



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: September 3, 2024

Is location currently licensed? ☐ Yes ☒ No Type of license: N/A

If alteration, describe nature of alteration: N/A

Previous or current use of the location: Restaurant

Corporation and trade name of current license: N/A

APPLICANT:

Premise address: 176 2nd Avenue, New York, NY 10003

Cross streets: E 11th Street, E 12th Street

Name of applicant and all principals: 2nd Ave Pizza Palace Corp.

Trade name (DBA): Ops

PREMISE:

Type of building and number of floors: Mixed Residential & Commercial Buildings, 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 74

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): Zoning: R7A , Commercial Overlay: C1-5, Zoning Map 12C

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 - Thursday, 12:00pm - 12:00am | Friday - Saturday, 12:00pm - 1:00am

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? 19 Total number of indoor seats? 54

How many stand-up bars/bar seats are located on the premise (number, length, and location) 1 stand-up bar; 7 seats at bar; 21'-2"; ground floor

(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 _____

What are the hours the kitchen will be open? All open hours.

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

How many employees will there be? 30

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows? No.

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

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: Small wireless Sonos 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.") Premises is located within range of public transportation and street parking. Staff will make sure to prevent people loitering on the sidewalk out front.

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. Music will be played at background levels only. Patrons will be instructed not to congregate outside.

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:

Yes, applicant plans to include sidewalk seating with 8 tables and 16 seats.

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: See Addendums 1 and 2

Address: _____ Community Board # _____

Dates of operation: _____

Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application. *See Addendum 3

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? 10

How many On-Premise (OP) liquor licenses are within 500 feet? 12

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)
Neopolitan style pizza 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 12:00pm - 12:00am; Tue 12:00pm - 12:00am; Wed 12:00pm - 12:00am;
Thu 12:00pm - 12:00am; Fri 12:00pm - 1:00am; Sat 12:00pm - 1:00am;
Sun 12:00pm - 12:00am. (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: N/A
6. ☐ I will install soundproofing, N/A

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 _____.
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: Michael Fadem

Phone Number: (917) 664-3342

2 Block Radius Map



2 Block Radius List

#	Name	Address	R - B/T	B/W-OP
1	JUDEX ENTERPRISES INC License ID: 0340-23-131131 Legacy Serial No.: 1024266	178 2ND AVENUE NEW YORK, NY 10003	R	OP
2	PEPRICO INC License ID: 0340-22-103009 Legacy Serial No.: 1279139	182 2ND AVE NEW YORK, NY 10003	R	OP
3	PJ RESTAURANT INC License ID: 0340-23-129460 Legacy Serial No.: 1299503	302 E 12TH ST NEW YORK, NY 10003	R	OP
4	LOVE MAMAK CORP License ID: 0240-22-101076 Legacy Serial No.: 1296130	174 2ND AVE, NEW YORK, New York 10003	R	B/W
5	CITADEL CINEMAS INC License ID: 0267-24-125411 Legacy Serial No.: 6033946	181 189 2nd Ave New York, New York 10003	B/T	B/W
6	JOYFUL EATS LLC License ID: 0240-23-139856 Legacy Serial No.: 1283748	179 2ND AVE AKA 243 245 E 11TH ST NEW YORK, New York 10003	R	B/W
7	N & D RESTAURANT CORP License ID: 0240-23-141588 Legacy Serial No.: 1148163	175 2ND AVE., NEW YORK, New York 10003	R	B/W
8	FT 245 CORP License ID: 0370-23-164672 Legacy Serial No.: 6007068	245 EAST 11TH STREET AKA 175 S NEW YORK, NY 10003	B/T	OP
9	GVI EAST VILLAGE LLC License ID: 0267-23-139154 Legacy Serial No.: 1333973	170 SECOND AVE, NEW YORK, New York 10003	B/T	B/W
10	31 ORCHARD ST REALTY INC License ID: 0340-22-113842 Legacy Serial No.: 1313281	301 E 12TH ST NEW YORK, New York 10003	R	OP
11	12TH ST ALE HOUSE LLC License ID: 0340-22-109070 Legacy Serial No.: 1314194	192 2ND AVE 2ND AVE & 12TH ST NEW YORK, New York 10003	R	OP
12	LITTLE POLAND LLC License ID: 0240-22-101021 Legacy Serial No.: 1297743	200 2ND AVE, NEW YORK, New York 10003	R	B/W
13	JAZBA NYC LLC License ID: 0340-24-101490 Legacy Serial No.: 6009435	207 2ND AVE NEW YORK, NY 10003	R	OP
14	HOST 213 LLC License ID: 0340-23-129638 Legacy Serial No.: 1315911	213 2ND AVE, NEW YORK, New York 10003	R	OP
15	K&L HOSPITALITY LLC License ID: 0340-23-139256 Legacy Serial No.: 1336066	219 2ND AVE, NEW YORK, New York 10003	R	OP
16	BEST SPEAKEASIES NYC LLC License ID: 0340-23-128454 Legacy Serial No.: 1345207	221 2ND AVE, NEW YORK, New York 10003	R	OP
17	322 E 14TH STREET CORP License ID: 0340-23-127453 Legacy Serial No.: 1136016	322 E 14TH ST NEW YORK, New York 10003	R	OP

18	SOOTHR LIMITED License ID: 0340-22-105329 Legacy Serial No.: 1324695	204 E 13TH ST., NEW YORK, New York 10003	R	OP
19	HAN DYNASTY NYU CORP License ID: 0340-23-135969 Legacy Serial No. 1287485	90 3RD AVE, NEW YORK, New York 10003	R	OP
20	EL PUESTO DE TACOMBI 12 LLC License ID: 0240-24-122891 Legacy Serial No. 6031336	139 E 12TH STREET, NEW YORK, NY 10003	R	B/W
21	SHIAWASE FACTORY LTD License ID: 0240-22-101261 Legacy Serial No. 1330558	215 E 4TH ST, NEW YORK, New York 10009	R	B/W
22	RUBY'S EAST VILLAGE LLC License ID: 0240-23-142048 Legacy Serial No. 1320959	198 E 11TH ST NEW YORK, New York 10003	R	B/W
23	82ND STREET CAFE INC License ID: 0340-22-103228 Legacy Serial No. 1205934	1453 57 3RD AVE, NEW YORK, New York 10028	R	OP
24	DOLAR SHOP 55 3RD AVE LLC License ID: 0240-22-101502 Legacy Serial No. 1331087	55 3RD AVE, UNIT 2, NEW YORK, New York 10003	R	B/W
25	3RD AVENUE HOSPITALITY LLC License ID 0340-23-134719 Legacy Serial No.1193028	55 3RD AVE, NEW YORK, New York 10003	R	OP
26	SUGAR MOUSE LLC License ID 0340-24-101498 Legacy Serial No. 6009443	47 3RD AVE, NEW YORK, NY 10003	R	OP
27	ELVIS CAFE LLC License ID 0340-21-120995 Legacy Serial No. 1337190	58 3RD AVE, NEW YORK, New York 10003	R	OP
28	BEY UNITED LLC License ID 0240-22-100634 Legacy Serial No. 1295615	56 3RD AVE, NEW YORK, New York 10003	R	B/W
29	WDI NEW YORK LLC License ID 0240-22-102533 Legacy Serial No. 1295715	85 4TH AVE, NEW YORK, New York 10003	R	B/W
30	US DEV ASSOCIATES LLC & 11TH STREET HOSPITALTY LLC License ID 0343-23-112780 Legacy Serial No. 1317936	112 E 11TH ST AKA 112-120 EAST 11TH STREET NEW YORK, New York 10003	HOTEL	OP
31	CORNER BILLIARDS CORP License ID 0340-23-132427 Legacy Serial No. 1142032	110 E 11TH ST, NEW YORK, New York 10003	R	OP
32	FACILITY CONCESSION SERVICES LLC License ID 0417-23-140305 Legacy Serial No. 1302162	119 125 E 11TH ST, NEW YORK, New York 10003	CABARET	OP
33	American Multi Cinema License ID 0267-24-100597 Legacy Serial No. 6008510	66 3RD AVE, NEW YORK, NY 10033	B/T	B/W
34	HASAKI RESTAURANT INC License ID: 0340-22-106971	210 E 9TH STREET, NEW YORK, New York 10003	R	OP

	Legacy Serial No.: 1024242			
35	TSAMPA INC License ID 0340-22-107228 Legacy Serial No. 1024414	212 E 9TH ST, NEW YORK, New York 10003	R	OP
36	SOBAYA RESTAURANT INC License ID 0240-21-122969 Legacy Serial No. 1028886	229 E 9TH ST, NEW YORK, New York 10003	R	B/W
37	9TH STREET VENTURE LTD License ID 0340-23-131260 Legacy Serial No. 1024461	232 E 9TH STREET, NEW YORK, New York 10003	R	OP
38	TOKYO MAMA INC License ID 0340-22-106844 Legacy Serial No. 1024390	240 E 9TH STREET NEW YORK, New York 10003	R	OP
39	TOKYO MAMA INC License ID 0340-22-113419 Legacy Serial No. 1308766	230 E 9TH ST, NEW YORK, New York 10003	R	OP
40	ROBATAYA NY LLC License ID 0340-22-106257 Legacy Serial No. 1311089	231 E 9TH ST, NEW YORK, New York 10003	R	OP
41	149 SECOND AVE REST INC License ID 0340-22-104336 Legacy Serial No. 1237783	149 2ND AVENUE, NEW YORK, New York 10003	R	OP
42	HONEY RYDER LLC License ID 0340-22-103354 Legacy Serial No. 1262045	147 149 2ND AVE, NEW YORK, NY 10003	R	OP
43	MSB RESTAURANTS LLC License ID: 0340-22-112872 Legacy Serial No.: 1278473	151 2ND AVE NEW YORK, New York 10003	R	OP
44	TEMAKASE NYC LLC License ID: 0340-23-137988 Legacy Serial No.: 1333140	157 2ND AVE NEW YORK, New York 10003	R	OP
45	MUD LLC License ID 0240-23-142709 Legacy Serial No. 1142660	307 E 9TH ST, NEW YORK, New York 10003	R	B/W
46	VESELKA ENTERPRISES LTD License ID 0240-21-122968 Legacy Serial No. 1028900	144 2ND AVENUE, NEW YORK, New York 10003	R	OP
47	CHIBAOLA INC License ID 0240-23-141910 Legacy Serial No. 1316960	152 2ND AVE, NEW YORK, New York 10003	R	B/W
48	GVI EAST VILLAGE LLC License ID 0267-23-139154 Legacy Serial No. 1333973	170 SECOND AVE, NEW YORK, New York 10003	B/T	B/W
49	E VILLAGE TEA HOUSE INC License ID 0240-23-139820 Legacy Serial No. 1324916	204 E 10TH ST 156 2ND AVE-196-204 E 10 TH NEW YORK, New York 10003	R	B/W
50	SWEETCHI LLC License ID 0240-23-141585 Legacy Serial No. 1137959	203 E 10TH ST., NEW YORK, New York 10003	R	B/W
51	A VENIERO INC License ID: 0340-21-118367 Legacy Serial No.: 1122289	342 EAST 11TH STREET NEW YORK, New York 10003	R	OP
52	SUSHI LAB LLC License ID: 0340-24-105835 Legacy Serial No.: 6013852	320 E 11TH ST NEW YORK, New York 10003	R	OP

53	2ND LHASA FAST FOOD INC License ID 0240-23-142216 Legacy Serial No. 1331305	177 1ST AVE, UNIT #1, NEW YORK, New York 10003	R	B/W
54	MOMOFUKU 171 FIRST AVENUE LLC License ID 0240-23-141573 Legacy Serial No. 1213049	171 1ST AVE, NEW YORK, New York 10003	R	B/W
55	SAHARA EAST RESTAURANT CORP License ID 0240-23-142671 Legacy Serial No. 1138886	184 1ST AVENUE-SOUTH STORE NEW YORK, New York 10009	R	B/W

ADDENDUM 1:

Gavin Compton License History

Entity & d/b/a	Address	Serial No.	Position	License Status	Community Board
160 Havemeyer Street Corp. d/b/a Blue Collar	160 Havemeyer Street, Store 2 Brooklyn, NY 11211	1267046	Owner	Active	Brooklyn CB 1
Unclegrandpa LLC d/b/a Ops	346 Himrod Street, Brooklyn, NY 11237	1294609	Owner	Active	Brooklyn CB 4
1544 Dekalb Corp. d/b/a Blue Collar	1544 Dekalb Avenue, Store 5 Brooklyn, NY 11237	1311986	Owner	Active	Brooklyn CB 4
Leo Grandpa Corp. d/b/a Leo	318 Grand Street, Brooklyn, NY 11211	1320066	Owner	Active	Brooklyn CB 1
2 Guys and Diner Inc. d/b/a Three Decker Diner	695 Manhattan Ave Brooklyn, NY 11222	1351651	Owner	Active	Brooklyn CB 1
160 Havemeyer Street Corp. d/b/a Blue Collar	704 Manhattan Ave Brooklyn, NY 11222	6013655	Owner	Active	Brooklyn CB 1

ADDENDUM 2:

Michael Fadem License History

Entity & d/b/a	Address	Serial No.	Position	License Status	Community Board
Unclegrandpa LLC d/b/a Ops	346 Himrod Street, Brooklyn, NY 11237	1294609	Owner	Active	Brooklyn CB 4
Leo Grandpa Corp. d/b/a Leo	318 Grand Street, Brooklyn, NY 11211	1320066	Owner	Active	Brooklyn CB 1

ADDENDUM 3:

Principals' Work Experience

Principals Compton and Fadem own Ops (346 Himrod Street) and Leo (318 Grand Street) in Brooklyn, two well-known and highly rated restaurants serving pizza. This location will be similar in operation to those two establishments.



thrillist

SUBSCRIBE



BROOKLYN

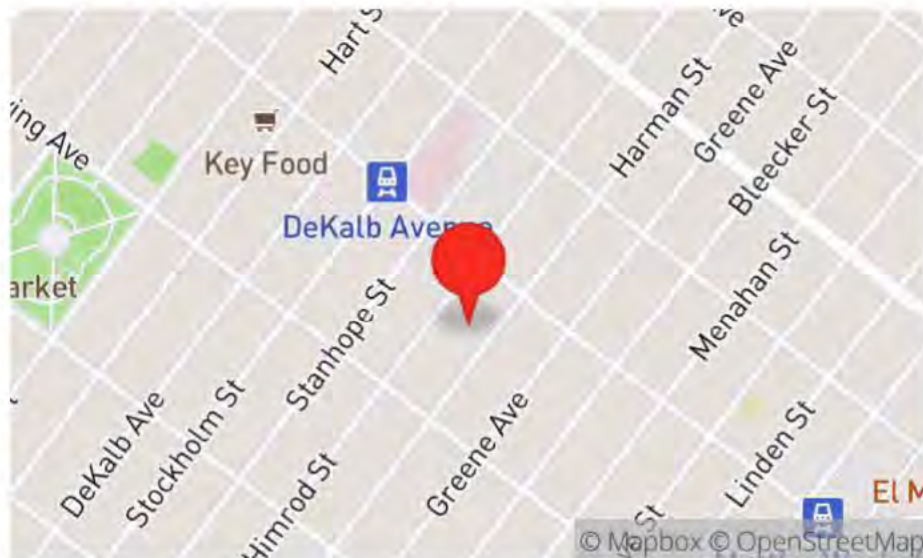
Ops

PIZZERIA · \$\$\$\$

Available for Reservations

RESY

Right this way



346 Himrod St (Wyckoff Ave)
Brooklyn, NY 11237

[Get Directions](#)

opsbk.com



Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

5:00 PM - 12:00 AM
5:00 PM - 12:00 AM
5:00 PM - 12:00 AM
5:00 PM - 12:00 AM
12:00 PM - 12:00 AM
12:00 PM - 12:00 AM

(718) 386-4009



Featured In

NEW YORK MAY 10, 2022

The 30 Best Pizza Places in NYC

Named for the Roman goddess of the harvest, Ops stays true to its muse with fresh, high-quality ingredients stacked on a naturally leavened pizza dough that is fermented for 26 hours. Margherita pizzas are adorned with house-made mozzarella, and seasonal pizzas are topped with special limited-time treats like asparagus and ramps.

[READ THE FULL ARTICLE](#)

Celebrating its sixth anniversary this year, this pizza bistro continues to serve up the puffy, chewy sourdough Neapolitan pies they've become renowned for. Helmed by chef Mike Fadem, and partners Marie Tribouilloy and Gavin Compton, Ops prides itself on its natural leavening process, fermenting the dough for 26 hours, and using all organic ingredients, including a flour blend composed of spelt, wheat, and semolina. All pizzas are fired in a wood-fueled hearth for two minutes and are accompanied by an impressively lengthy natural wine list stocked with chilled reds and orange varietals.

[READ THE FULL ARTICLE](#)

This hipstery pizza bistro has won rave reviews for its Neapolitan pies, helmed by chef Mike Fadem, and partners Marie Tribouilloy and Gavin Compton. Celebrating its sixth anniversary this year, Ops continues to leaven its pizza dough naturally, fermenting the dough for 26 hours, and using all organic ingredients, including a flour blend comprised of spelt, wheat, and semolina. Pizzas are fired in a wood-fueled hearth for two minutes, which includes the signature Cicero, topped with preserved tomatoes, “many onions,” provolone, mozzarella, and oregano.

[READ THE FULL ARTICLE](#)



Photo: Melissa Hom

Ops 84 VERY GOOD

Pizza, Italian *Bushwick* \$\$

This pizzeria and natural-wine bar is an ideal neighborhood restaurant.

[346 Himrod St., Brooklyn, NY, 11237](#)

718-386-4009

<http://opsbk.com/>

KNOWN FOR

- [The Best of New York Eating 2017](#)
- [The Absolute Best Restaurants in Bushwick](#)
- [The Absolute Best Calzone in New York](#)

delivery

hot spot

romantic

take-out

design standout

dine at the bar

notable wine list

THE LOWDOWN

Ops is the sort of restaurant everyone actually wants in their neighborhood, a place where no one has to announce to you how casual it is. Part of this is because the dimly lit, brick-lined space, occupying a former garage, feels genuinely relaxed and warm. This is in large part because of the laid-back, French-country style of service that co-owner Marie Tribouilloy sets the tone with. Another part is because the restaurant specializes in pizza and wine, two things people always want. Tribouilloy and partner Mike Fadem don't try to do too much, just a few things really well. Puffy, chewy sourdough pizzas blanketed with discs of mortadella or

“many onions,” lighter Neapolitan-style calzones, and a few other dishes like a rotating salad (always get the salad) and marinated feta. There’s no real wine list, but it’s all highly affordable and natural, so just tell them what you like; you might be suggested an effervescent white or chilled red. — CHRIS CROWLEY

WHAT YOU NEED TO KNOW

Insider Tips

They sell loaves of great sourdough on weekends.

Recommended Dishes

Square pizza; pops pizza; cicero pizza; salad.

Drinks

Full Bar

Noise Level

Civilized

NEW YORK / GUIDES / THE 21 BEST PIZZA PLACES IN NYC

The 21 Best Pizza Places In NYC

The top 21 pizzas in NYC, according to us.



PHOTO CREDIT: KATE PREVITE

**BRYAN KIM, WILLA MOORE, KENNY YANG, CARLO MANTUANO & MOLLY FITZPATRICK**

JULY 24, 2024

How exactly did we evaluate the pizza in a city that [claims](#) to be the birthplace of America's first-ever pies? A city where even the pigeons have slice preferences? First, we ate a lot of pizza. We revisited the classics, checked out the newcomers, and debated which spots best represent their genre. Pizza preference will always be deeply personal, so read through this list and find the pie that sounds right for you. Maybe it's a thick Detroit-style version with cheese-encrusted edges, maybe it's a perfect Neapolitan pizza with a pool of EVOO in the center, or maybe it's our personal favorite, the first pie on this list.



Ops [📌](#)

[WEBSITE](#)[DIRECTIONS](#)[INSTAGRAM](#)[PHONE](#)

PIZZA | **BUSHWICK**

\$\$\$ | PERFECT FOR: **BIRTHDAYS** **CASUAL DINNERS** **DINING SOLO** **EATING AT THE BAR** **FIRST DATES** **WALK-INS**

Ops perfected their sourdough long before everyone jumped on the naturally leavened dough-train. Each time we eat here, their wood-fired pizzas seem to get tangier. In terms of style, Ops' pies fit somewhere between crispy New York and soppy-in-the-middle Neapolitan: each slice remains straight when you hold it in the air, but the crust puffs up like a balloon. Truthfully it doesn't matter what you call the style. What matters is that you're going to want to come to their dimly lit, sexy sourdough pizza emporium in Bushwick every week, like you owe them starter money.

PHOTO CREDIT: LUCIA PIZZA OF AVENUE X

In Search of New York's Essential Calzone

A summer quest for the underappreciated dish gave me a better understanding of Brooklyn — and my place in it

by [Bill Addison](#) | Sep 4, 2018, 11:00am EDT

Photos by Bill Addison



The calzone at Brooklyn's Ops pizza, the "gold standard."

During a sweltering afternoon last month in Brooklyn, on a day when trudging along on the sidewalk felt like wading through shower gel, I walked into the original location of [Di Fara](#), one of the country's most famous pizzerias. It was

well past prime lunchtime, around 2 p.m. From all I'd read about the place, there should have been a line of people flowing out its door. But there was no wait — only three wilted-looking customers, nibbling on square slices, sitting at communal tables in the back of the small shop. New York heat waves will roast the appetite for pizza right out of most souls.

I happily scooted up to the counter and ordered a pie. But then, a moment after the man who took my order handed the ticket to the cook, I spotted my favorite word in the Italian language. It was so far down on restaurant's wall-bound menu that it was half obscured by a plastic bag full of oregano plonked atop a tall can. But there it was: calzone.

"Hey, can you make my pie a calzone instead?" I asked. The counterman turned to the baker, who on this day was Robert Lee, not owner Domenico DeMarco, who first opened the shop in 1965. "You able to make this guy a calzone today?" Lee glanced at me over his shoulder. "Yeah, I can do that," he said.

Half an hour later, Lee pulled his bronzed sculpture from the oven, finishing the presentation with a slash of olive oil, some sprinkled cheese, and a few basil leaves. The calzone spanned most of a large pizza tray. As DeMarco does, Lee had snipped the edges of the dough into rectangular shapes. They brought to mind crenellations along a castle rampart; the behemoth curved into a slight crescent, and from one angle it resembled an eagle with spread wings.

There must have been two pounds of ricotta encased in the crust. The hot drifts of cheese swallowed up the sliced sausage rounds and the strips of roasted red pepper I'd requested as fillings. I asked for a side of tomato sauce, and in this case I used the calzone's molten center almost as a dip, slicing off the crenellations with knife and fork, spearing some sausage or pepper or both, and dragging them through the cheese and then the sauce.



Chef Robert Lee turns a pie request into a calzone at Di Fara.

I couldn't polish off more than a third of the thing. Lee slid the calzone into a massive to-go box, and I carried it back to my summer sublet across from the Brooklyn museum and shared the rest with friends, reheated, for dinner at their apartment that night.

That afternoon is the mental postcard moment I'll carry with me from this summer. Di Fara had long been on the list of essential Brooklyn restaurants I'd hoped to visit. It felt even better, though, to have savored a little triumph in an impractical, sporadic, just-for-fun calzone quest I'd chased through July and August. In practice, I was just channeling my job of endlessly researching restaurants into a pet project. But actually, this journey into Brooklyn's calzone culture was an exercise to ground myself in a place.

Calzone translates as “trouser leg,” a wonderfully visual descriptor conjuring its original form. Americans know the calzone mostly as the baked, oversized, cheese-seeping construct; in its 18th-century Neapolitan roots it was a more manageable, portable turnover, a take-it-to-the-streets variation on a pizza that might be baked or fried.

Foods made of stuffed dough obviously exist through the ages across the globe. In the history of invasions and migrations, it isn't hard to imagine Egyptian *hawawshis* (meat-filled pitas) or Lebanese *fatayars* (meat or vegetable hand pies) in some ways shaping through the millennia what became Neapolitan cuisine. Ideas like the pizza and the calzone met the moment when New World tomatoes were being embraced in the region as something other than poisonous — especially delicious, in fact, when paired with dairy to soften their acidity and tease out their umami.

Four million Italian immigrants arrived in America by the 1920s; **Lombardi's** in Manhattan opened in 1905 and is recognized as the country's first pizzeria. If Lombardi's didn't sell calzones a century ago, it does these days. One thing is clear: Since arriving in the New World, the calzone's girth enlarged with American-style ambitions and appetites.

Yet in Italian-American restaurants the calzone has always been, at best, a sidekick to the pizza, and more often a novelty, an aberrant, a joke. The tastes of calzone fans, like me, are often called into question. I can't mention my predilection without being sent gifs or YouTube clips of **the Ben Wyatt character on *Parks and Recreation***; we share a lonely passion. Haters say there's usually too much ricotta (I don't love that, either, but this isn't a universal trait), or they arrive undercooked (true if made by inexperienced hands), or they're unruly and need a knife and fork (I like that quality), or just ... why? Why consume that lumpy variant when you can eat a pizza instead?

Roundness pleases the human brain; the pizza is engineered to bring contentment. Grabbing a literal piece of the pie, its tapering triangular contour dragging melted strings of mozzarella, makes the world feel righter.



A calzone at Di Fara.

Whether a calzone will be enjoyable is less certain; there's work involved, there are ratios of ingredients to navigate with each bite. That may be why I favor them. I take pleasure in things that don't yield reward too easily. (This does not make my life simple.) I ate a lot of pizza growing up in Maryland. Family and friends tended to be happy with pepperoni pies. I longed for those fascinating, fringe-dwelling *others* — eccentricities like rolled strombolis, their cheese and pepperoni innards looking almost plastic as they sat ignored and over-tanned under the heat lamps. Calzones required investment.

And they created suspense: the surgical use of utensils, the billow of steam that rose after that first incision, the big reveal of their spilling guts. As a kid I wanted to be a spy, not a doctor, but that feeling of operating on a calzone held sway. I never grew out of it. As an adult, this obsession sometimes leads to mockery; a lot of my Eater colleagues openly loathe calzones. It's fine. We love what we love.

I'm coming up on five years as Eater's national critic, traveling three weeks out of most months and sometimes more. I haven't had a permanent place to live in 15 months now. I decided to move to the

hippest borough early this year, despite misgivings about New York's indefensible cost of living and (having lived in a house in Atlanta for nearly a decade) the sacrifice of personal space.

But on the major plus side? Calzones. Rarely do they take front and center on a menu, but this is NYC. Pizzerias are serious business, even if the calzone tags along as a minor Robin to pizza's Batman (far more Jason Todd, say, than Dick Grayson).

My own superheroic attempts at eating through American cities are how I come to know each town. Finding my favorite calzone in Brooklyn would be a diversion, then — nothing high stakes, nothing like plowing through nine Cajun country boudin stands in one day before a dinner of crawfish. A low-pressure hobby that would help me settle into Brooklyn.

I ate about two dozen calzones over the last six months, particularly this summer. A first early stop, over Presidents Day weekend, was an obvious one: **Roberta's** in Williamsburg, arguably the quintessential modern Brooklyn restaurant. The pizzaiolos there respect the calzone. At dinner they bake a variation with mozzarella — no ricotta — tomato, ham, mushroom, and onion. I went for lunch, when the fillings veer even more recognizably to the Italian-American canon: ricotta, mozzarella, pepperoni. The cooks crimped the edges thickly to make a chewy rim, but the ingredient-filled center had a striking air pocket that billowed over the ingredients and kept the thin top layer of dough distinct and crackly.



Two calzones at Giuseppina's, where the small calzones have a "certain mature refinement."

At the anti-hipster end of the spectrum was the **House of Pizza and Calzone**, a counter-service fixture on a leafy street in Cobble Hill since 1952. I was drawn because, yes, the object of my affection is actually acknowledged in the restaurant's name. The restaurant makes a calzone that hearkens to its ancestry: a misshapen, fried turnover sized modestly enough to be held while walking, filled with ricotta and mozzarella and ham except on Friday, when the ham is omitted (a practice stemming from Catholic traditions). Dissenters might value the dimension and straightforwardness of this forebear; I appreciated it most as a snack calzone.

Plenty of average, innocuous examples issued forth from the ovens of places not worth mentioning. I had an unexpected letdown at **Wheated** in the Prospect Park South neighborhood. Its meatball calzone had been touted, and I liked the premise: a filling of three cheeses (fresh mozz, aged mozz, and mozzarella) with the bonus of an additional veneer of cheese atop the calzone that goes bubbly and brown while baking. Strangely, the whole thing, especially the crust, managed to taste undersalted.

But this exterior topping business looks to be the vanguard of calzone experimentation: I would send anyone seeking a calzone in Manhattan to Dan Kluger's avant-garde creation at **Loring Place** in the West

Village. He fills it with house-made ricotta and mozzarella; sausage links (also made in his kitchen) line the curved inner crease. Then he paints the top with sauce and a sprinkling of grated cheese, and finishes it with sliced soppressata. It's basically a radical pizza-calzone hybrid, and I'm here for it.

Pursuing calzones, it turned out, led me to amble all over Brooklyn: through Prospect Park and up ever-busy Flatbush, past industrial stretches where massive CubeSmart storage units became familiar markers, and down beautiful, shadowed blocks of brownstones. I wandered Albemarle Road, a grand stretch of a thoroughfare with an honest-to-God esplanade down its center, flanked with mansions in a mishmash of architectural styles built over a century ago. All this walking had a practical aspect: Calzones are gut-busters. But now in my mind if someone says the names of Brooklyn neighborhoods to me — Boerum Hill, Crown Heights, Fort Greene, Gowanus, Prospect Heights — I know these places in my mind and in my feet.



The scene outside the always-buzzy Lucali.

My appetite eventually led me to Carroll Gardens and **Lucali**, Mark Iacono's 30-seat, candle-lit pizzeria fit for an opera backdrop. He's known for accommodating celebrities of Beyoncé-level stature, and it is

maddening to score a table. I've been there once, on the coattails of a friend who had an in. The pizza is incredible, charred and bready and balanced, and it's one of two dishes in which the restaurant specializes. The other is a calzone, available in small or large; three of us had a large that night, covered with a jungle of basil and so gargantuan it hung over the edges of the tray. It probably had too much cheese, but the tomato sauce alongside was so tart-sweet and pungently seasoned that it cut right through and we kept on going.

Should you not be able to get a table — recently, I arrived at 5:30 p.m., a half hour after a staffer starts taking names for the list, and was quoted a three-hour wait — use an app to call a car and head to **Giuseppina's Brick Oven Pizza** in South Slope, a 10-minute ride away. Mark Iacono's brother Chris Iacono owns the restaurant; he worked at Lucali and opened Giuseppina's with his brother's blessing.

The menus at the two restaurants mirror one another closely; the pies and calzones at Giuseppina's are *nearly* as exemplary as at Lucali, but without the occultish crowds. Giuseppina's large calzone erupts ricotta, but the overall effect can sometimes be bland. On my most recent visit, though, I cracked Giuseppina's calzone code. I went with a friend who is vegetarian. We both ordered small calzones; hers filled with mushrooms and fresh garlic, mine with sausage and peppers. They ended up being the perfect size for a weeknight dinner. We held halves of them in our hands like children gobbling Hot Pockets. But these dapper calzones also possessed a certain refinement. They were as handsomely thin and elegant as, indeed, a trouser leg.

I found my hands-down favorite calzone in Brooklyn this summer. It harnesses the finest qualities of the many calzones I scarfed down into one impressively engineered gold standard. **Ops**, the pizzeria that serves this grail, resides in a snug Bushwick space packed with the dining room trappings of our era — a hodgepodge of mixed woods (look up; the ceiling is gorgeous), mottled brick, and tiles that calm the senses. Mike Fadem, Marie Tribouilloy, and Gavin Compton opened Ops in October 2016; neighbors flocked to it instantly, and word of its excellence has gradually spread.

Ops's dough begins with a sourdough starter and includes a smattering of whole-wheat flour milled from grain grown in upstate New York. Both round and thicker square pizzas emerge from its wood-burning ovens. Reading the menu, you wouldn't know the place makes calzones: It's a nightly special, usually featuring two ever-changing ingredients. Maybe capicola and dandelion greens, or sausage and escarole, or mushrooms and soppressata.



The calzone, and the dining room, at Ops.

This calzone could probably feed two. It arrives scorched and pocked from its brief exposure to intense heat, which leaves the crust rewardingly chewy in some corners and shatteringly crisp in others. The homemade ricotta keeps its own counsel; it doesn't demand attention by running immediately onto the plate. As seems to be fashionable in modern pizzerias, the whole shebang comes covered in an extravagant flurry of cheese, with snowfall that particularly hovered over the saucer of tomato sauce alongside.

Each of the three times I ate at Ops, every element of the calzone clicked into equilibrium. I especially savored the liberal fistfuls of greens that can show up inside; their bitterness adds welcome tension to the whole affair.

More than my stomach rumbling with desire, when I think about these meals now, I recall the experience as a warmth in my chest. I wanted to physically hoard the feeling of relishing something for the pure joy of it. When you don't have a permanent address, what else reminds you who you are?

It's past time that I find a home. Two weeks into the Brooklyn experiment, I knew the plan wasn't going to stick. I've lived in sprawling Sunbelt cities for overly long now. My community of New York friends did their best to persuade me; one even volunteered to help decorate a studio apartment like a hotel room to make the transition easier. This just isn't my place. I'm back to wandering, though my time eating New York calzones — and the time between eating calzones — grounded me long enough to remind my bones what it's like to actually live somewhere.

Where do I belong now? No answers yet, except for this: Food is communion, and communion is a kind of homecoming, and I'm as at home dismantling the near-perfect calzone at Ops as I am anywhere in the world. ■

Some of Bill's favorite calzones in New York:

Ops: 346 Himrod Street, Brooklyn, (718) 386-4009

Di Fara: 1424 Avenue J, Brooklyn, (718) 258-1367

Giuseppina's Brick Oven Pizza: 691 6th Avenue, Brooklyn, (718) 499-5052

Lucali: 575 Henry St, Brooklyn, (718) 858-4086

Pizza Moto: 338 Hamilton Avenue, Brooklyn, (718) 834-6686

Loring Place: 21 West 8th Street, New York, (212) 388-1831

Motorino: 349 East 12th Street, New York, (212) 777-2644

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BUY SELL HOLD

Leo Is the Rare Pizza Joint That Does It All — And Nails It

Critic Ryan Sutton rates the Neapolitan pies and Roman slices a BUY

by **Ryan Sutton** | Feb 20, 2020, 9:13am EST



The margherita pizza at Leo | Ryan Sutton/Eater NY

hat if the city's next great sit-down pizzeria were also its next great slice joint? Leo, from the team behind the Bushwick hit Ops, whose wood-fired Neapolitan pies still generate hour-

W plus waits, shows every sign of becoming both. And while Brooklyn pie-making is so good these days that I might repeat this claim when **yet another** cool dude with a beard decides to find truth in dough, for now, you want to be eating at Leo.

Owners Mike Fadem and Gavin Compton rose to fame at Ops, where they bake their durum- and wheat-laced pies to the softness of crisp pillows and offer reasonably democratic natural wine service that emphasizes accessibility and affordability. Half the draw, of course, has always been the space, a quirky, rustic, angular amalgamation of wood and brick, a place where the kitchen feels as close as the table next to you.

Leo doesn't quite have the same feel. The restaurant, which opened in December, gives off about as much charm as a generic bowl chain in the evenings, though the larger, 70-seat space helps with the crowds, as does the cafe next door for all-day lounging and take-out. There's no live fire here, either. Like the Franks over at F&F, Leo uses a Pizza Master-brand oven, an **expensive, precise** — and Swedish — electric device that allows the kitchen to mimic the quality of a hearth.

But more importantly: The venue serves both ambitious Neapolitan pies and cheaper square slices. This in itself is a rarity.



A half-pepperoni, half-margherita pizza at Leo | Ryan Sutton/Eater

New York's ubiquitous takeout pizzerias are adept at slinging all sorts of various styles under the same roof, classic margheritas sitting next to fat Sicilian slices and crazy ziti pies. Fancier institutions, however, tend to focus on a singular kind of whole pie and that's it. Walking into a chic Neapolitan spot and expecting a slice is like walking into Aaron Franklin's beef brisket emporium in Austin and asking for Carolina-style whole hog barbecue.

Leo is the outlier sit-down venue that serves both those ethereal Neapolitan pies, and thin, Roman-style al taglio squares. The availability of each is a boon for anyone who thinks the best New York pizzerias should be places where people can swing by for an \$8 snack or a \$70 dinner, and feel no less welcome either way.

Leo's pizza is exquisite — if you choose wisely. Individual slices start at \$3.25 and exhibit a Zalto wine stem-level of weightlessness. On a marinara slice, the bread, barely thinner than an iPhone, puts up a touch more resistance than a saltine cracker when chomped, with a taste that ranges from nutty and

smoky at first to profoundly sweet on the finish. It's a flavor profile that acts as a counterpoint to the assertively tart and umami-rich tomatoes — a blend of **Bianco di Napoli** from California and Gustarosso from Puglia. The closest point of reference would be the supremely thin Roman slices at Bread & Salt in Jersey City, which **exhibit more consistency across the styles**. What I mean is: Skip the bland cheese slice at Leo and stick to the marinara.

Neapolitan pies might be even better, particularly the margherita. If the outer rim of the pies at **Una Pizza** or Ops are all about toasted marshmallow airiness, Leo's takes a sturdier tact. The kitchen lets the rim grow nice and fat, but keeps those softer inclinations in check with more crackly edges here and there, along the lines of what one might encounter at, say, Razza in Jersey City. Closer to the interior, the crust is razor thin, but stands up to the weight of the toppings (if only that were true of the soupy droopy, mess of a marinara pie).



Marinara and cheese slices at Leo's cafe | Ryan Sutton/Eater NY

In most cases, chefs use tomatoes to reel in the creamy richness of fresh mozzarella, but at Leo, the kitchen finds as much balance through the tangy bread as the pulpy, fragrant fruit. The dough's natural leavening results in a sourdough punch that's assertively piquant, helping to tame the luscious **Caputo Brothers** milk curd. Finally, unblemished shards of basil sing with the force of a spring garden. Few margherita pies are bad at New York's top pizzerias, but it's rare that one stands out with such bright flavors as this one. It is the pizza equivalent of Robin Williams in a suit, well-dressed and seemingly mild mannered but ready to transform into a tornado of pure energy at a moment's notice.



A takeout margherita-pepperoni pie at Leo

I'm hesitant to recommend a specific wine, as the \$14 pours rotate regularly, and not a single selection is actually printed on the menu. It's a clever move by beverage director Sierra Echegaray, as the policy virtually ensures every single patron has to converse with the friendly staffers to pick out a wine, putting everyone on the same footing (you can also browse the wine fridge yourself, with many bottles in the \$45-\$75 range). Lucky patrons might find a 2016 Binner riesling from Alsace, which is like a typical

trocken but with a kombucha kick; it efficiently scrubs the tongue following a few briny bites of feathery clam pie with pecorino.

Leo, its occasional flaws aside, offers some of the city's top Neapolitan pies and square slices after just a few months of operation. I'm naming them a **BUY**, along with the restaurant's smart wine program. ■

***Buy, Sell, Hold** is a column from Eater New York's chief critic Ryan Sutton where he looks at a dish or item and decides whether you should buy it, sell it (just don't try it at all), or hold (give it some time before trying).*

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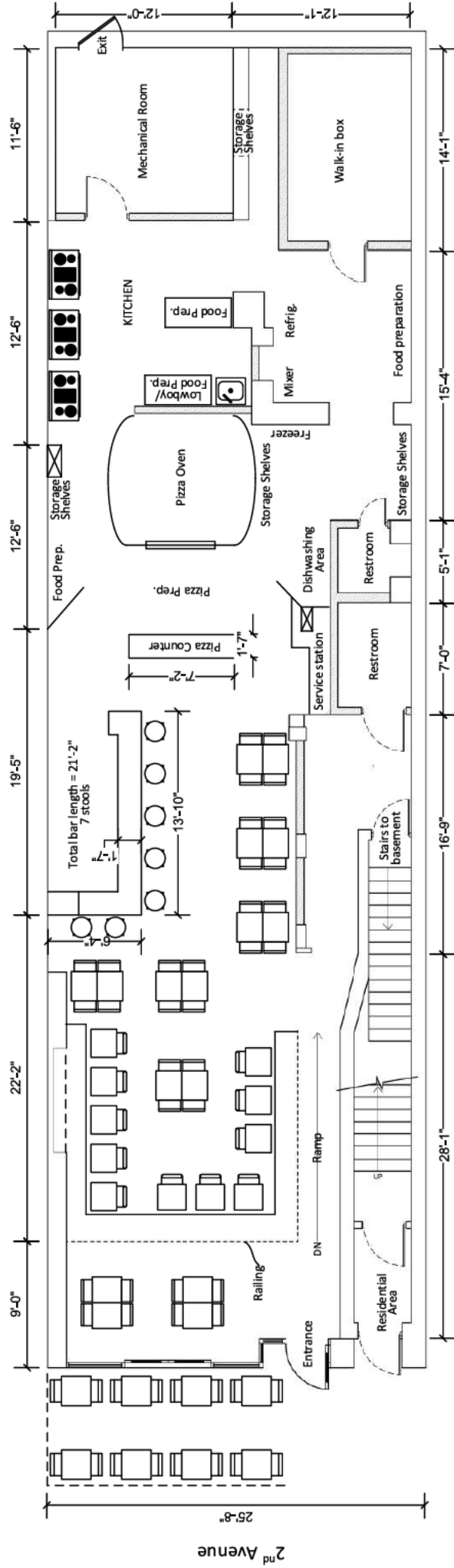
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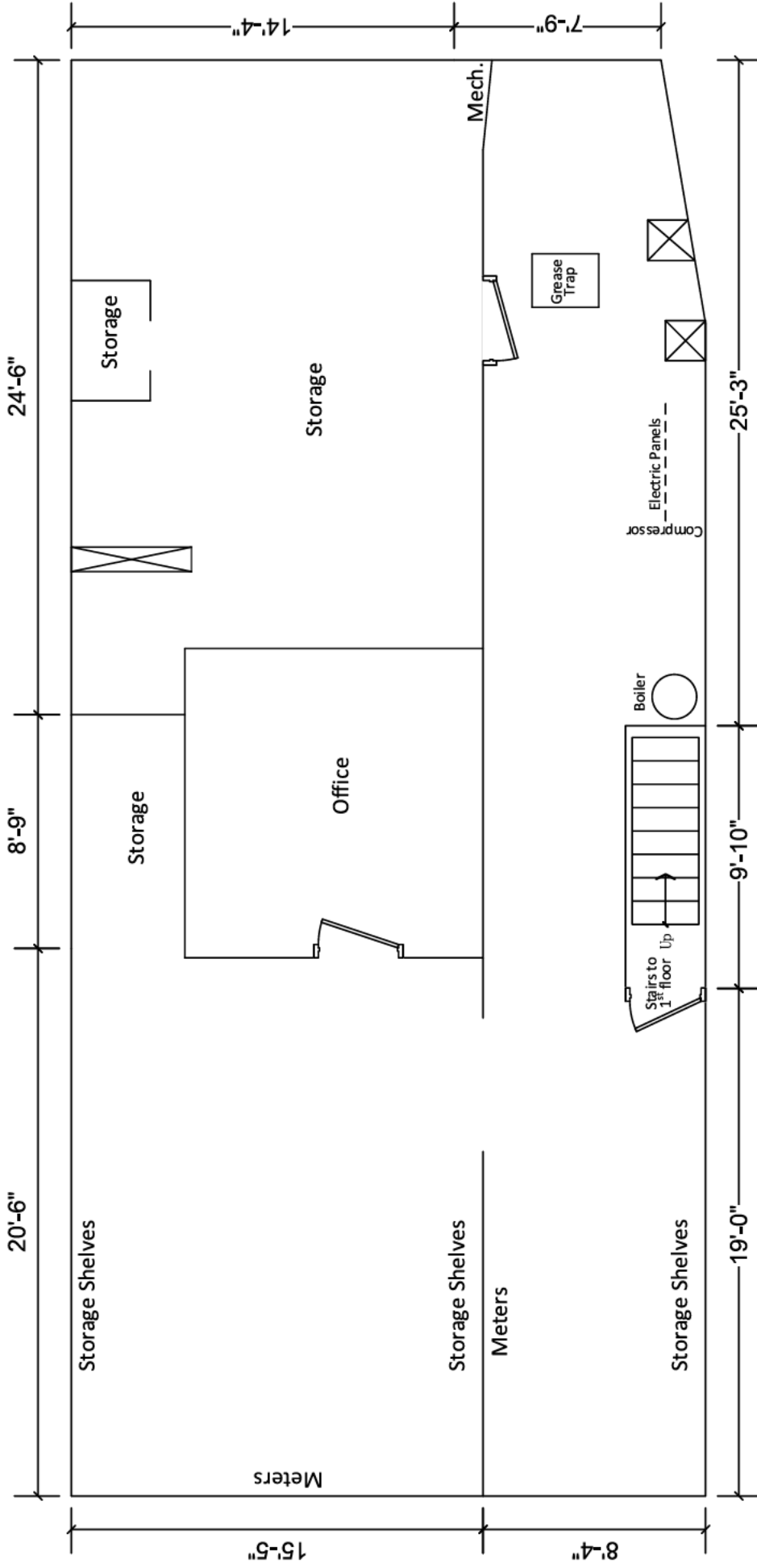


Exterior Seating
8 tables/16 seats

19 tables/54 seats

INTERIOR DIAGRAM – 1st Floor
176 2nd Avenue
New York, NY
August 30, 2024

NOT TO SCALE



INTERIOR DIAGRAM – Basement
176 2nd Avenue
New York, NY
August 30, 2024
NOT TO SCALE

MENU

Ops pizza restaurant

APPETIZERS

Marinated Olives \$8

Focaccia \$6

Ops salad \$15

Butter Beans \$14

Marinated Artichokes \$14

Mozzarella Plate \$14

Salumi \$14

Suppli \$14

Fritto Misto \$18

Fried Potatoes \$10

Braised Bitter Greens \$12

PIZZAS

Marinara \$16

Margherita \$20

Square Pie \$30

SPECIAL PIZZAS

Juno \$22

Pops \$24

Cicero \$22

Rojo \$24

Meatball \$24

Tonno \$24

Trapanese \$22

DESSERT

Flourless Chocolate Cake \$10

Panna Cotta \$12

COMMUNITY OUTREACH

2 - East Village Community Coalition: info@evccnyc.org

3 - Village Preservation: andrew@gvshp.org

Eva Smith

From: Benjamin Korngut
Sent: Friday, August 30, 2024 10:59 AM
To: info@evccnyc.org; andrew@gvshp.org
Cc: Entity to be Formed by Gavin Compton (Work); Mike Fadem (Work); Eva Smith
Subject: 176 2nd Ave 2nd Ave Pizza Palace Corp.; Outreach
Attachments: 08.01.24 - 30 Day Notice (submitted).pdf

Good afternoon,

Our law firm represents 2nd Ave Pizza Palace Corp. d/b/a Ops. Our client is applying for an On Premises Liquor license at 176 2nd Avenue and is scheduled to meet with Manhattan Community Board No. 3 (CB3) on September 16, 2024. Our client has submitted the attached 30-Day Notice to CB3 because it intends to file an application to the New York State Liquor Authority for a **Liquor, beer and wine license** that will include outdoor area. As you may know, this location was licensed and operated as Numero 28 Pizza. The restaurant will be similar to the operator's other locations in Brooklyn which can be found [here](#). Again, our client is scheduled to meet with CB3 on September 16, 2024. Please do not hesitate to write or call if your organization has any questions or concerns about this application or would like to meet with our client to discuss the project in advance of its meeting with CB3.

Best regards,

Benjamin Korngut, Esq.

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