

HELBRAUN || LEVEY

CORRETTO LLC  
511 E 12<sup>TH</sup> STREET  
NEW YORK, NY 10009

MANHATTAN COMMUNITY BOARD 3



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:**

- ☒ 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  
\*WITH A TEMPORARY PERMIT

Check if either of these apply:

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

Today's Date: 11/08/2022

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

If alteration, describe nature of alteration: N/A

Previous or current use of the location: RESTAURANT SERVING BEER, WINE, & CIDER

Corporation and trade name of current license: LE VRAIE RACLETTE LLC, dba RACLETTE

**APPLICANT:**

Premise address: 511 E 12TH STREET, NEW YORK, NY 10009

Cross streets: AVENUE A & AVENUE B

Name of applicant and all principals: LEAH BLEWETT & COLIN VICKERY

Trade name (DBA): PENDING

**PREMISE:**

Type of building and number of floors: MIXED-USE, 5 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 PENDING

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) MON-SUN: 8AM-12AM (INSIDE), MON-SUN:8AM-11PM (OUTDOOR)

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☐ Yes ☒ No

If yes, please describe what type: N/A

Number of indoor tables? 15 Total number of indoor seats? 50

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 RECTANGULAR STAND UP BAR

*(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 (PLEASE SEE ATTACHED)  
THIS ESTABLISHMENT WILL OFFER SEASONAL ITALIAN ROMAN MENUS WITH STRONG LOCAL NEW YORK INFLUENCES.

What are the hours the kitchen will be open? MON-SUN: 8AM-11PM

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

How many employees will there be? 10

Do you have or plan to install ☐ French doors ☐ accordion doors or ☒ windows? \*EXISTING WINDOWS

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

Will premise have music? ☒ Yes ☐ No

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

If other type, please describe N/A

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: 4 SPEAKERS LOCATED IN CORNERS OF DINING ROOM

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? APPLICANTS PLAN TO HOST APPROX. 10-20 EVENTS PER YEAR FOR CORPORATE AND HOLIDAY EVENTS

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.") PLEASE SEE THE ATTACHED

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

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

Please attach plans. PLEASE SEE THE ATTACHED

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:

PLEASE SEE THE ATTACHED

#### APPLICANT HISTORY:

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

If yes, please indicate name of establishment: N/A

Address: N/A Community Board # N/A

Dates of operation: N/A

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. **\*PLEASE SEE THE ATTACHED\***

Does any principal have other businesses in this area? ☐ Yes ☒ No If Yes, please give trade name, address and describe the business N/A

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.

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? 4

How many On-Premise (OP) liquor licenses are within 500 feet? 11

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\* WITH A TEMPORARY PERMIT
2. ☒ I will operate a full-service restaurant, specifically a (type of restaurant) ROMAN 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 8AM-12AM ; Tue 8AM-12AM ; Wed 8AM-12AM ;  
Thu 8AM-12AM ; Fri 8AM-12AM ; Sat 8AM-12AM ;  
Sun 8AM-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  
MON-SUN: 8AM-11AM
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 10-20 PRIVATE EVENTS PER YEAR
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 5PM. \*"APERTIVO HOUR," 4PM-5PM.\*
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: COLIN VICKERY

Phone Number: 443-758-6366



caffecorrettonyc.com  
@caffecorrettonyc



511 East 12th Street  
New York, New York

SPRING

### TO START

Insalata Semplice \$xx

*really good greens, seasonal vegetables, lemon-oregano vinaigrette*

"Crunchy Salad" \$xx

*apple, carrot, celery, cucumber, bocconcini, red wine vinaigrette*

Soft Herb Bisque \$xx

*creme fraiche, microgreens, grissini*

### TO SHARE

Formaggi e Salumi

*one for \$xx | three for \$xx | six for \$xx*

House-Made Mozzarella (NY)

Casella's Prosciutto (NY)

Parmigiano Reggiano (ITA)

Mortadella (ITA)

Chaseholm Farm "Moonlight" (NY)

La Salumina Lardo (NY)

### PASTA AND...

Cacio e Pepe \$xx

*spaghetti, sichuan peppercorn, parmigiano + pecorino + grana padano*

Gricia \$xx

*rigatoni, guanciale + pancetta + local bacon, rosemary, parmigiano + pecorino*

Carbonara \$xx

*house-made fettuccine, pancetta, local bacon, parmigiano-poached egg*

Amatriciana \$xx

*house-made gnocchi, jersey tomato, local bacon, caramelized onion, pepperoncini*

Zucca \$xx

*spaghetti squash, marinara, torn basil*

Tartufo \$xx

*house-made fettuccine, white asparagus, truffle crema*

Funghi \$xx

*house-made mushroom ravioli, brown butter, sage*

Risotto \$xx

*spring peas, parmigiano reggiano, white wine*

### TONIGHT'S DINNER

Steamed Long Island Clams \$xx

*white wine, pepperoncini, parsley, lemon, pizza bianca*

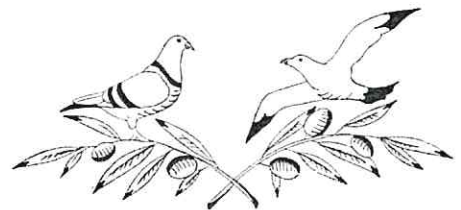
Polpettine al Limone \$xx

*veal meatballs, lemon "gravy," crusty bread*

Veal Saltimboca \$xx

*provolone, crispy sage, creamy parmigiano risotto*

CONSUMING RAW OR UNDERCOOKED DAIRY AND MEATS MAY INCREASE YOUR CHANCES OF FOOD-BORNE ILLNESS  
A GRATUITY OF 20% MAY BE ADDED TO PARTIES OF 5 OR MORE



caffecorretto.nyc.com  
@caffecorretto.nyc



511 East 12th Street  
New York, New York

SUMMER

## TO START

Insalata Semplice \$xx

*really good greens, seasonal vegetables, lemon-oregano vinaigrette*

Caprese Corretto \$xx

*jersey tomato "napoleon-style," house-made mozzarella, torn basil*

Minestrone \$xx

*mixed seasonal vegetables, parmigiano brodo*

## TO SHARE

Formaggi e Salumi

*one for \$xx | three for \$xx | six for \$xx*

House-Made Mozzarella (NY)

Speck Alto Adige (ITA)

Parmigiano Reggiano (ITA)

La Salumina Finocchieta (NY)

Four Fat Fowl "St. Stephen" (NY)

Larchmont Bresaola (NY)

## PASTA AND...

Cacio e Pepe \$xx

*spaghetti, sichuan peppercorn, parmigiano + pecorino + grana padano*

Gricia \$xx

*rigatoni, guanciale + pancetta + local bacon, rosemary, parmigiano + pecorino*

Carbonara \$xx

*house-made fettuccine, pancetta, parmigiano-poached egg*

Amatriciana \$xx

*house-made gnocchi, jersey tomato, local bacon, caramelized onion, pepperoncini*

Imperatore \$xx

*our own chiles, parsley, garlic, lemon, bread crumbs, olive oil*

Ravioli \$xx

*house-made ricotta ravioli, choose marinara or basil pesto*

"Penne in the Pink" \$xx

*alla vodka corretto*

Risotto \$xx

*sweet corn, summer squash, parmigiano reggiano, white wine*

## TONIGHT'S DINNER

Padellaccia \$xx

*braised pork, melted fennel and onions, pizza bianca*

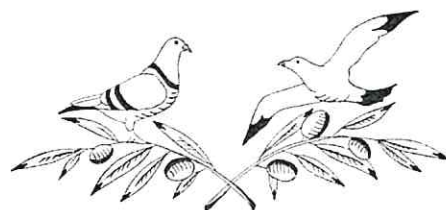
Mussels \$xx

*steamed "al'arrabbiata," pepperoncini, pancetta, grissini*

Chicken Parmigiana \$xx

*marinara, house-made mozzarella, torn basil*

CONSUMING RAW OR UNDERCOOKED DAIRY AND MEATS MAY INCREASE YOUR CHANCES OF FOOD-BORNE ILLNESS  
A GRATUITY OF 20% MAY BE ADDED TO PARTIES OF 5 OR MORE





caffecorretto.nyc.com  
@caffecorretto.nyc

CAFFE  
*Corretto*

511 East 12th Street  
New York, New York

AUTUMN

### TO START

Insalata Semplice \$xx

*really good greens, seasonal vegetables, lemon-oregano vinaigrette*

"Pizza Parlor Salad" \$xx

*mortadella, house-made mozzarella, giardinara, iceberg lettuce*

Stracciatella \$xx

*egg drop, parmigiano brodo, parsley*

### TO SHARE

Formaggi e Salumi

*one for \$xx | three for \$xx | six for \$xx*

House-Made Mozzarella (NY)

Prosciutto di Parma (ITA)

Parmigiano Reggiano (ITA)

Jacuterie Soppressata (NY)

Nettle Meadow "Adiron-Jack" (NY)

Biellese Cacciatorini (NY)

### PASTA AND...

Cacio e Pepe \$xx

*spaghetti, sichuan peppercorn, parmigiano + pecorino + grana padano*

Gricia \$xx

*rigatoni, guanciale + pancetta + local bacon, rosemary, parmigiano + pecorino*

Carbonara \$xx

*house-made fettuccine, pancetta, parmigiano-poached egg*

Amatriciana \$xx

*house-made gnocchi, jersey tomato, local bacon, caramelized onion, pepperoncini*

Alfredo Corretto \$xx

*house-made fettuccine, brown butter, cream, parmigiano reggiano*

Vongole \$xx

*linguine, white wine, long island clams, pepperoncini, parsley*

Ravioli \$xx

*house-made ricotta ravioli, house-made mozzarella, "al forno" bolognese*

Risotto \$xx

*roasted root vegetables, parmigiano reggiano, red wine reduction*

### TONIGHT'S DINNER

Veal Polpettine \$xx

*"al forno" bolognese, house-made mozzarella, pizza bianca*

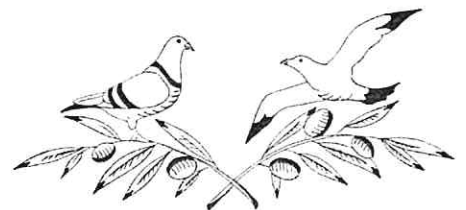
Braised Oxtails \$xx

*sofrito, red wine, cheesy polenta*

Grilled Whole Fish \$xx

*local catch, charred lemon, white wine*

CONSUMING RAW OR UNDERCOOKED DAIRY AND MEATS MAY INCREASE YOUR CHANCES OF FOOD-BORNE ILLNESS  
A GRATUITY OF 20% MAY BE ADDED TO PARTIES OF 5 OR MORE



caffecorrettonyc.com  
@caffecorrettonyc



511 East 12th Street  
New York, New York

WINTER

### TO START

Insalata Semplice \$xx

*really good greens, seasonal vegetables, lemon-oregano vinaigrette*

"Warming Winter Salad" \$xx

*roasted root vegetables, warm red wine glaze, ricotta*

Tomato Soup Corretto \$xx

*"grilled cheese" fontina-pizza bianca croutons*

### TO SHARE

Formaggi e Salumi

*one for \$xx | three for \$xx | six for \$xx*

House-Made Mozzarella (NY)

Guanciale (ITA)

Parmigiano Reggiano (ITA)

Casella's Coppa Piccante (NY)

"Nancy's" Camembert (NY)

Biellese Capicola (NY)

### PASTA AND...

Cacio e Pepe \$xx

*spaghetti, sichuan peppercorn, parmigiano + pecorino + grana padano*

Gricia \$xx

*rigatoni, guanciale + pancetta + local bacon, rosemary, parmigiano + pecorino*

Carbonara \$xx

*house-made fettuccine, pancetta, parmigiano-poached egg*

Amatriciana \$xx

*house-made gnocchi, jersey tomato, local bacon, caramelized onion, pepperoncini*

Lasagna \$xx

*house-made pasta, house-made mozzarella, "al forno" bolognese*

Coniglia \$xx

*house-made fettuccine, rabbit ragu, soffrito*

Ravioli \$xx

*house-made ricotta ravioli, brown butter, crispy sage*

Risotto \$xx

*veal jus, parmigiano reggiano, white wine*

### TONIGHT'S DINNER

Lamb Chops \$xx

*abruzzese arrosticini spices, pizza bianca*

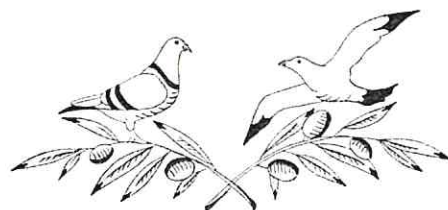
Porchetta \$xx

*slow-roasted pork, braised greens, natural jus*

Scallops \$xx

*"al forno," brown butter, lemon, breadcrumbs*

CONSUMING RAW OR UNDERCOOKED DAIRY AND MEATS MAY INCREASE YOUR CHANCES OF FOOD-BORNE ILLNESS  
A GRATUITY OF 20% MAY BE ADDED TO PARTIES OF 5 OR MORE



caffecorrettonyc.com  
@caffecorrettonyc



511 East 12th Street  
New York, New York

## WINE

House White or House Red \$8 glass | \$20 carafe  
*on draft*

Frascati \$14

*lazio | 2020 | peach, citrus, mineral*

Est! Est!! Est!!! \$16

*lazio | 2019 | salt, apricot, cream*

Roschetto \$18

*lazio | 2018 | banana, pineapple, vanilla*

Cabernet Franc Rosé \$14

*new york state | 2021 | dried flowers, cranberry, almond skin*

Cesanese \$17

*lazio | 2020 | cherry, iron, black leather*

Cesanese-Merlot-Montepulciano \$19

*lazio | 2017 | dried herbs, red currant, blackberry*

Cabernet Franc \$24

*new york state | 2017 | violet, smoke, spice*

## BEER

Peroni "Nastro Azzurro" \$10 *italian "blue ribbon" on draft*

Birra del Borgo "Maledetta" \$12 *belgian-style brown ale*

Industrial Arts "Pocket Wrench" \$14 *hazy pale ale*

Hudson Valley "Cassette" \$14 *hoppy "little" saison*

## COCKTAILS

A Man from Vipiteno \$18

*south tyrol vodka, house cold brew, sage-grapefruit crema*

Amarena Bianca \$16

*meletti sambuca, "clarified" amarena-cinnamon-coriander syrup, lemon*

Taking Water Off Corsica \$17

*puerto rican rum, parsley water, sea salt, maracuya*

Bosco's Revenge \$16

*hintos new york state tequila, frutti di bosco, sage oil*

## MARTINIS

Roman Martini \$15

*sweet white vermouth, house-made lemon-basil bitters, lemon twist*

New York Martini \$18

*greenhook gin, furlaini vermouth, local pickle*

## MANHATTANS

Roman Manhattan \$15

*italian vermouths, house coffee bitters, amarena cherry*

New York Manhattan \$18

*brooklyn rye whiskey, furlaini vermouth, orange twist*



CAFFE *Corretto*

MECHANICAL FLOOR PLAN

EXISTING MECHANICAL ROOM

EXISTING REFRIG

EXISTING STOREROOM

EXISTING SLOP LINE

INDIRECT RAIN

NEW HW HEATER AND SMITH REDUCED EXISTING 3/4" IN CREAM TRAP CUA APPROVED

1" UP TO SPRINKLER

1" MIN COPPER LINE

TO DOMESTIC

5/8" GAS LINE TO HW HEATER

DOUBLE CHECK VALVE

EXISTING GAS METERS

UP



CAFFE  
*Corretto*

170°

*door*

*chair*



*table*

*chair*



*table*

*chair*



*table*

*bench*

*chair*



*table*

*chair*



*table*

*chair*



*table*

73°

(E 12<sup>TH</sup> STREET)

OUTDOOR SEATING



caffecorrettonyc.com  
@caffecorrettonyc

CAFFE  
*Corretto*

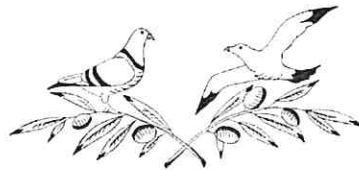
511 East 12th Street  
New York, New York



looking into the dining room, left to right



looking out of the dining room, left to right





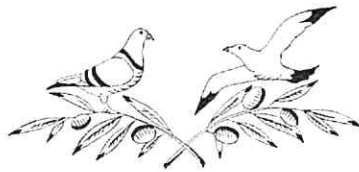
caffecorrettonyc.com  
@caffecorrettonyc

CAFFE  
*Corretto*

511 East 12th Street  
New York, New York



upstairs kitchen space



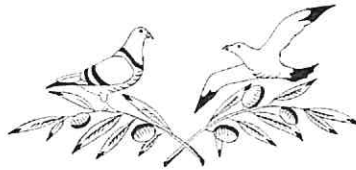
caffecorrettonyc.com  
@caffecorrettonyc

CAFFE  
*Corretto*

511 East 12th Street  
New York, New York



downstairs kitchen space



caffecorrettonyc.com  
@caffecorrettonyc

CAFFE  
*Corretto*

511 East 12th Street  
New York, New York



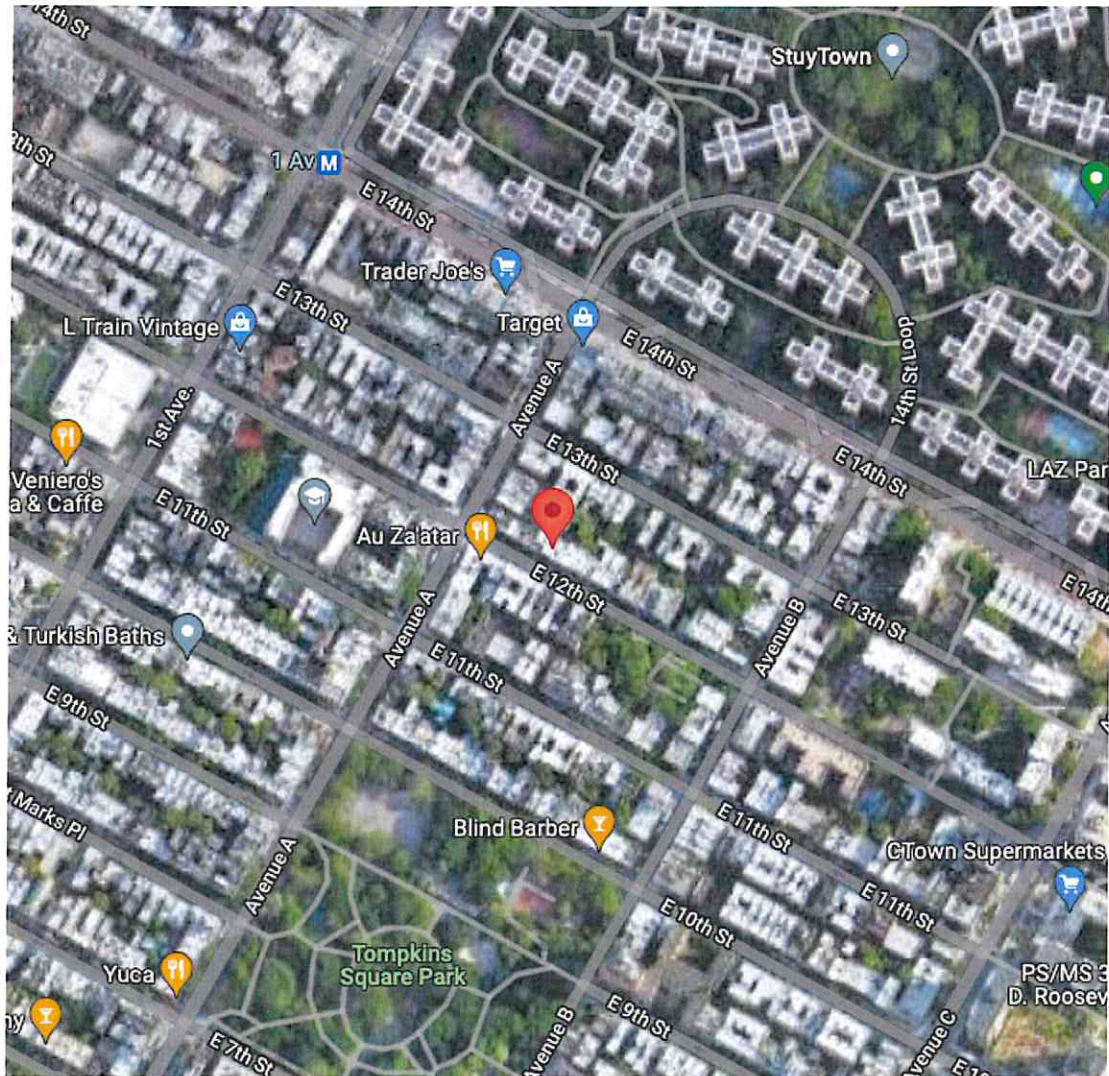
outdoor dining space / exterior





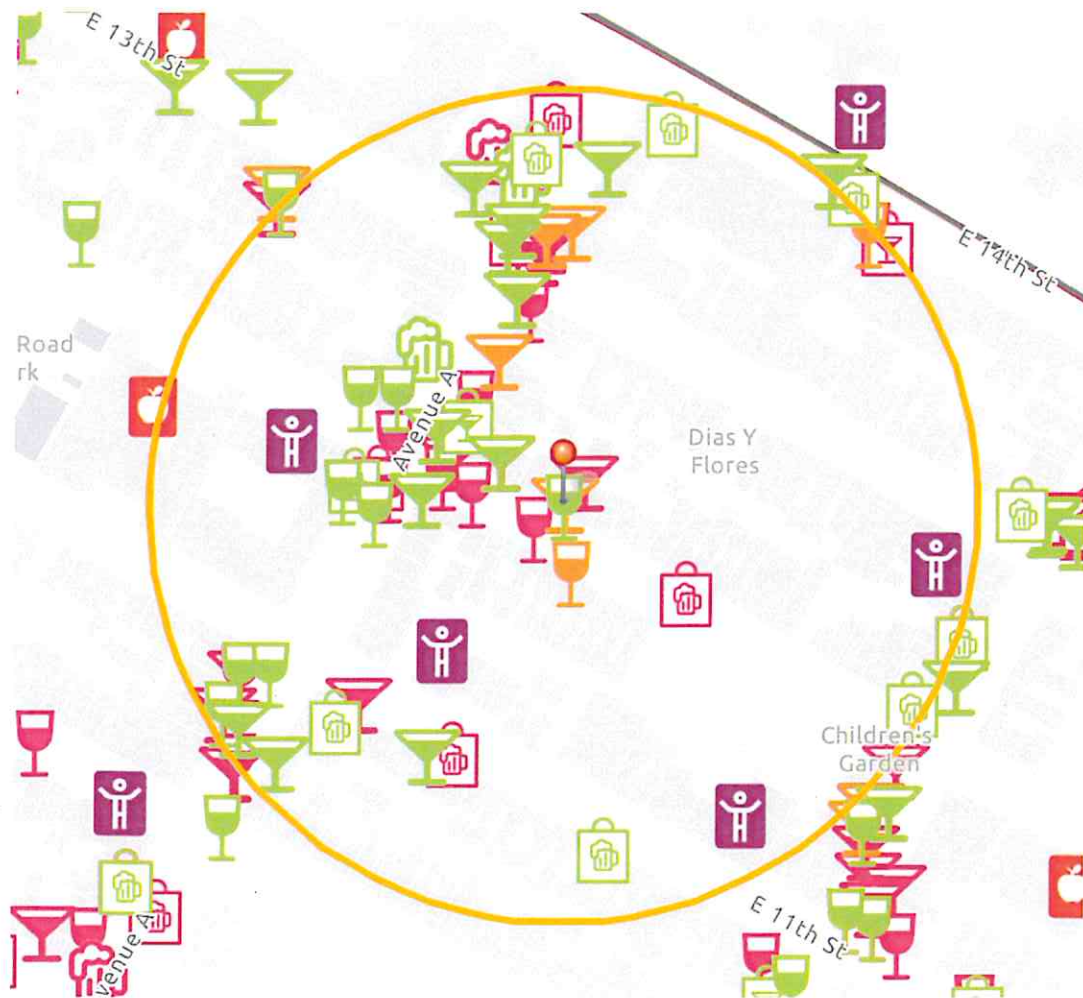
# HELBRAUN | LEVEY

## NEIGHBORHOOD MAP



# HELBRAUN | LEVEY

## 500 FOOT MAP



GREEN MARTINI= OPEN LICENSE  
PINK MARTINI= INACTIVE OPEN LICENSE  
GREEN WINE= TWO/ RESTAURANT LICENSE  
PINK WINE= INACTIVE TWO/ RESTAURANT LICENSE

This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Proximity Report For:	
Location	511 E 12nd St, New York, New York, 10009
Geocode	Latitude: 40.72891 Longitude: -73.98064
Report Generated On	11/4/2022

8 Closest Liquor Stores		
Name	Address	Distance
CONVIVE PARTNERS LLC Ser #: 1290950	196 AVENUE A NEW YORK, NY 10009	154 ft
BRIX NYC LLC Ser #: 1298290	170 AVENUE B STORE SOUTH NEW YORK, NY 10009	642 ft
BEE WINES & LIQUORS INC Ser #: 1305314	225 AVENUE B NEW YORK, NY 10009	693 ft
CARMAD INC Ser #: 1023546	224 226 1ST AVE NEW YORK, NY 10009	952 ft
EAST VILLAGE WINES & SPIRITS INC Ser #: 1302369	138 1ST AVE NEW YORK, NY 10009	1,259 ft
10TH STREET & AVENUE C LIQUOR & WINE INC Ser #: 1236216	159 AVENUE C CORNER OF E 10TH STREET NEW YORK, NY 10009	1,401 ft
236 WINES & LIQUORS INC Ser #: 1023535	279 1ST AVENUE NEW YORK, NY 10003	1,402 ft
SAKAYA INC Ser #: 1189050	324 E 9TH STREET (WEST STORE) 1ST & 2ND AVE. NEW YORK, NY 10003	1,669 ft

Schools within 500 feet		
Name	Address	Distance
No Schools within 500 feet		

Churches within 500 feet	
Name	Distance
Greater New Hope Missionary Baptist Church of Christ	226 ft
Mary Help of Christians Church	338 ft
Father's Heart Ministries	431 ft



Churches within 500 feet	
Name	Distance
Church of The Bible Crusaders	455 ft

Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
LE VRAIE RACLETTE LLC Ser #: 1341438	511 E 12TH ST NEW YORK, NY 10009	0 ft
AVENUE A GOURMET LLC Ser #: 1334279	202 AVENUE A NEW YORK, NY 10009	190 ft
FAT SOCIAL CLUB LLC Ser #: 1351060	212 AVENUE A NEW YORK, NY 10009	318 ft
DOWNTOWN AVENUE HOSPITALITY LLC Ser #: 1347367	210 AVENUE A NEW YORK, NY 10009	326 ft
LOUNGE 432 INC Ser #: 1348883	432 E 13TH ST WEST STORE NEW YORK, NY 10009	513 ft
NEXT BEST LLC Ser #: 1346599	188 AVENUE B NEW YORK, NY 10009	524 ft
DOS DUDES LLC Ser #: 1340970	186 AVENUE B NORTH STORE NEW YORK, NY 10009	531 ft
SALANG GROUP INC Ser #: 1345938	225 AVENUE B 2ND FL NEW YORK, NY 10009	692 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
LAO-AUSTIN LLC Ser #: 1341638	503 505 E 12TH ST NEW YORK, NY 10009	93 ft
188 AVE A TAKE OUT FOOD CORP Ser #: 1341637	188 AVENUE A NEW YORK, NY 10009	173 ft
MONOLITH INC Ser #: 1024639	194 AVE A NEW YORK, NY 10009	174 ft
DBW RESTAURANT ASSOCIATES LLC Ser #: 1167195	206 AVE A 12TH & 13TH STREETS NEW YORK, NY 10009	255 ft
FRIDA & DIEGO CORP Ser #: 1024609	211 AVENUE A NEW YORK, NY 10009	318 ft
FAT PANDA INC Ser #: 1189684	219 AVENUE A NORTH 13 & 14TH ST. NEW YORK, NY 10009	336 ft
DELTA 510 CORP Ser #: 1311570	510 E 11TH ST NEW YORK, NY 10009	342 ft
TAVERN 211 CORP Ser #: 1282818	211 AVENUE A NEW YORK, NY 10009	397 ft

Active On Premises Liquor Licenses within 750 feet:		
Name	Address	Distance
PUB 218 CORP Ser #: 1332323	218 AVENUE A NEW YORK, NY 10009	406 ft
A10TH KITCHEN GROUP INC Ser #: 1326371	162 AVENUE A NEW YORK, NY 10009	466 ft
PATTY MC CARTHYS INC Ser #: 1024662	169 AVENUE A NEW YORK, NY 10009	474 ft
SPT CORP Ser #: 1128035	538 E 14TH STREET AVENUES A & B NEW YORK, NY 10009	504 ft
FLAM ABLE LLC Ser #: 1138032	204 AVENUE B AVENUE 12TH & 13TH STREET NEW YORK, NY 10009	523 ft
AMA FOOD GROUP LLC Ser #: 1320934	190-192 AVE B NEW YORK, NY 10009	540 ft
220 ASSOCIATES INC Ser #: 1209636	222 AVENUE B 13TH AND 14TH STREETS NEW YORK, NY 10009	582 ft
224 AVENUE B INC Ser #: 1024697	224 AVENUE B NEW YORK, NY 10009	585 ft
HUGHES MURRAY WALSH LLC Ser #: 1256282	447 E 13TH ST NEW YORK, NY 10009	616 ft
219 AVENUE B MUSIC LOUNGE INC Ser #: 1024695	219 AVENUE B NEW YORK, NY 10009	620 ft
FOOD IN ITALY LLC Ser #: 1279598	337 E 10TH ST NEW YORK, NY 10009	636 ft
162 4 AVE B BAR Ser #: 1024624	162 164 AVENUE B NEW YORK, NY 10009	680 ft
GHD INC Ser #: 1130571	432 E 13TH STREET, WEST STORE NEW YORK, NY 10009	691 ft
CHARLEY GROUP LLC Ser #: 1239959	339 E 10TH STREET AVES A & B NEW YORK, NY 10009	693 ft
OOPS OF NEW YORK INC Ser #: 1139710	168 AVENUE B EAST 10TH & 11TH STREETS NEW YORK, NY 10009	696 ft

**Regarding Plan to Manage Cleanliness and Foot Traffic on Sidewalk:**

- No smoking will be allowed in front of premises.
- No lines will be formed outside.
- Owner/manager will ensure boxes are not left sitting at the curb and will be brought straight into premises.
- If trash is not picked up in a timely manner, staff will bring trash bags/debris back into premises until pickup can occur.
- Will use garbage bags that will not allow liquids to spill out onto the sidewalk.
- Sidewalk space will be swept and kept clean of food waste and debris throughout the shift and upon closing.
- The business is a short walk from bus routes and most guests arrive on foot, public transportation, or taxi.
- All doors and windows will close by 11PM.

**Regarding Plan to Manage Cleanliness of the Sidewalk Café Space:**

- All furniture will be appropriately stored inside the building as mandated by the Department of Consumer Affairs.
- No bus tubs or food waste will be stored or left outside.
- Tables, chairs and floors will be kept clean and tidy.
- Will keep any A-frame or signage on a stand inside the café boundaries.

**Regarding Plan to Manage Noise:**

- No music will be played outdoors.
- There will be a manager/owner on duty at all times, who will make sure that there is no excessive noise.
  - This person will make sure that the premises does not become disorderly.
- The business will play background music only.
- The owner/manager are the only people with access to operate/change the sound system.
- A sign will be posted outside on the sidewalk café with language such as “please be considerate of our neighbors.”



[Instagram](#) | [Facebook](#) | [Twitter](#)  
[www.caffecorretto NYC.com](http://www.caffecorretto NYC.com)

*Benvenuti!* We are a morning-to-midnight, double-f caffe for the Eternal City that Never Sleeps.

Caffe corretto (the drink, not the place) is an Italian tradition: literally “corrected coffee,” it refers to an espresso that is “corrected” with the addition of a little booze. Colin and Leah fell in love with this idea – taking something perfect and making it just a little bit better – and set out to bring that same energy from Roma to their home in New York City’s vibrant East Village.

In the morning, Caffe Corretto is a place for a *caffè*, a *cornetto*, or a bacon-egg-and-cheese. For lunch, the menu expands to include Roman-style pizza *al taglio*, cut with scissors to order and sold by weight. In the evenings, the four great pastas of Rome join the menu, alongside seasonal soups and salads and a rotating selection of heartier entrees. And late at night? Anything goes. (Ask about Colin’s Southern Italian Menu, which we fondly promise has nothing to do with the toe of the boot.)

We can’t wait to welcome you to Roma by way of New York. Coming soon.





[Instagram](#) | [Facebook](#) | [Twitter](#)  
[www.caffecorretto.com](http://www.caffecorretto.com)

### **Owner / General Manager Colin Vickery**

An experienced and charismatic hospitality professional, Colin will lead the team at Caffe Corretto by example. Staff and guests alike will find him to be a hands-on presence in the restaurant, deftly managing the floor during service while also bringing his considerable financial experience to bear in overseeing and managing menu and labor costs, inventory, and the physical plant.

Most recently, Colin served as general manager at Spanish Diner, the 200+-seat restaurant that anchors Mercado Little Spain at Hudson Yards. Owned by James Beard Award winner José Andrés, the property is a proudly authentic, immersive Spanish culinary experience. Colin joined the team in 2021 and was quickly elevated to a leadership position thanks to his calm demeanor and broad range of experience leading FOH and BOH teams.

Before he joined the team at Spanish Diner, Colin served as beverage manager at another James Beard Award winner: Philadelphia's landmark Buddakan, one of the crown jewels of Stephen Starr's portfolio of more than 40 restaurants nationwide. In a restaurant renowned since its 1998 opening for delicious and inventive cocktails, Colin developed and oversaw seasonal menu changes; collaborated with liquor reps and the corporate team to manage costs, pricing, and ordering; maintained the extensive beer, wine, and sake programs; and monitored and maintained beverage inventory, including two full bars. He also managed a staff of more than 60, including recruiting and ongoing training.

Colin arrived at Buddakan after a successful run as beverage manager for another beloved Philadelphia concept, Zavino. There, he oversaw a team of 45, managed costs, developed and maintained the beverage program (including beer, wine, and specialty cocktails), and monitored and maintained all FOH inventory. His additional experience in Philadelphia includes serving as lead bartender at popular Italian restaurant In Riva and general manager of famed Irish pub The Bards.

A graduate of St. Lawrence University (B.A. Econ & Gov't, Minor in Computer Science, 2010), Colin spent his first four years out of college working for the United States House of Representatives Appropriations Committee, where he served as the primary legislative and legal researcher and primary bill language writer. While the experience of overseeing an account portfolio totaling more than \$100 million was exciting, he found that he missed the warmth of tending bar, as he did during his college days, and set out to establish his career in the hospitality industry, arriving in Philadelphia just as the city's restaurant scene was booming and immediately establishing himself as an in-demand talent. Caffe Corretto will allow him to fulfill his dream of serving as a collegial tavern keeper for his neighborhood, and is a perfect culmination of his experience in the business so far.



[Instagram](#) | [Facebook](#) | [Twitter](#)  
[www.caffecorretto NYC.com](http://www.caffecorretto NYC.com)

## Owner / Marketing Director Leah Blewett

With more than 20 years of experience in the hospitality business, Leah is an accomplished professional whose skills extend far beyond service and management. She has worked FOH roles with some of the country's most celebrated hospitality teams, and is also a successful small-business owner, offering communications consulting services to a variety of clients that include restaurants, bars, hotels, and municipal entities.

Leah joins Caffe Corretto as the principal of Gooder Grammar Inc., a digital communications consultancy that will provide crucial marketing, design, photography, and copy support to the restaurant. Leah built and maintains [caffecorretto NYC.com](http://caffecorretto NYC.com), as well as all social media content, which she develops and shares strategically, including proprietary stat-keeping to assess existing successful tactics and develop new ones. She will oversee all of Caffe Corretto's copywriting, photography, and graphic design needs, from menus to newsletters to press releases. She will also work closely with colleagues in public relations to strategically craft and share messages about the restaurant, from opening details to ongoing seasonal content.

Recent clients have included Kimpton Hotels & Restaurants, where Leah crafts and edits web copy and social media copy and develops graphic design and animations for social media; Howard County Health Department, where she is a member of the communications team that has earned awards from the National Association of Counties, *US News and World Report*, and the Robert Wood Johnson Foundation; and a variety of independent restaurants in New York, Philadelphia, and Washington, DC, including Seamore's, Bistrot La Minette, La Peg, Gabi, Le Virtù, and Tria. She continues to work closely with the talented team at Profile PR, and enjoys ongoing, mutually beneficial relationships with all of her clients, often returning for project work with them as her time allows.

Leah's hospitality experience is not limited to marketing and public relations. She has managed restaurants for several James Beard Award winners, including Stephen Starr (Barclay Prime – Philadelphia), José Andrés (Zaytinya – Washington, DC), and Zak Pelaccio (Fatty Crab – New York). She has spent time behind the bar at Starr's Buddakan (New York) and Charlie Palmer's Aureole (New York), as well as Kimpton's Urbana at the Hotel Palomar (Washington, DC). She was also a server for the first two years of service at James Beard Award winner Jose Garces' wildly successful Amada (Philadelphia).

For five years prior to the COVID-19 pandemic, Leah was the lead editor and trainer for a premier secret-shopper company focused on the hospitality industry, overseeing and adapting company-wide assessment and reporting standards for hospitality groups including SushiSamba, Marcus Samuelsson Group, Fireman Hospitality Group, Blackfoot Hospitality, Ark Restaurants, and Junior's Cheesecake.

When she took her first job in restaurants as a server in high school, Leah quickly found that her career as a freelance writer and communications specialist dovetailed perfectly with her love of the hospitality business. In addition to writing for marketing and public relations, she has been published in *NYC Monthly*, *Philadelphia Weekly*, *Where* magazine, and *The Onion*, often covering dining and travel, including cover stories. Her broad and diverse experience make her a gifted communicator and a natural leader who will oversee service and manage all aspects of marketing and communications at Caffe Corretto.





**ATTENTION RESIDENTS  
& NEIGHBORS**

**CORRETTO LLC ("CAFFE CORRETTO")**

Company Name: Corretto LLC  
Phone: 203-995-3452

Plans to open a  
**CAFFE/BAR/RESTAURANT**

Location  
**511 E 12th St.**

This establishment is seeking a license to serve  
**BEER/WINE+LIQUOR**

There will be an opportunity for public comment on  
Monday, December 12, 2022 at 6:30pm  
Online: <https://zoom.us/j/92199317942>  
see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details

**CORRETTO LLC - ASK FOR LEAH @ 203-995-3452**

At Community Board 3  
SLA & DCA Licensing Committee Meeting  
m033@cb3.nyc.gov - [www.cb3manhattan.org](http://www.cb3manhattan.org)

**NEIGHBORING RESIDENTS  
VECINOS DE LA COMUNIDAD**

**CORRETTO LLC ("CAFFE CORRETTO")**

Company Name: Corretto LLC  
Número de teléfono: 203-995-3452

Plans to open a  
**CAFFE/BAR/RESTAURANT**

Location  
**511 E 12th St.**

Seeking a license to serve  
**BEER/WINE+LIQUOR**

There will be an opportunity for public comment on  
Monday, December 12, 2022 at 6:30pm  
Online: <https://zoom.us/j/92199317942>  
see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details

**CORRETTO LLC - ASK FOR LEAH @ 203-995-3452**

At Community Board 3  
SLA & DCA Licensing Committee Meeting  
m033@cb3.nyc.gov - [www.cb3manhattan.org](http://www.cb3manhattan.org)

**ATTENTION RESIDENTS & NEIGHBORS  
第3社區居民請注意**

**CORRETTO LLC ("CAFFE CORRETTO")**

公司名稱: Corretto LLC  
電話: 203-995-3452

Plans to open a  
**CAFFE/BAR/RESTAURANT**

Location  
**511 E 12th St.**

seeking a license to serve  
**BEER/WINE+LIQUOR**

There will be an opportunity for public comment on  
Monday, December 12, 2022 at 6:30pm  
Online: <https://zoom.us/j/92199317942>  
see [www.cb3manhattan.org](http://www.cb3manhattan.org) for zoom meeting details

**CORRETTO LLC - ASK FOR LEAH @ 203-995-3452**

At Community Board 3  
SLA & DCA Licensing Committee Meeting  
m033@cb3.nyc.gov - [www.cb3manhattan.org](http://www.cb3manhattan.org)