

Olio East Village LLC
dba Olio E Piu
106 Third Avenue aka 145 East 13th Street
New York, New York 10003

Questionnaire for Applications for an On-Premises Liquor License and Temporary Retail Permit

1. Diagrams
2. Photographs
3. Menus
4. Area Survey with List of Measurements
5. NYC Department of Buildings Temporary Certificate of Occupancy

BERNSTEIN REDO & SAVITSKY PC
1177 Avenue of the Americas, 5th floor
New York, NY 10036
Tel. 212.651.3100
www.brpclaw.com



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 Wednesday 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
and temporary retail permit

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license **N/A**

Today's Date: **January 29, 2026**

Is location currently licensed? Yes No Type of license: _____

If alteration, describe nature of alteration: **N/A**

Previous or current use of the location: **Previous use was a cafe with the dba Thirty Love. Before that there were two licensed spaces. See below.**

Corporation and trade name of current license: **The former business at the space was 106 3rd Ave NYC Inc fka 90 Third Ave NYC Inc dba Blue Bird that operated as a restaurant with a full liquor license from around 2013 to 2025. Before that that the space was operated by Friend TRI New York Inc as a restaurant with a full liquor license from around 2008 to 2013.**

APPLICANT:

Premise address: **106 Third Avenue aka 145 East 13th Street/ New York, NY 10003**

Cross streets: **East 13th and East 14th Streets**

Name of applicant and all principals: **Olio East Village LLC**
Emil Stefkov, Sole owner

Trade name (DBA): **Olio E Piu**

PREMISE:

Type of building and number of floors: **3 story stand alone commercial building**

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 **156**

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): **C1-9A**

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) **Proposed interior hours of operation are 8am to 1am seven days a week.**

The 2nd floor exterior terrace proposed hours of operation are 11am to 10pm and all doors and windows will close by 10pm seven days a week.

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? **23** Total number of indoor seats? **130 includes bar stools**

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____

Two. One 16 seat 20' customer bar on the 1st floor and one 14 seat 20' customer bar on the 2nd 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 **See attached.**

Italian style menu.

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? **Manager**

How many employees will there be? **Estimated 10 employees per shift**

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 ***Acoustic**

If other type, please describe **Jazz trios on occasion**

What will be the music volume? Background (conversational) Entertainment (live music venue level) Please describe your sound system: **8 speakers mounted on the walls with a 60 decibel level**

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.") _____

See attached

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. **Background music will be played and only on occasion we will have live jazz. Music levels will be at a volume where guests do not have to raise their voices to be heard.**

Is sound proofing installed? Yes No **Batt Insulation in ceilings and walls**

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

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

***We have an exterior 2nd floor terrace with 5 tables and 10 seats that is within the property line.**

The terrace is partially enclosed with a roof.

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 enclosed list**

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 enclosed list**

Does any principal have other businesses in this area? Yes No*If Yes, please give trade name, address and describe the business ***See enclosed list for former business in the area.**

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? 1 beer and wine license and 1 wine store

How many On-Premise (OP) liquor licenses are within 500 feet? 8 OP licenses

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

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups, but it is not required. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary)

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

1. My license type is: beer & cider wine, beer & cider liquor, wine, beer & cider
2. I will operate a full-service restaurant, specifically a (type of restaurant)
Italian restaurant 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-1am; Tue 8am-1am; Wed 8am-1am; ;
Thu 8am-1am; Fri 8am-1am; Sat 8am-1am; ;
Sun 8am-1am. (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 **12 per year**
9. I will play ambient recorded background music only. **N/A also live jazz acoustic music on occasion.**
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: **Jasmin Polimac**

Phone Number: **409 354 7634**

Insert for Crowd Control

To effectively manage vehicular traffic and crowds on the sidewalk, we will implement several strategies. Our staff will be trained specifically to oversee and manage customers on the sidewalk, ensuring that they maintain a safe distance from the street and do not block pedestrian pathways. This training will include techniques for encouraging customers to keep moving and to remain orderly while waiting for entry during busy times. By proactively managing the flow of customers and maintaining clear communication, we aim to create a safe and pleasant environment for both our guests and pedestrians.

List of Current Licenses Held by Emil Stefkov

Olio Restaurants LLC
dba Olio E Piu
3 Greenwich Avenue
New York, NY 10014
License ID No. 0340-22-103677
July 2010 to present -Full Liquor License

Boucherie LLC
dba Boucherie
97 99 Seventh Avenue South
New York, NY 10014
License ID No. 0340-22-106274
November 2016 to present – Full Liquor License

Petit Boucherie LLC fka Whynot My Way LLC
dba Petite Boucherie & Omakasa Room fka Dominique Bistro fka Whynot Bistro
14 Christopher Street
New York, NY 10014
License ID No. 0340-23-137761
August 2017 to present– Full Liquor License

Boucherie PAS LLC
dba Boucherie Union Square
225 Park Avenue South
New York, New York 10003
License ID No. 0340-22-114554
February 2018 to present– Full Liquor License

La Grande Boucherie LLC
dba La Grande Boucherie /Kaiseki Room
1325 Avenue of the Americas
aka 145 West 53rd Street
New York, New York 10019
License ID No. 0340-22-107655
June 2020 to present – Full Liquor License

Olio Bryant Park LLC
dba Olio E Piu
5 Bryant Park – Retail B
aka 1065 Avenue of the Americas
New York, New York 10018
License ID No. 0340-25-126081
Temporary Retail Permit issued November 2025 for Full Liquor

La Grande Boucherie FiDi LLC
dba La Grande Boucherie / Omakase Room
100 Cedar Street Unit Nos. 005, 002, and 100
aka 97 Trinity Place aka 115 Broadway
New York, New York 10006
License ID No. NA-0340-24-107323
Conditional approval issued for the liquor license application on February 14, 2025

Former Licenses Held by Emil Stefkov

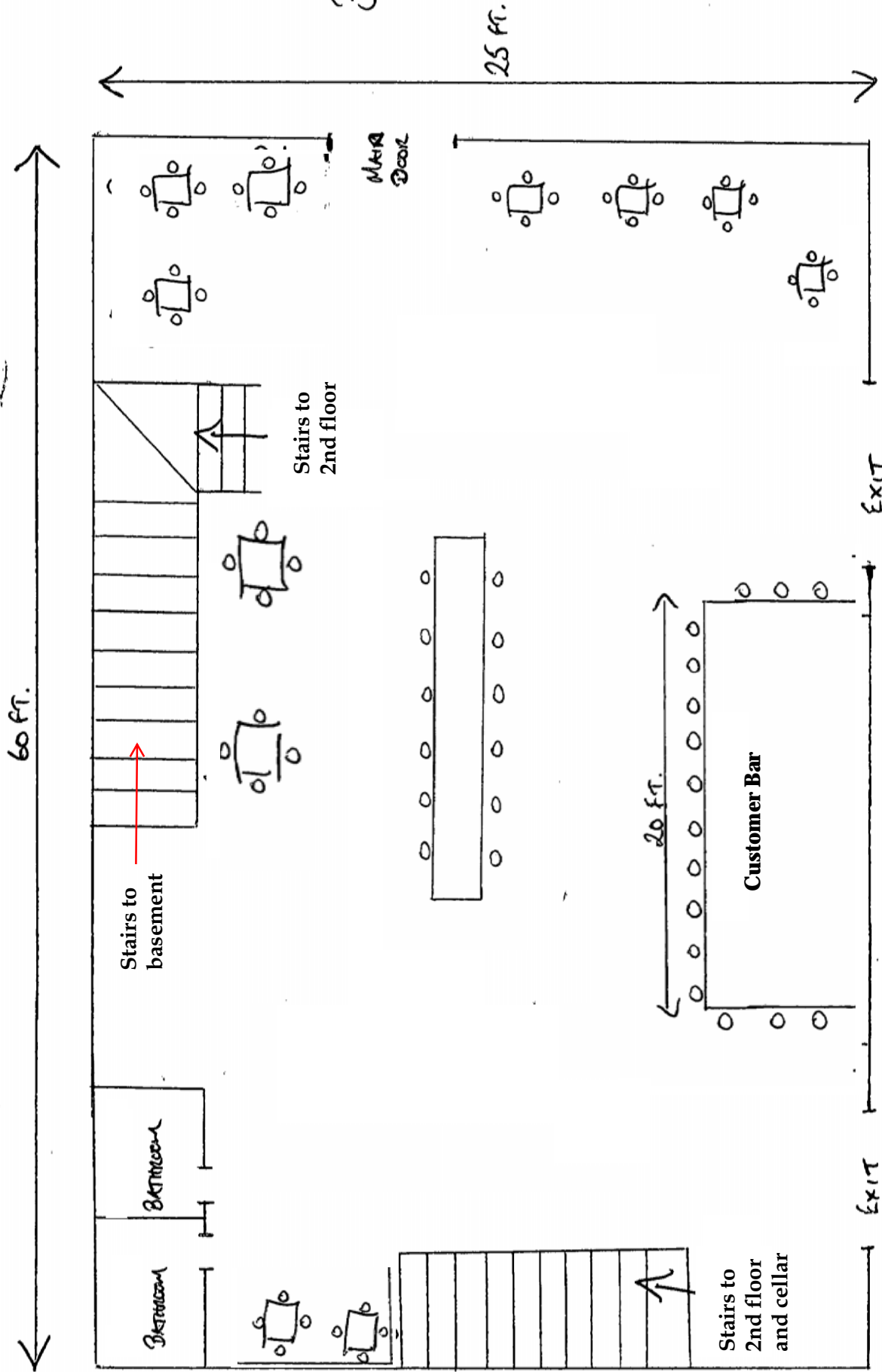
Whynot My Way LLC
dba Dominique Bistro & Omakasa Room fka Whynot Bistro
14 Christopher Street
New York, NY 10014
Serial #1272603
September 2013 to August 2017 – Tavern Wine License

Whynot Orchard LLC
dba Wynot Coffee Wine & Art Gallery
175 Orchard Street
New York, NY 10002
Serial #1274766
February 2014 to 2016 – Tavern Wine License

Whynot Orchard LLC
dba Wa Sushi
175 Orchard Street
New York, NY 10002
Serial #1293343 [Class Change Approval on August 8, 2016 – Subsequently sold]

Olio East Village LLC dba Olio E Piu / 106 Third Avenue aka 145 East 13th Street, New York, New York 10003

1st floor tables 12 and 56 seats with a 16 seat 20' customer bar for a total of 72 seats / 1,500 square feet with 75 occupancy

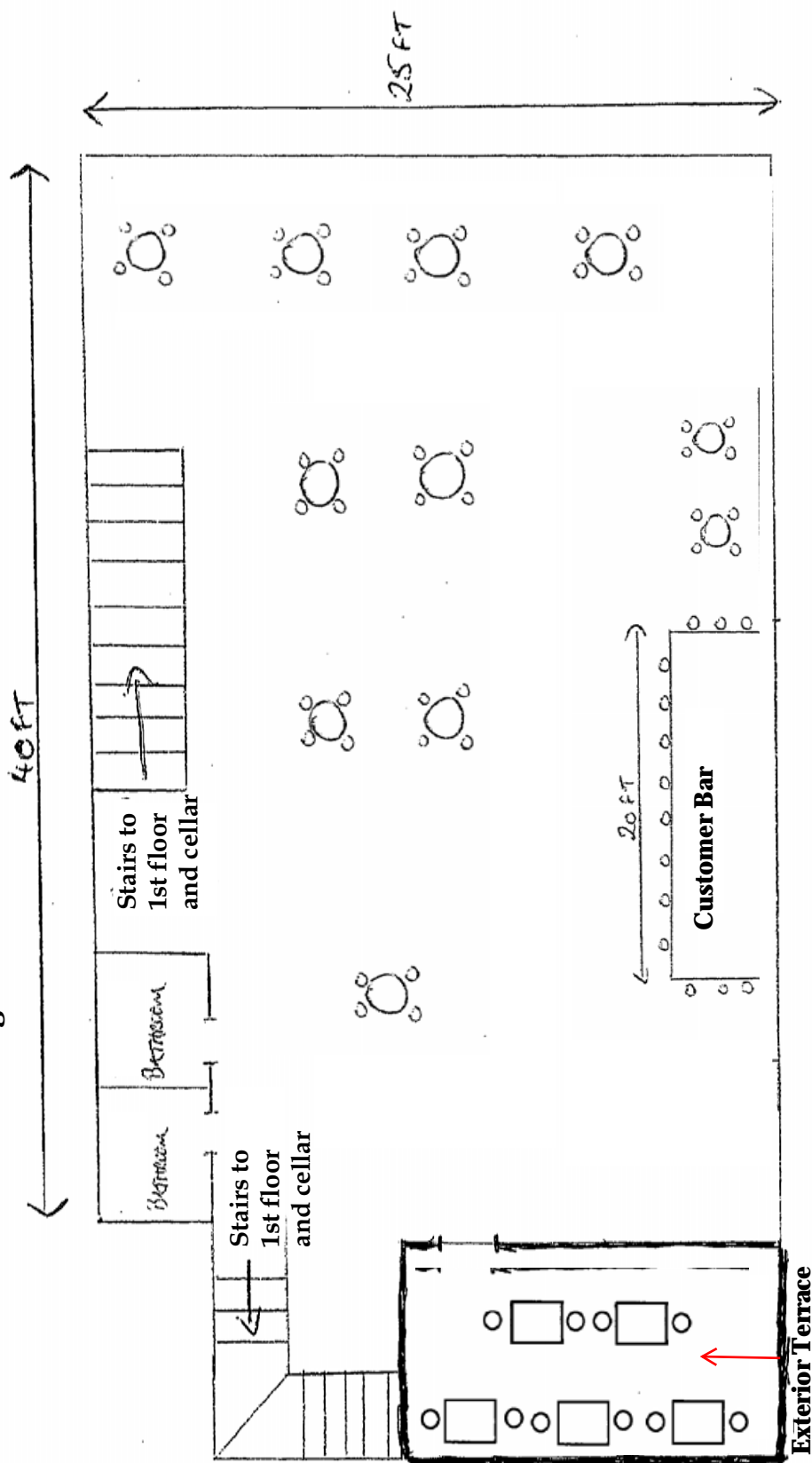


13TH STREET

Olio East Village LLC dba Olio E Piu / 106 Third Avenue aka 145 East 13th Street, New York, New York 10003
2nd floor tables 11 and 44 seats with a 14 seat 20' customer bar for a total of 58 seats / 1,500 square feet with 75 occupancy

Exterior terrace 5 tables and 10 seats / 200 square feet

Grand total 28 tables and 140 seats including bar stools

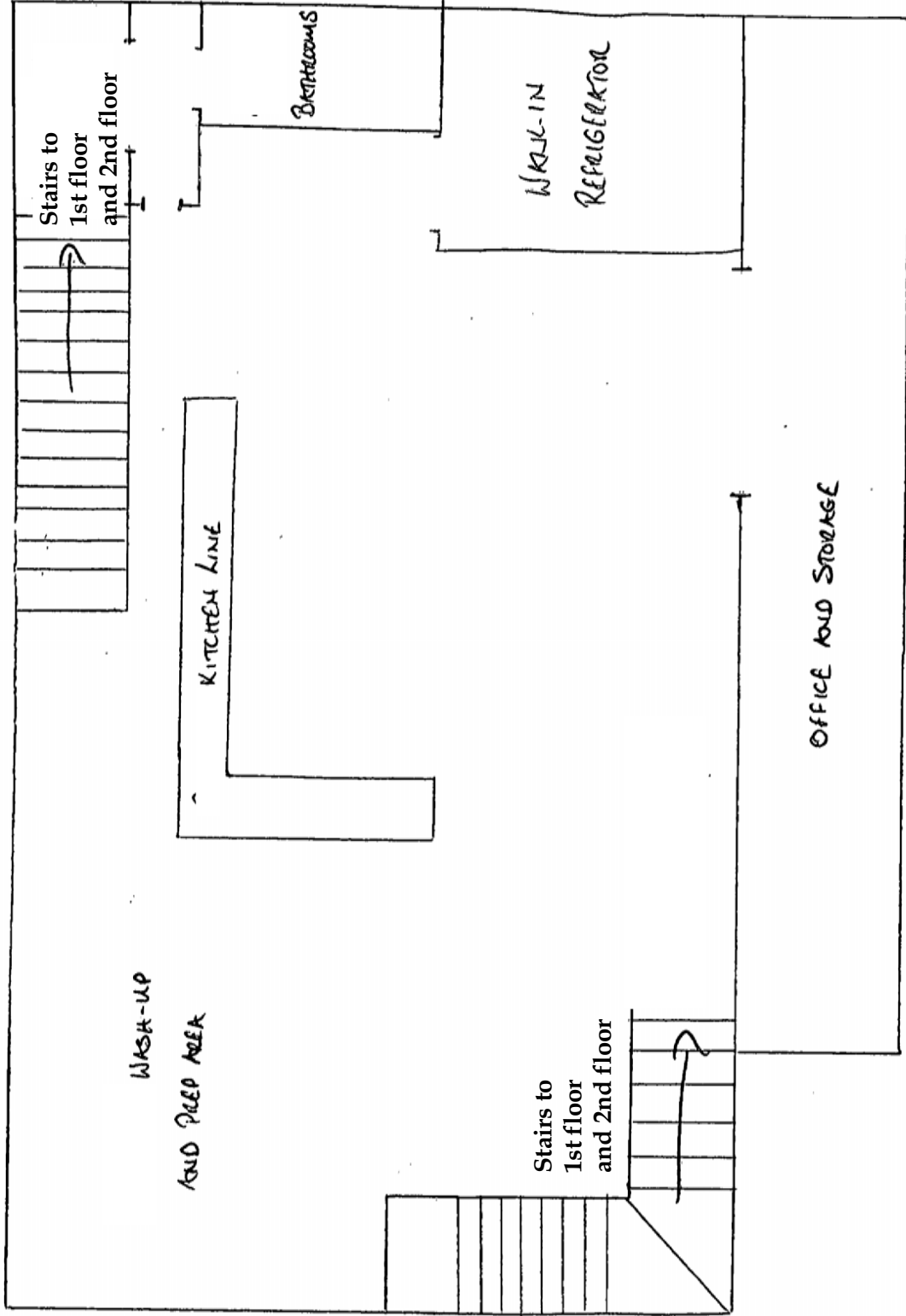


13th Street.

Olio East Village LLC dba Olio E Piu / 106 Third Avenue aka 145 East 13th Street, New York, New York 10003

Cellar only for kitchen and storage / 1,300 square feet

60 ft.



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3 GREENWICH AVE. NY

BRUNCH

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EXECUTIVE CHEF DANILO GALATI & TEAM

CARNE E FORMAGGIO

1 FOR \$11 | 3 FOR \$29 | 5 FOR \$44

**MORTADELLA
FINOCCHIONA
FELINO
PROSCIUTTO DI PARMA**

Served with focaccia bread (rosemary, garlic oil, polenta),
cup of pickled cucumber, cocktail onions, EVOO

**TALEGGIO
PECORINO SARDO
SWEET GORGONZOLA**

INSALATE & ANTIPASTI

BRUSCHETTA TRICOLORE \$18
Bruschetta, burrata and ricotta cream, tomato,
EVOO, Taggiasca olives, basil, microgreens

OLIO CESAR \$19
Romaine salad, Parmigiano,
rosemary oil croutons, Caesar dressing

INSALATA DI BARBABIETOLE \$21
Red and golden beets, Pecorino mousse,
red beets purée, pistachios, microgreens, EVOO

UOVA, ASPARAGI E SALMONE \$25
Green asparagus, sliced tomato, shaved eggs

FRITTO PRIMAVERA \$29
Fritto misto primavera, Tartara aioli

DOLCE

YOGURT, GRANOLA E FRUTTI DI BOSCO \$17
Granola, yogurt, fresh berries, organic honey

AMARENA PANCAKES \$19
Cherry Amarena Chantilly, Amarena cherries, maple syrup

TOAST FRANCESE \$22
Mixed berries, vanilla mascarpone cream, maple syrup

UOVA E PANINI

All eggs* are organic cage free

CROSTONE ALL'AVOCADO \$24
Toasted bread, mashed avocado, pico de gallo,
shaved boiled eggs, French fries

OMELETTE VEGETARIANA \$25
3 eggs, vegetable ratatouille, arugula, Parmigiano, parsley

UOVA AL PURGATORIO \$24
Tomato sauce, onions, 3 poached eggs, mozzarella,
Parmigiano, parsley, bread croutons

UOVA DELLA NONNA \$25
Charred asparagus, crispy prosciutto, Parmigiano, 3 sunny side eggs

OLIO CLUB SANDWICH \$25
Focaccia bread, prosciutto di Parma, grilled chicken,
mozzarella, Romaine, tomatoes, pickled onions,
garlic/paprika aioli, French fries

TOAST FARCITO ITALIANO \$24
Focaccia bread, prosciutto cotto, Fontina,
vegetable giardiniera, butter, mayo

PANINO CAMOGLI \$25
Ciabatta bread, chicken Milanese, mozzarella, romaine,
tomatoes, mayo, French fries

OLIO BURGER \$26
Burger bun, 8 oz beef burger, pickled onions, scallion aioli, tomatoes,
Romaine, crispy prosciutto, provolone

PRIMI PIATTI

Fresh Handmade Pastas

SPAGHETTI CARBONARA \$29
Guanciale, black pepper, egg*, Parmigiano, chili oil

FETTUCINE NERE ALLO SCOGLIO \$34
Black squid ink fettuccine, calamari, shrimps, clams, garlic, chili flakes

PAPPARDELLE AGNELLO E VERDURE \$32
Roasted lamb, diced vegetables, herbs, Parmigiano

ORECCHIETTE AI BROCCOLI E SALSICCIA \$28
Orecchiette, broccoli, Italian sausage, cherry tomatoes, chili flakes, garlic

RAVIOLI DI MELANZANE \$29
Ravioli stuffed with eggplant and scamorza, butter,

FUSILLI DEL CACCIATORE \$30
Wild boar, Berkshire pork, mixed mushrooms, herbs, red wine, Parmigiano

SECONDI

***SALMONE ARANCIO E PISTACCHIO \$38**
Pan seared salmon, roasted fennels, orange segments, toasted pistachio

BRANZINO ALL'ACQUA PAZZA \$39
Cherry tomatoes, white wine, garlic, basil, sliced potatoes, vegetables

TAGLIATA DI MANZO RUCOLA E GRANA \$56
Rib eye, arugula, cherry tomatoes, shaved Parmigiano, balsamic

PIZZE A LEGNA

Handmade Pizza from our wood brick oven

BUFALINA \$24
Tomato sauce, sliced bufala, basil leaves, mozzarella

CAPRI \$24
Sliced tomato, mozzarella, basil, olives, pesto (white)

INFERNO \$26
Green and black olives, hot soppressata, tomato sauce, mozzarella

RUSTICA \$27
Red and yellow pepper, braised onions, Italian sausage

TARTUFATA \$29
Sautéed mushrooms, black truffle paste, Fontina, mozzarella (white)

ROMEO E GIULIETTA \$28
Artichoke cream, pesto, mozzarella, mortadella,
cherry tomato, Parmigiano (white)

SAN DANIELE \$29
Prosciutto di Parma, mozzarella, arugula, shaved Parmigiano (white)

CONTORNI \$14

PATATE NOVELLE
Sautéed mixed baby marble potatoes, garlic, parsley

FAGIOLINI SALTATI
Sautéed string beans, garlic, parsley

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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LUNCH

OLIOEPIU.COM

EXECUTIVE CHEF DANILO GALATI & TEAM

CARNE E FORMAGGIO

1 FOR \$11 | 3 FOR \$29 | 5 FOR \$44

**MORTADELLA
FINOCCHIONA
FELINO**

PROSCIUTTO DI PARMA

Served with focaccia bread (rosemary, garlic oil, polenta),
cup of pickled cucumber, cocktail onions, EVOO

**TALEGGIO
PECORINO SARDO
SWEET GORGONZOLA**

INSALATE

OLIO CESAR \$19

Romaine salad, Parmigiano,
rosemary oil croutons, Caesar dressing

INSALATA DI BARBABIETOLE \$21

Red and golden beets, Pecorino mousse,
red beets purée, pistachios, microgreens, EVOO

BURRATA MEDITERRANEO \$25

4 oz Burrata, cherry tomatoes, pesto, balsamic,
basil, microgreens, focaccia

PROSCIUTTO E MELONE \$20

Parma ham, cantaloupe melon, mint leaves

ANTIPASTI

BRUSCHETTA TRICOLORE \$18

Bruschetta, burrata and ricotta cream, tomato,
EVOO, Taggiasca olives, basil, microgreens

CAPONATINA SICILIANA \$21

Eggplant Sicilian caponatina with garlic crostini

PARMIGIANA MELANZANE \$26

Eggplants, tomato sauce, smoked scamorza, Parmigiano, basil

CARPACCIO DI TONNO \$25

Tuna loin grade A, preserved lemons, crispy capers,
horseradish aioli, ginger oil

FRITTO PRIMAVERA \$29

Fritto misto primavera, Tartara aioli

VITELLO TONNATO \$24

Roasted veal, tonnato sauce, capers, microgreens

PANINI

TOAST FARCITO ITALIANO \$24

Focaccia bread, prosciutto cotto, Fontina,
vegetable giardiniera, butter, mayo

PANINO CAMOGLI \$24

Ciabatta bread, chicken Milanese, mozzarella, romaine,
tomatoes, mayo, French fries

OLIO CLUB SANDWICH \$25

Focaccia bread, prosciutto di Parma, grilled chicken,
mozzarella, Romaine, tomatoes, pickled onions,
garlic/paprika aioli, French fries

OLIO BURGER \$26

Burger bun, 8 oz beef burger, pickled onions, scallion aioli, tomatoes,
Romaine, crispy prosciutto, provolone



PRIMI PIATTI

Fresh Handmade Pastas

SPAGHETTI CARBONARA \$28

Guanciale, black pepper, egg*, Parmigiano, chili oil

FETTUCINE NERE ALLO SCOGLIO \$34

Black squid ink fettuccine, calamari, shrimps, clams, garlic, chili flakes

PAPPARDELLE AGNELLO E VERDURE \$32

Roasted lamb, diced vegetables, herbs, Parmigiano

ORECCHIETTE AI BROCCOLI E SALSICCIA \$27

Orecchiette, broccoli, Italian sausage, cherry tomatoes, chili flakes, garlic

RAVIOLI DI MELANZANE \$29

Ravioli stuffed with eggplant and scamorza, butter, cherry tomatoes, basil pesto

FUSILLI DEL CACCIATORE \$30

Wild boar, Berkshire pork, mixed mushrooms, herbs, red wine, Parmigiano

SECONDI

***FILETTO ALLA SENAPE \$40**

Beef tenderloin, mustard sauce, mixed vegetable, potatoes

MILANESE DI POLLO \$29

Chicken Milanese, arugula, cherry tomatoes, balsamic, garlic paprika aioli

TAGLIATA DI MANZO RUCOLA E GRANA \$56

Rib eye, arugula, cherry tomatoes, shaved Parmigiano, balsamic

BRANZINO ALL'ACQUA PAZZA \$39

Cherry tomatoes, white wine, garlic, basil, sliced potatoes, vegetables

***SALMONE ARANCIO E PISTACCHIO \$38**

Pan seared salmon, roasted fennels, orange segments, toasted pistachio

PIZZE A LEGNA

Handmade Pizza from our wood brick oven

BUFALINA \$23

Tomato sauce, sliced bufala, basil leaves, mozzarella

CAPRI \$23

Sliced tomato, mozzarella, basil, olives, pesto (white)

INFERNO \$25

Green and black olives, hot soppressata, tomato sauce, mozzarella

RUSTICA \$26

Red and yellow pepper, braised onions, Italian sausage

TARTUFATA \$29

Sautéed mushrooms, black truffle paste, Fontina, mozzarella (white)

ROMEO E GIULIETTA \$28

Artichoke cream, pesto, mozzarella, mortadella,
cherry tomato, Parmigiano (white)

SAN DANIELE \$29

Prosciutto di Parma, mozzarella, arugula, shaved Parmigiano (white)

CONTORNI \$14

PATATE NOVELLE

Sautéed mixed baby marble potatoes, garlic, parsley

FAGIOLINI SALTATI

Sautéed string beans, garlic, parsley

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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3 GREENWICH AVE. NY

DINNER

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EXECUTIVE CHEF DANILO GALATI & TEAM

CARNE E FORMAGGIO

1 FOR \$11 | 3 FOR \$29 | 5 FOR \$44

MORTADELLA
FINOCCHIONA
FELINO
PROSCIUTTO DI PARMA

TALEGGIO
PECORINO SARDO
SWEET GORGONZOLA

Served with focaccina bread (rosemary, garlic oil, polenta),
cup of pickled cucumber, cocktail onions, EVOO

INSALATE

OLIO CESAR \$19

Romaine salad, Parmigiano,
rosemary oil croutons, Caesar dressing

INSALATA DI BARBABIETOLE \$22

Red and golden beets, Pecorino mousse,
red beets purée, pistachios, microgreens, EVOO

INSALATA DI SPINACI \$21

Baby spinach, confit pears, crumble Castelrosso,
pickled cranberries, toasted almonds,
champagne vinegar dressing

PROSCIUTTO E MELONE \$24

Parma ham, cantaloupe melon, mint leaves

BURRATA MEDITERRANEO \$26

4 oz Burrata, cherry tomatoes, pesto, balsamic,
basil, microgreens, focaccia

ANTIPASTI

BRUSCHETTA TRICOLORE \$18

Bruschetta, burrata and ricotta cream, tomato,
EVOO, Taggiasca olives, basil, microgreens

FRITTO PRIMAVERA \$29

Fritto misto primavera, Tartara aioli

VITELLO TONNATO \$25

Roasted veal, tonnato sauce, capers, microgreens

CAPONATINA SICILIANA \$22

Eggplant Sicilian caponatina with garlic crostini

PARMIGIANA DI MELANZANE \$26

Eggplants, tomato sauce, smoked scamorza, Parmigiano, basil

CARPACCIO DI TONNO \$26

Tuna loin grade A, preserved lemons, crispy capers,
horseradish aioli, ginger oil

SPADA AFFUMICATO \$33

Smoked swordfish, mixed citrus segment, confit zest, toasted pistachio

PRIMI PIATTI

Fresh Handmade Pastas

SPAGHETTI ALLA CARBONARA \$29

Guanciale, black pepper, egg*, Parmigiano, chili oil

FETTUCCINE NERE ALLO SCOGLIO \$34

Black squid ink fettuccine, calamari, shrimps, clams, garlic, chili flakes

PAPPARDELLE AGNELLO E VERDURE \$32

Roasted lamb, diced vegetables, herbs, Parmigiano

FUSILLI DEL CACCIATORE \$30

Wild boar, Berkshire pork, mixed mushrooms, herbs, red wine, Parmigiano

ORECCHIETTE AI BROCCOLI E SALSICCIA \$28

Orecchiette, broccoli, Italian sausage, cherry tomatoes, chili flakes, garlic

RAVIOLI DI MELANZANE \$29

Ravioli stuffed with eggplant and scamorza, butter,
cherry tomatoes, basil pesto

SECONDI PIATTI

MILANESE DI POLLO \$34

Chicken Milanese, arugula, cherry tomatoes, balsamic, garlic paprika aioli

*FILETTO ALLA SENAPE \$45

Beef tenderloin, mustard sauce, mixed vegetable, potatoes

*TAGLIATA DI MANZO RUCOLA E GRANA \$56

Ribeye, arugula, cherry tomatoes, shaved Parmigiano, balsamic

*SALMONE ARANCIO E PISTACCHIO \$39

Pan seared salmon, roasted fennels, orange segments, toasted pistachio

BRANZINO ALL'ACQUA PAZZA \$42

Cherry tomatoes, white wine, garlic, basil, sliced potatoes, vegetables

PIZZE A LEGNA

Handmade Pizza from our wood brick oven

BUFALINA \$24

Tomato sauce, sliced bufala, basil leaves, mozzarella

CAPRI \$24

Sliced tomato, mozzarella, basil, olives, pesto (white)

INFERNO \$26

Green and black olives, hot soppressata, tomato sauce, mozzarella

RUSTICA \$27

Red and yellow pepper, braised onions, Italian sausage

TARTUFATA \$29

Sautéed mushrooms, black truffle paste, Fontina, mozzarella (white)

ROMEO E GIULIETTA \$28

Artichoke cream, pesto, mozzarella, mortadella,
cherry tomato, Parmigiano (white)

SAN DANIELE \$29

Prosciutto di Parma, mozzarella, arugula, shaved Parmigiano (white)

CONTORNI \$14

PATATE NOVELLE

Sautéed mixed baby marble potatoes, garlic, parsley

FAGIOLINI SALTATI

Sautéed string beans, garlic, parsley

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Renovations Area



Civic Hall
 Time Out Market
 124 E. 14th St.

Super Market
 NYU Super Market
 Hoers Pizza (Food only)
 Korean BBQ House (wine, beer)
 Bagel shop
 Bank
 Residential Coffee Store
 Convenience Store

East 15th Street
 Vacant
 Cleaners
 Discount Store
 Construction
 New York University Pharmacy
 Service Door
 Fast Food
 Residential
 Massage
 Residential
 Cleaners
 Bakery
 Residential
 Fast Food
 Vacant
 Fast Food
 Vacant
 Hair Salon
 Jeiki Sushi (Food only)
 Tea Shop
 Laoban Threading
 Juice Bar

New York University
 Residential
 Firehouse
 Fitness Club
 Residential
 Commercial
 Residential
 Drive way
 Residential
 Dance School
 Back of Building
 Residential
 Theater
 Coffee Store

Fitness Club
 Service Doors
 Residential
 Antiques
 Residential
 Commercial
 Residential
 Commercial
 Residential
 Martial Arts
 Residential
 The new School
 Residential
 Stars (wine, beer)
 YGF Malatang (food only)
 Han Dynasty 40 3rd Ave.
 Vacant

Fast Food
 Yellow Rose
 102 3rd Ave.
 Ichibantei
 100 3rd Ave.
 Residential
 Renovations
 Saverkraut
 Smashed (food only)
 YGF Malatang (food only)
 Han Dynasty 40 3rd Ave.
 Vacant

APPLICANT
 Medical Office
 Medical Lab
 Skin Care
 Residential
 The Penny Farthing
 103 3rd Ave.
 Linen Hall (car parking)
 Bánh Anh Em (Food only)
 Antiques
 Residential

East 14th Street
 Medical Office
 Josephs Wine Co
 113 3rd Ave.
 Residential
 Medical Office
 Medical Lab
 Kyuramen (wine, beer)
 Residential
 Medical Office
 Medical Office
 Residential
 Little U/uh
 218 E. 14th St.
 Partea NY (Wine, beer)
 The Belfry
 222 E. 14th St.
 Residential
 Vacant
 Fast Food
 Residential
 Thrift Store
 Variety Shop
 Kam-sung (wine, beer)
 Juice Bar

Dental Office
 Service Doors
 Parking Lot
 New York University
 Residential
 Residential
 Manhattan Christian Gathering
 Residential
 Super Market
 AMC Cinemas (wine, beer)

Thrift Store
 Residential
 East 12th Street
 Public New York University
 Coffee Store
 Frame Shop
 Cleaners
 Mini Market

Residential
 Convenience Store
 Residential
 Bakery
 Beauty Salon

AREA SURVEY
 106 3rd Avenue
 New York, NY
 January 19, 2026
 NOT TO SCALE

Landess-Simon, Inc.

Legal & Commercial Photography

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

Re: 106 3rd Avenue

1. Yellow Rose - 102 3rd Avenue - (123')
2. Ichibantei - 100 3rd Avenue - (142')
3. Han Dynasty - 90 3rd Avenue - (252')
4. The Penny Farthing - 103 3rd Avenue - (145')
5. Soothr - 204 East 13th Street - (196')
6. Little Uluh - 218 East 14th Street - (369')
7. The Belfry - 222 East 14th Street - (407')
8. Time Out Market - 124 East 14th Street - (405')

Schools & Churches

No schools and churches within 500' area.

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Wyckoff, NJ 07481
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landessphotographers.com

Re: 106 3rd Avenue (Wine & Beer)

1. Kamisama - 230 East 14th Street - (497')
2. Partea NYC - 220 East 14th Street - (387')
3. Kyoramen - 210 East 14th Street - (292')
4. AMC Cinemas - 66 3rd Avenue - (498')
5. Stars - 139 East 12th Street - (289')
6. Yoko-Cho - 137 East 13th Street - (158')
7. Korean BBQ House - 150 East 14th Street - (185')

Parking Lot

Pharmacy

East 14th Street

Korean BBQ House
(Wine, beer)

Medical Office

Bagel Shop

Bank

Josephs Wine Co.
113 3rd Ave.

Residential

Coffee Store

Residential

Convenience Store

Medical Office

Medical Lab

APPLICANT

BLOCK PLOT
106 3rd Avenue
New York, NY
January 19, 2026
NOT TO SCALE

↑
Skin Care

East 13th Street

Fast Food

The Penny Farthing
103 3rd Ave.



Certificate of Occupancy

CO Number:1009083-0000006

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified.No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued.*This document or a copy shall be available for inspection at the building at all reasonable times.*

<p>A. Borough: MANHATTAN Address: 106 3 AVENUE Building Identification Number(BIN): 1009083</p>	<p>Block Number: 559 Lot Number(s): 41 Additional Lot Number(s): Application Type: A1 - ALTERATION TYPE 1</p>	<p>Full Building Certificate Type: Temporary Date Issued: 05/15/2023</p>
<p>This building is subject to this Building Code: 1968</p>		
<p>This Certificate of Occupancy is associated with job# 104242838-01</p>		
<p>B. Construction Classification: I-C: 2 HOUR PROTECTED Building Occupancy Group classification: C - MERCANTILE Multiple Dwelling Law Classification: Not Available</p>		
<p>No.of stories: 2</p>	<p>Height in feet: 26</p>	<p>No.of dwelling units: Not Available</p>
<p>C Fire Protection Equipment: Fire Suppression System</p>		
<p>D Parking Spaces and Loading Berths: Open Parking Spaces: 0 Enclosed Parking Spaces: 0 Total Loading Berths: Not available</p>		
<p>E. This Certificate is issued with the following legal limitations: Restrictive Declaration: None Zoning Exhibit: None BSA Calendar Number(s): None CPC Calendar Number(s): None</p>		
<p>Borough Comments: 1 OPEN DOB VIOLATION & 1 OPEN OATH/ECB VIOLATION</p>		

Borough Commissioner

Commissioner



Permissible Use and Occupancy

FLOOR	Occ Group	Max. Persons Permitted	Live Loads (lbs per sq ft)	Zoning Use Group	Dwelling or Rooming Units	Job Reference	Certificate of Occupancy Type	CO Expiration Date
Cellar	S-2	6	OG	6	0	104242838	Temporary	08/13/2023
Description of Use: Storage of non combustible Materials STORAGE, KITCHEN AND BATHROOM ACCESSORY TO EATING AND DRINKING ESTABLISHMENT						Exceptions:		
Floor 1	A-2	75	100	6	0	104242838	Temporary	08/13/2023
Description of Use: Eating and Drinking EATING AND DRINKING ESTABLISHMENT						Exceptions:		
Floor 2	A-2	75	100	6	0	104242838	Temporary	08/13/2023
Description of Use: Eating and Drinking EATING AND DRINKING ESTABLISHMENT						Exceptions:		

CofO Comments:

Borough Commissioner

Commissioner