



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

Andrea Gordillo, 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

Check if either of these apply:

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

Today's Date: February 28, 2024

Is location currently licensed? Yes No Type of license: OP 252

If alteration, describe nature of alteration: _____

Previous or current use of the location: Cafe and bar

Corporation and trade name of current license: 220 Associates Inc. d/b/a The Roost

APPLICANT:

Premise address: 222 Avenue B

Cross streets: Between 13th and 14th Street

Name of applicant and all principals: Andrew Armstrong-Loscalzo

Trade name (DBA): Salumeria Rosi

PREMISE:

Type of building and number of floors: Residential upper, commercial lower. 4 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 74 (LNO to be applied for)

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): C1-6A

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) 7am-12am, Sunday - Wednesday; 7am - 2am, Thursday - Saturday.

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? 12 Total number of indoor seats? 50 (inclusive of bar seats)

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 bar measuring approximately 25 ft; 16 bar seats.

*(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 food, cafe, bakery and salumeria, with imported Italian meats and cheese.

What are the hours the kitchen will be open? all hours of operation

Will a manager or principal always be on site? Yes No If yes, which? Either the manager or principal

How many employees will there be? 25-30

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

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

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: Sonos soundsystem

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.") There will be a waiting area inside of the premises, so that there is no crowding on the sidewalk. Also, we're replacing a licensed premises so we do not believe that there will be any change to the status quo of the neighborhood.

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?

Please attach plans. Music will be played at an ambient level conducive to conversation.

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:

The applicant will have sidewalk and roadway cafes under the NYC DOT Dining Out NYC Program.

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Salumeria Rosi

Address: 283 Amsterdam Avenue Community Board # 7

Dates of operation: 2019 - Present

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 _____

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? 6

How many On-Premise (OP) liquor licenses are within 500 feet? 4

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 food and Salumeria 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 7am-12am; Tue 7am-12am; Wed 7am-12am;
Thu 7am-2am; Fri 7am-2am; Sat 7am-2am;
Sun 7am-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
 I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
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 apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.
13. 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 happy hour and it will end by 7pm.
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. 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: _____

Phone Number: _____

Andrew Armstrong-Loscalzo

As President and CEO of D&S Dining Group and ASL Hospitality, Andrew is focused on concept development and operations. He is currently the owner of Salumeria Rosi, established in 2008, and the Managing Director of The Wallace Lounge established in 2023.

Andrew holds a BA in History from George Washington University, and a Guest Services Diploma from Disney Parks, FL. While Andrew worked in F&B from an early age, he only pursued it professionally after graduating from GW. He was admitted to the Disney Leadership Program in 2009, where he was trained in their legendary service and hospitality management practices.

Upon returning to New York, Andrew was hired at Le Pain Quotidien, and managed multiple outlets in New York City and Connecticut. Notably, within ten months he grew the Greenwich, Ct location into the 2nd most profitable location out of 56, nationally.

In 2011, Andrew left the restaurant business and joined the management consulting firm, Gerson Lehrman Group, in Midtown, Manhattan. Later in 2013 he was recruited by SAAS tech start up success, Percolate, to lead Enterprise Partnerships. Although part of their astronomical growth and large series B funding, Andrew yearned for his old life in Hospitality.

After 5 years of corporate life, in 2015, Andrew purchased Salumeria Rosi on the Upper West Side. He achieved longevity and success by establishing the restaurant as a neighborhood restaurant and fostering community.

His latest endeavor is The Wallace Lounge and Piano Bar inside the Wallace Hotel which debuted in February, 2023.

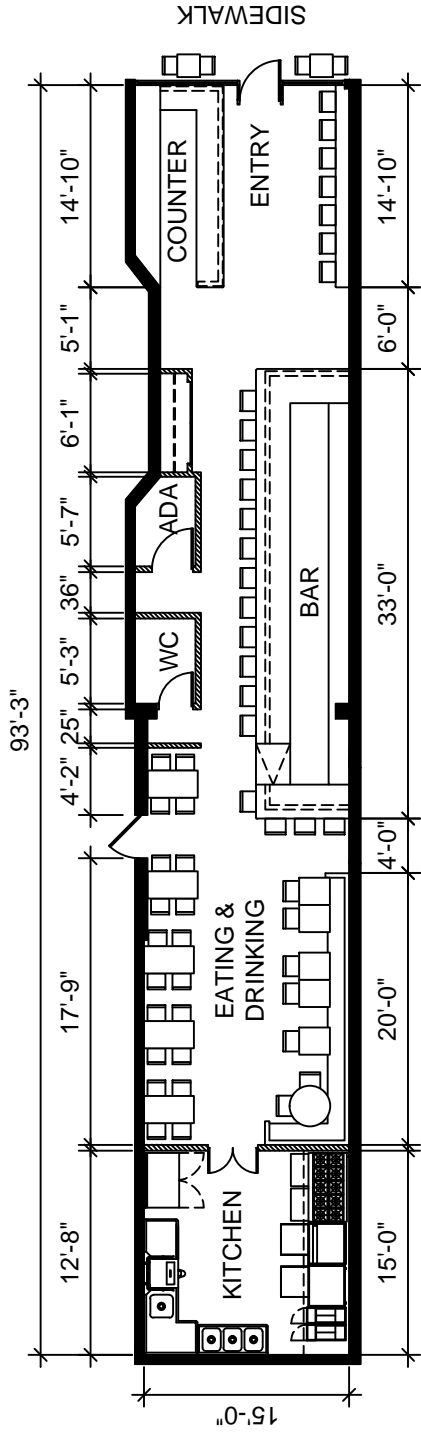
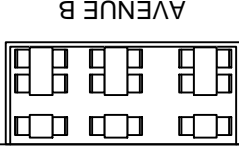


SALUMERIA

Daniel O'Connor Architects .

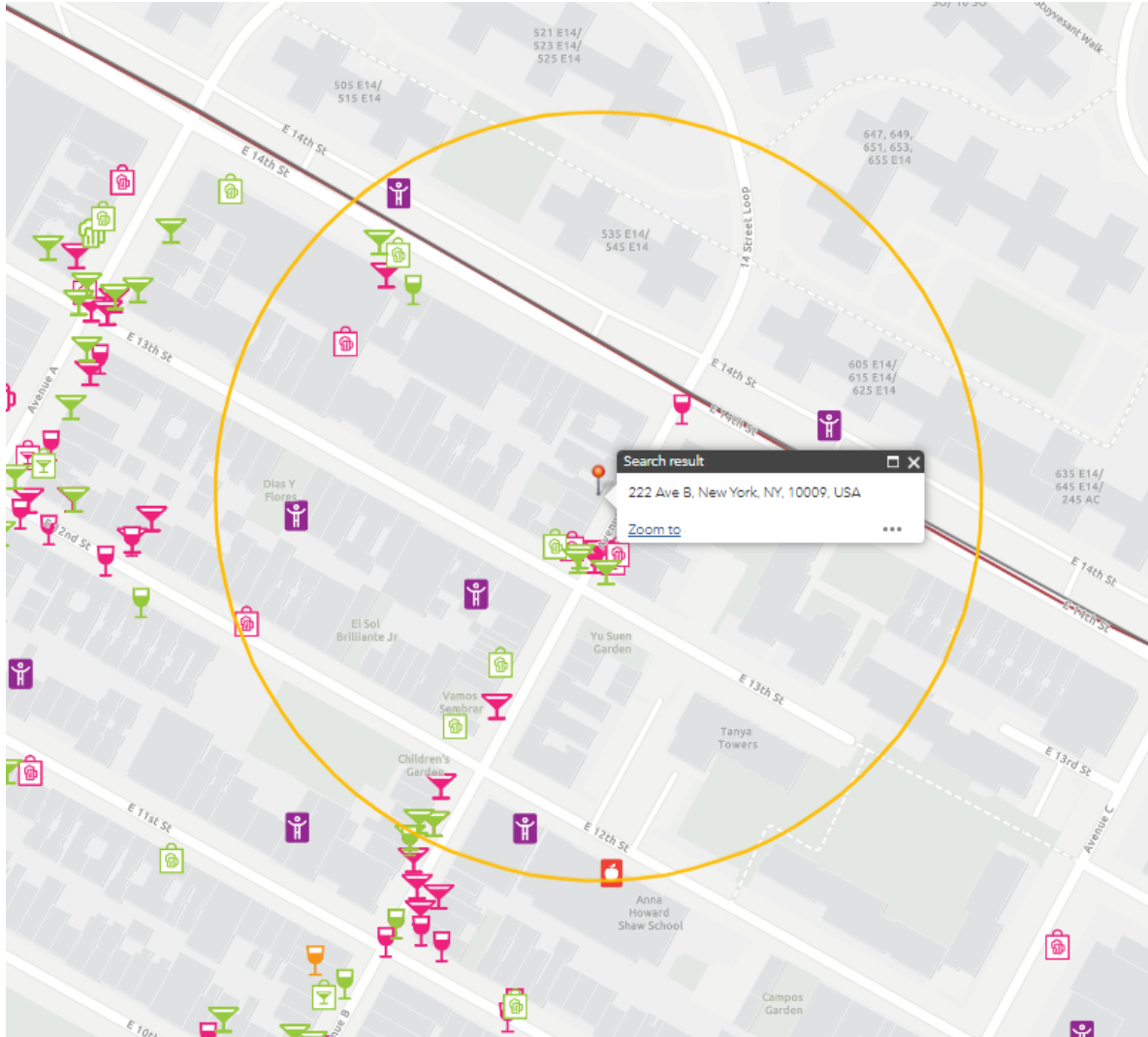
A-100.00

Date: 2.28.2024
Scale: NTS



01 GROUND FLOOR PLAN
100 NTS

500-foot Survey - SR222 LLC



Active Licenses within 500 ft

SALANG GROUP INC
225 AVENUE B 2ND FL
NEW YORK, New York 10009 **81 ft**

224 AVENUE B INC
224 AVENUE B
NEW YORK, New York 10009 **83 ft**

219 AVENUE B MUSIC LOUNGE INC
219 AVENUE B
NEW YORK, New York 10009 **101 ft**

SPT CORP
538 E 14TH STREET
NEW YORK, New York 10009 **437 ft**

AMA FOOD GROUP LLC
190-192 AVE B
NEW YORK, New York 10009 **478 ft**

NEXT BEST LLC
188 AVENUE B
NEW YORK, New York 10009 **484 ft**

SALUMERIA ROSI

ANTIPASTI

PROSCIUTTO CON PISTACCHIO 19
aged prosciutto di Parma & fresh mozzarella di bufala topped with toasted pistachio

RICOTTA WITH ROASTED APPLES (V) 16.5
creamy ricotta mixed with walnuts and honey, roasted apples & balsamic reduction

BRESAOLA E ARUGULA 20
bresaola, carpaccio style, topped with arugula, tossed in lemon dressing & shaved parmigiano reggiano

BRUSCHETTA CON BURRATA E ANCHOVIES 18
four pieces of crostini topped with fresh burrata, Armatore anchovies & lemon zest

BURRATA E PUNTARELLE (V) 18.5
fresh burrata with a puntarelle salad, sundried tomatoes, pantelleria capers and caper leaves, tossed in lemon dressing

ROASTED PEPPERS WITH ANCHOVIES 15
marinated anchovies served over roasted peppers, capers, arugula, garlic & pesto

assaggi dal bancone

SELEZIONE MISTA
our salumiere's selection of meats, cheeses and accompaniments
36 | 56

SELEZIONE ABBONDANZA
eight different sliced meats topped with olives, artichoke hearts, grilled mushrooms, sundried tomatoes, parmigiano reggiano, taralli crackers & grissini
80

TUNA TARTARE
yellowfin tuna tartare and shaved radishes over sliced cucumber, drizzled with bergamotto sauce
19.5

i fritti
SUPPLÌ
two or three lightly breaded rice crocchette stuffed with chef's choice of seasonal ingredients
16/22.5

CARCIOFI FRITTI (V)
two or three crispy fried artichoke hearts over cacio e pepe cream
19.5/27

salads

INSALATA MISTA (V) 16
local organic market greens tossed in a lemon dressing with shaved parmigiano reggiano

INSALATA CAPRESE (V) 21
fresh mozzarella di bufala, beefsteak tomatoes and basil, drizzled with balsamic reduction

INSALATA DI BARBABIETOLE (V) 17.5
roasted red & gold beetroot tossed with arugula, pickled shallots, chives, sherry vinegar, topped with chèvre goat cheese

SALUMERIA'S SIGNATURE SALAD 18.5
our signature warm salad of market greens, radicchio & soft-scrambled eggs with prosciutto & pork pancetta

HOUSE CAESAR SALAD 18
little gem lettuce, butter croutons, crispy pork guanciale, mixed with our signature caesar dressing, topped with shaved parmigiano
(add anchovies \$4 / add organic chicken breast \$12)

zuppa

RIBOLLITA (V)
cannellini beans, savoy cabbage, kale and potatoes served with garlic toast

- 17 -

salumi

- 8 -

SOPPRESSATA (dolce or piccante)
CACCIATORINO (dolce, piccante or truffle)
PROSCIUTTO SAN DANIELE
PARMACOTTO
PARMACOTTO CON ROSMARINO
MORTADELLA
PORCHETTA

- 9 -

SALAME FELINO
SPECK
PROSCIUTTO DI PARMA 24 mo
BRESAOLA
COPPA (dolce or piccante)
SALAME CALABRESE
FINOCCHIONA

a la carte

- 10 -

TALEGGIO (Lombardia)
GORGONZOLA DOLCE (Lombardia)
FONTINA VAL D'AOSTA (Aosta)
ASIAGO (Veneto)

- 12 -

FIORE PICCANTE (Sardegna)
GORGONZOLA PICCANTE (Lombardia)
MOLITERNO AL VINO (Sardegna)
PARMIGIANO REGGIANO D.O.P.
PECORINO TOSCANO (Aged)

- 13 -

SMOKED SCAMORZA (Campania)
MOZZARELLA DI BUFALA (Campania)
BURRATA (Puglia)
MOLITERNO AL TARTUFO (Sardegna)
BRUNET (Piemonte)
LATUR (Piemonte)
ROBIOLA (Piemonte)

sides

SUNDRIED TOMATOES - 7 -

MARINATED PEPPERS - 6 -

GIGANTE BEANS - 6 -

GRILLED MUSHROOMS - 6 -

MIXED OLIVES - 7 -

MARINATED ARTICHOKEs - 8 -

PROSCIUTTO PUFFS - 6 -

GRISSINI - 5 -

WHITE ANCHOVIES - 8 -

MARINATED BROCCOLI RABE - 8 -

BALSAMIC CIPOLLINE - 7 -

PASTA

****all pasta is made fresh in-house****

SPAGHETTI AI TRE POMODORI (V) 19.5/30
D.O.P San Marzano tomato sauce, cherry tomatoes and Corbara tomatoes with fresh basil

FUSILLI AL PESTO GENOVESE (V) 19.5/30
traditional Genovese fresh basil pesto with string beans & potatoes, topped with parmigiano reggiano

RIGATONI ALLA SALUMERIA 19.5/30
our signature blend of cured meats in a D.O.P. San Marzano tomato sauce, topped with pecorino romano

TAGLIATELLE AL TARTUFO (V) 42
egg yolk tagliatelle mixed in a butter & parmigiano reggiano sauce, finished with freshly shaved burgundy truffle

ORECCHIETTE SALSICCIA E BROCCOLI 19.5/30
house-made fennel sausage, broccoli rabe, sun dried & cherry tomatoes, topped with parmigiano reggiano

SPAGHETTI ALLA CARBONARA 19.5/30
pecorino romano, parmigiano reggiano & egg yolk mixed with black peppercorn, topped with crispy pork guanciale

LASAGNA 19.5/30
our signature house-made lasagna in a pork & beef ragu & béchamel topped with parmigiano reggiano

****gluten-free option available****

pesce

BRANZINO
pan seared fillet over a celery root purée, served with aperol grapefruit and frisée salad
27.5

POLPO GRIGLIATO
charred octopus over a red pepper sauce, eggplant caviar and fried capers
29

risotto al funghi

aged carnaroli rice with mixed seasonal mushrooms
21/30

VERDURE

BROCCOLINI (V)
sautéed with garlic and chili flakes
14.5

RAINBOW CARROTS (V)
sautéed with butter and parsley
14

ROASTED CAULIFLOWER (V)
roasted with butter & parsley
14

CAPONATA (V)
sweet-and-savory sicilian eggplant relish served cold with red and yellow peppers, onions, olives, capers, celery & herbs
14

CARNE

PORCHETTA SANDWICH 21.5
herbed pork loin sandwich with provolone, pickles & hot calabrese red pepper sauce

SPEZZATINO 29.5
classic Italian slow cooked beef and seasonal mushrooms in a beef jus over creamy polenta

BRACIOLA DI MAIALE 27
pan seared 10oz marinated pork chop served with a watercress and roasted apple salad, tossed in lemon dressing

MANZO 29.5/41
grilled, 5oz or 8oz prime skirt steak served with roasted fingerling potatoes & herb mayonnaise

SALSICCIA 21.5
house-made fennel sausage served with heirloom beans, broccolini, sautéed cherry tomatoes & roasted shallots

AUSTRALIAN LAMB CHOPS 36/44
two or three grilled lamb chops over sautéed rainbow carrots

DAILY SPECIALS

monday

GREEN PAPPARDELLE 🍷

house-made spinach pappardelle in a light tomato sauce topped
with fresh marscapone cheese

tuesday

POLPETTE EMILIANE

three house-made meatball made with fresh ground pork butt, served over
warm soft polenta topped with tomato sauce and parmigiano reggiano

wednesday

LINGUINE ALLA PUTTANESCA

D.O.P. San Marzano tomato sauce with spicy pork nduja,
cherry tomatoes, olives & capers, topped with pecorino romano

thursday

COZZE

steamed mussels in a D.O.P. San Marzano tomato, garlic & parsley broth
- or -
steamed mussels with pork pancetta in a white wine, garlic, butter & parsley broth

friday

TAGLIATELLE AL RAGÚ

house-made egg yolk tagliatelle in a beef and pork bolognese ragu

saturday

CACIO E PEPE 🍷

house-made tonnarelli pasta with parmigiano reggiano, pecorino romano
and fresh black pepper

sunday

BUCATINI AL'AMATRICIANA

house-made bucatini cooked in a D.O.P. San Marzano tomato sauce
with crispy pork guanciale topped with pecorino romano

BERSÒ ORGANIC SODAS

7

CEDRATA
Italian Lemon
CHINOTTO
Bitter Cola

ARANCIA
ROSSA
Blood Orange

MANDARINO
Mandarin
BERGAMOTTO
Italian Lime

COCKTAILS

EUCALIPTO 19

Agricole Gin, Genepy, Egg White,
Lime, Eucalyptus

SIMONE & GARFUNKLE 19

Bulleit Rye, Amaro Montenegro,
Rosemary, Thyme, Lemon

IMPERATORE 18

Makers Mark, Averna, Luxardo, Moscato,
Amareno Cherry

AMORE DI NONNA 19

Villa One Reposado, Villa Massa Amaretto,
Apple, Lime, Cinnamon, Agave

INFURIATO 18

Joven Mezcal, Campari, Dolin Rouge,
Lime, Grapefruit, Agave

APEROL GIMLET 17

Milano Vodka, Triple Sec, Lime,
Prosecco, Aperol

NEGRONIS

- 19 -

CARDINAL • New Amsterdam Gin, Campari, Dolin Dry, Lemon Twist

AMBER NEGRONI • Braulio, New Amsterdam Gin, Cochi Americano, Lemon, Rosemary

MARTINEZ • Agricole Gin, Dolin Rouge, Luxardo, Bitters, Lemon Twist

MOCKTAILS

PHONI NEGRONI • On the rocks with an Orange Peel 15

MOJITO AL ROSEMARINO • Mint, Rosemary, Lime, Sprite, and Soda 10

IL CAMINO • Ginger Beer, OJ, Cranberry, Cola, Cinnamon 10

BIRRE

FORST LAGER

Crisp and Refreshing 5.8% 10

FORST DOPPLEBOCK

Dark Amber, Velvety, Intense 12

DOLOMITI ROSSA

Creamy Double Malt 12

vini rossi

HOUSE RED •	13 48
ALBAROSSA 2016 <i>Viotti Vini, Castel Rocchero, Piemonte</i>	14 56
BARBERA 2021 <i>Villa Sparina, Piemonte</i>	16 65
CHIANTI CLASSICO DOC 2019 <i>Castella Di Bossi, Toscana</i>	18 72
PINOT NOIR 2021 <i>Cantina Andriano, Alto Adige</i>	18 72
VALDISANTI 2019 <i>Cabernet & Sangiovese, "Super Tuscan", Tolaini, Tuscany</i>	24 95
BRUNELLO DI MONTALCINO 2018 <i>Poggio Alto, Tuscany</i>	28 130
PRIMITIVO ORION 2022 <i>Salento, Masseria li Veli, Puglia</i>	50
NERO D'AVOLA 2020 <i>Nerojbleo, Gulfi, Sicily</i>	60
NEBBIOLO 2020 <i>Cascina, Principino, Langhe</i>	68
MONTEPULCIANO D'ABRUZZO RISERVA 2019 <i>Spelt, la Valentina</i>	72
ETNA CARUSO 2017 <i>Terrazze Dell'etna, Sicily</i>	75
DOLCETTO D'ALBA 2020 <i>Giacomo Borgogno e Figli, Piedmont</i>	80
CANNONAU RISERVA 2020 <i>Pala, Sardegna</i>	85
ROSSO DI MONTALCINO 2020 <i>Celestino Pecci, Tuscany</i>	92
BAROLO, MONTE DI STEFANO 2018 <i>Cascina Vengore, Piedmont</i>	105
BRUNETTI (SUPER TUSCAN) 2019 <i>Azienda Agricola Elisabetta, Cecina, Toscana</i>	120
AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2019 <i>Remo Farina, Veneto</i>	130
TIGNANELLO, 2019 <i>Antinori, Tuscany</i>	450

vini bianchi

HOUSE WHITE	12 45
PINOT BIANCO 2021 <i>Pierpaola Pecorari, Friuli-Venezia Giulia</i>	13 52
LANGHE ARNEIS 2021 <i>Olivero Mario, Roddi</i>	14 54
PINOT GRIGIO 2021 <i>Scarbolo, Friuli</i>	15 60
GAVI 2022 <i>Villa Sparina, Piemonte</i>	16 65
FALANGHINA 2022 • <i>San Salvatore, Campania</i>	20 80
VENETO BIANCO 2021 <i>Passione e Sentimento, Veneto</i>	52
TREBBIANO 2021 <i>Ca dei Fratti, Lugana</i>	60
PECORINO ARIES 2021 <i>Ciavolich, Abruzzo</i>	65
VERDICCHIO DEI CASTELLI DI JESI 2017 • <i>Col Di Corte, Marche</i>	82
SAUVIGNON BLANC WINKL 2022 <i>Terlan, Sud Tirolo</i>	96
CHARDONNAY, LANGHE 2019 <i>Cordero, Montezemolo, Piedmont</i>	135
TERLANER NOVA DOMUS 2017 <i>Pinot Bianco, Terlan, Sud Tirolo</i>	185

rosé & spumanti

ANNA'S SECRET 2021 <i>Val Di Toro, Tuscany</i>	14 58
PROSECCO DOC <i>Romio, Friuli Venezia Giulia</i>	12 48
ROSE PROSECCO <i>Isotta Manzoni, Veneto</i>	13 55
MOSCATO D'ASTI 2022 • <i>Col Dei Venti, Cométe, Piemonte</i>	16 60
PRUNO NERO, LAMBRUSCO NV <i>Cleto Chiarli, Emilia Romagna</i>	14 62
FRANCIACORTA NV <i>Ca' del Bosco, Lombardia</i>	25 100

half bottles

(375ml)

PROSECCO, VALDOBBIADENE NV	36
MONTEFALCO, SAGRANTINO 2010	60
BAROLO, MONFELLATO 2018	72
CHIANTI CLASSICO DOCG 2019 <i>Quesciabella</i> •	56

Photos of the Premises

SR222 LLC
222 Avenue B
New York, NY 10009



Exterior of the premises



Interior of the Premises



Additional photo of the interior of the Premises



11 Grace Avenue, Suite 405
Great Neck, NY 11021
TEL (212) 860 5560
FAX (212) 860 5570


February 1, 2024

Susan Stetzer
District Manager (Community Board 3)
59 East 4th Street
New York, NY 10003

Dear Ms. Stetzer,

We hope this letter finds you well. We are the owners of the property at 222 Avenue B, New York, NY 10009. We are in discussions with SR222 LLC to lease the premises for a new restaurant to Mr. Andrew Loscalzo. This letter shall confirm my full support for Mr. Loscalzo, with respect to his application for an on-premise Liquor License.

Kind regards,



Benjamin Soleimani,
Manager, 222 Ave B LLC.

SR222 LLC
Proof of Notice Posted

ATTENTION RESIDENTS & NEIGHBORS

SR222 LLC d/b/a Salumeria Rosi 203-554-7824
Company/DBA Name and Contact Number for Questions

Plans to open a
Restaurant with Sidewalk Cafe

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

at the following location
222 Avenue B

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer/Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, March 11, 2024 at 6:30pm

Online: <https://us06web.zoom.us/j/89482152857>
see www.cb3manhattan.org for zoom meeting details

Date/Time/Location

Andrew - andrew@salumeriarosinyc.com

Applicant Contact Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mn03@cb.nyc.gov - www.cb3manhattan.org

NEIGHBORING RESIDENTS & VECINOS DE LA COMUNIDAD

SR222 LLC andrew@salumeriarosinyc.com
Company Name/Contact Info Nombre de la Compañía/Contacto

Plans to open a:
Restaurant

(Please choose) Bar/Restaurant
sidewalk cafe/backyard use
222 Avenue B

address
Seeking a license to serve

Beer/Wine & Liquor

Beer & Wine or Beer/Wine & Liquor

Public meeting for comments

Monday, March 11, 2024 at 6:30pm
Online: <https://us06web.zoom.us/j/89482152857>
see www.cb3manhattan.org for zoom meeting details

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting

ATTENTION RESIDENTS & 第3社區居民請注意

SR222 LLC andrew@salumeriarosinyc.com
公司名字(Company) and 聯繫人姓名(Contact)

Plans to open a (以上的店主想要在第3社區開業)
Restaurant with Sidewalk Cafe/Backyard Garden
(請選擇/please choose) 酒吧/餐廳/俱樂部
戶外咖啡座/後院

222 Avenue B
地址/生意地址

seeking a license to serve (以上的店主想要請以下相關酒牌)
Beer/Wine & Liquor or/或者
啤酒和葡萄酒牌(Beer & Wine) or/或者
啤酒牌(Beer) 或/或者
酒和酒牌牌(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
酒牌和紐約市酒牌局有關小商業酒牌委員會

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