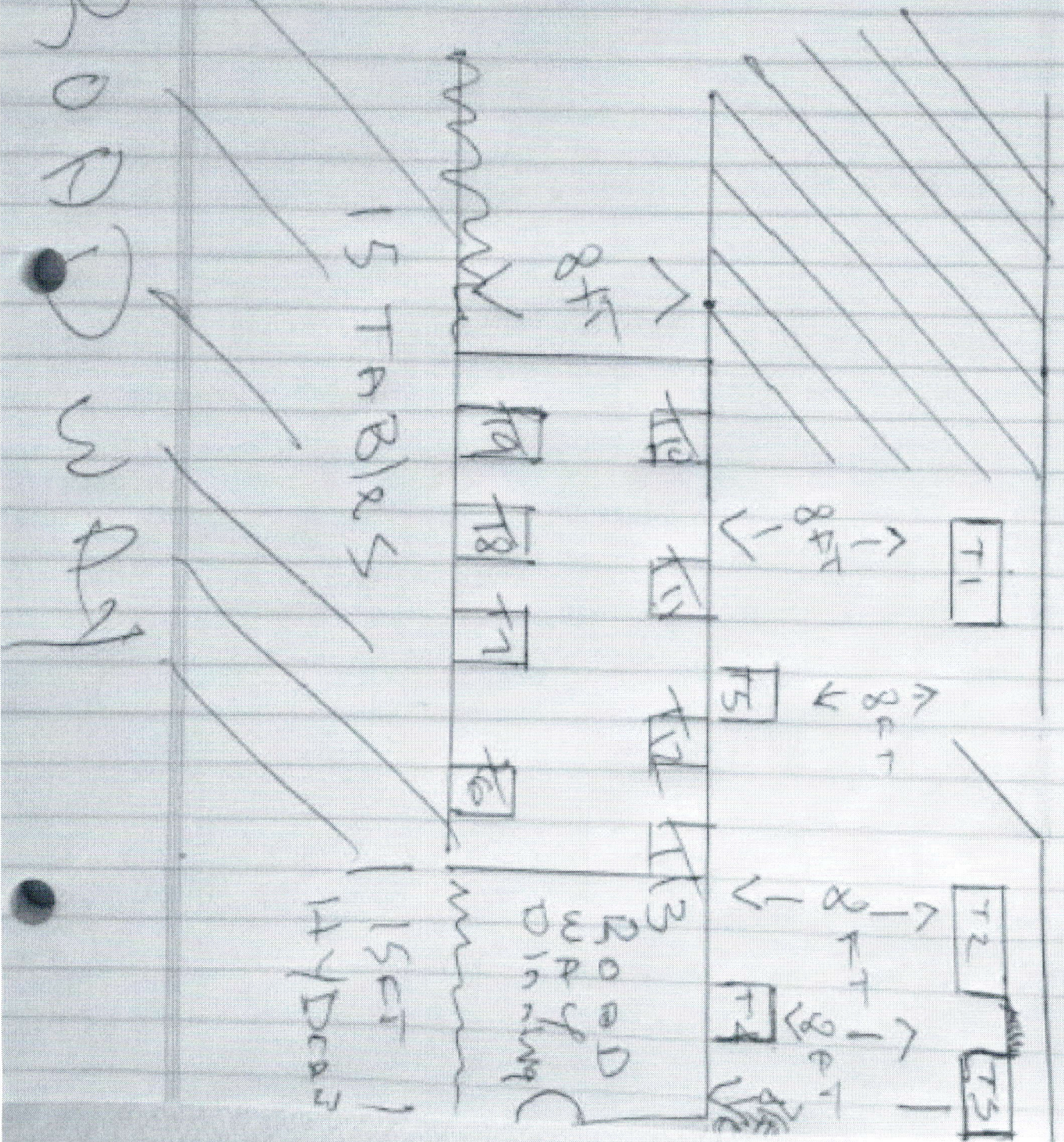
2011-11-16







Entrance



2nd St

Room Dining

15 Tables

8 ft

8 ft

8 ft

8 ft

14 Dec 2023

Room Dining

15 ft