

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

Check if either of these apply:

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

Today's Date: May 15th, 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: Food & Beverage Business

Corporation and trade name of current license: DOLCE BOUTIQUE NYC CORP | DBA: Dolce Momento

APPLICANT:

Premise address: 221 E. BROADWAY, NEW YORK, NY 10002

Cross streets: CLINTON STREET & MONTGOMERY STREET

Name of applicant and all principals: DOLCE BOUTIQUE NYC CORP | PRINCIPAL: JENNYBELK VARONA

Trade name (DBA): Dolce Momento

PREMISE:

Type of building and number of floors: Mixed Residential & Commercial | 6 FLOORS

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

☒ Yes ☐ No What is maximum NUMBER of people permitted 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): Walk-up Apartments - Over Six Families With Stores (C7)

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) MONDAY TO FRIDAY 3PM TO 2AM & SATURDAY TO SUNDAY 12PM TO 2AM

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

If yes, please describe what type: _____

Number of indoor tables? 6 Total number of indoor seats? 20

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 bar | 16.5 | 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 Full electric kitchen

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 _____

Menu attached

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

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

How many employees will there be? 3-5 depending on season

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 Pre-recorded music & Occasional Live Music (no acoustics)

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

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? N/A

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

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.") _____

NO WE DO NOT ANTICIPATE CONGESTION

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. **VOLUME WILL BE MANAGED FOR ENJOYABLE EATING EXPERIENCE**

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: _____

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: DOLCE BOUTIQUE NYC CORP | DBA: Dolce Momento

Address: 221 E. Broadway, New York, NY 10002 Community Board # Manhattan CB 3

Dates of operation: March 2025 - Presently Operating

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.

Proximity Report Attached

LOCATION:

How many licensed establishments are within 1 block? 3

How many On-Premise (OP) liquor licenses are within 500 feet? 3

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)

_____ restaurant, or

☒ I will operate a Tapas Style Restaurant with electric kitchen,

☐ 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: Currently stipulated hours

Mon 3pm-2am; Tue 3pm-2am; Wed 3pm-2am;

Thu 3pm-2am; Fri 12pm-2am; Sat 12pm-2am;

Sun 12pm-2am. (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 _____.
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: JENNYBELK VARONA

Phone Number: 917-545-3171

ATTENTION RESIDENTS & NEIGHBORS

Dolce Boutique NYC Corp | Dolce Momento

Company/DBA Name and Contact Number for Questions

**Plans to open a
Restaurant**

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

**at the following location
221 E. Broadway, NY, NY**

Building Number and Street Name (Address)

**This establishment is seeking a license to serve
Cider, Beer, Wine and Liquor**

Beer & Wine or Beer/Wine & Liquor

**There will be an opportunity for public comment at the
CB 3 SLA Licensing & Outdoor Dining Committee Meeting on**

Monday, June 8, 2026 at 6:30pm

Online: <https://www.zoomgov.com/j/1615486314>

see www.cb3manhattan.org for meeting details

This is a Hybrid Meeting. Members of the public can attend by Zoom or in-person. Limited seating available to first 15 at Community Board 3 Office at 59 East 4th Street (btwn 2nd Ave and Bowery)

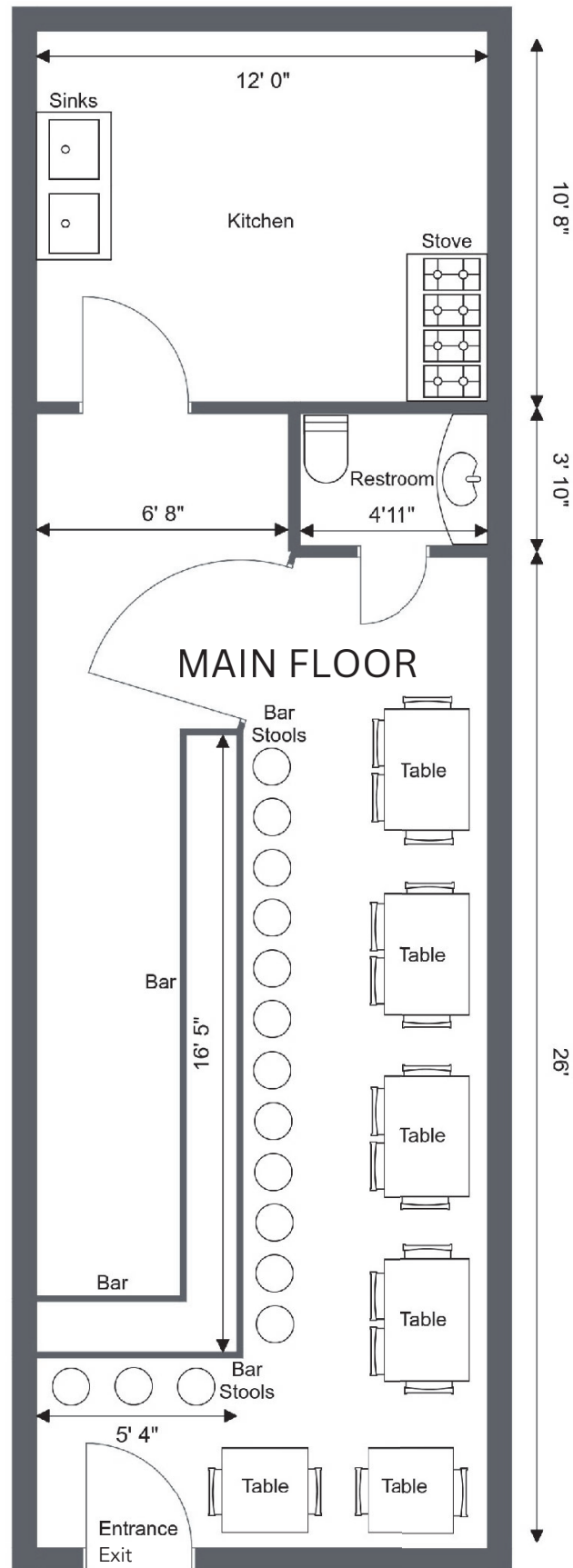
Date/Time/Location

Jennybelk Varona | Contact: 917-545-3171

Applicant Contact Information

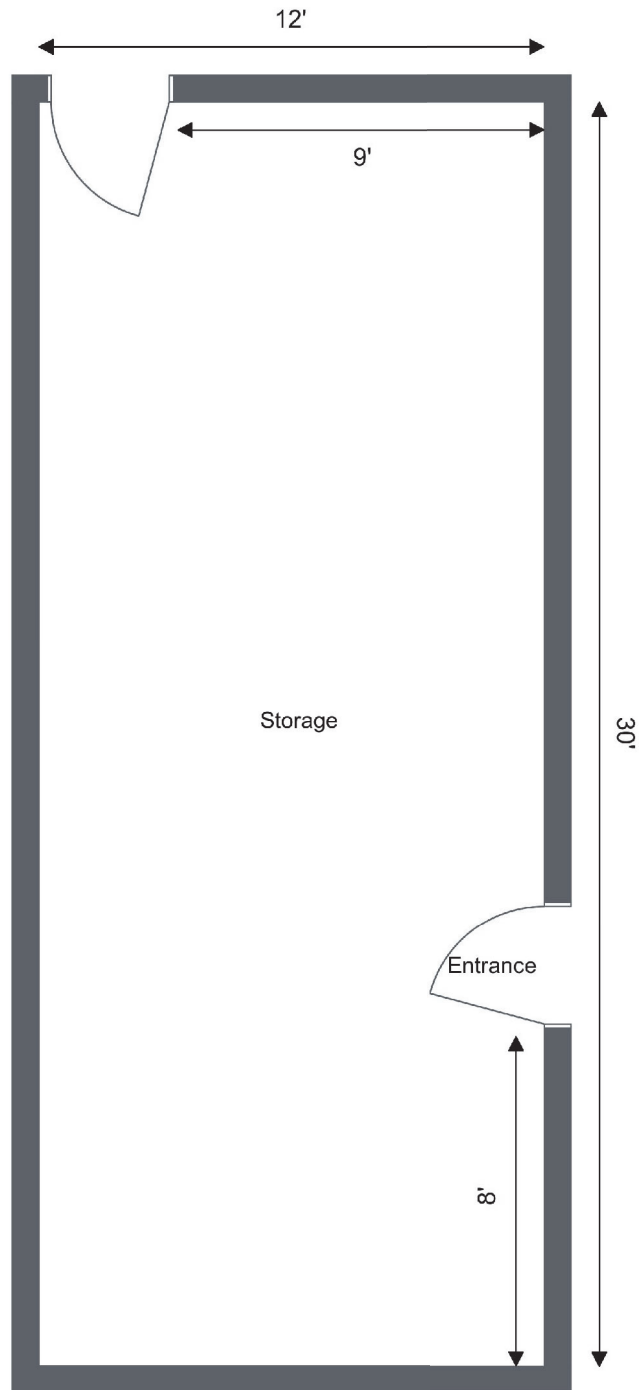
mn03@cb.nyc.gov - www.cb3manhattan.org

GROUND FLOOR



Name DOLCE BOUTIQUE NYC CORP.
DBA: DOLCE MOMENTO
ADDRESS 221 East Broadway
New York NY 10002

BASEMENT



Name DOLCE BOUTIQUE NYC CORP.
DBA: DOLCE MOMENTO
ADDRESS 221 East Broadway
New York NY 10002



DOLCE MOMENTO MENU (SAMPLE)

ENTREE

CRISPY COCO SHRIMP 15.

Served with our Special Coconut Sauce.

CRABQUETTES 17.

Creamy crab croquettes, served with House Blend sauce.

TUNA TARTARE 22.

Fresh, Sushi grade Tuna, diced and combined with bright acidic dressing. Includes avocado thin layer of Fresh Avocado.

SALMON TARTARE 22.

Fresh, Sushi grade Salmon diced and combined with bright acidic dressing. Includes avocado thin layer of Fresh Avocado, and Cilantro.

SANTORINI CHIPS 14.

Crispy Zucchini and Eggplant Chips, served with Freshly made Tzatziki.

SALADS

CREAMY CAESAR SALAD 16.

Romaine Lettuce, Creamy Caesar dressing, crunchy cheese, shaved Parmesan. Add chicken Or Shrimps +6

HOUSE SALAD 13.

Mixed Radicchio and Escarole lettuce, white thinly sliced white onion, served with our sweet and tangy Dressing 12.

MAIN COURSE

SHRIMP FRIED RICE 22.

Succulent shrimp, stir-fried with savory vegetables and fluffy rice, all seasoned to perfection.

PURPURA RISOTTO 18.

al dente creamy purple rice. Classic house made risotto.

AJI TUNA RICE CAKES 18.

Crispy rice topped with Fresh sushi grade Tuna, marinated in a savory sauce,

SPICY SALMON RICE CAKES 18.

Crispy rice topped with Fresh sushi grade Salmon, marinated in a savory sauce,

LAMB CHOPS 19.

Tender lamb chops, marinated to perfection.

DOLCE BURGER 18.

Our delicious burger, made with premium beef, grilled cheese, tomatoes , onions, pickles, lettuce, and our special house made spicy pink sauce. Served with fries.

DESSERTS

PASSION FRUIT CHEESECAKE 15.

RUM RAISIN CHEESECAKE 15.

DULCE DE COCO FLAN 14.

MATCHA TRES LECHEs 14.

DRINKS

We are working, to the best of our ability and knowledge, in bringing the best, wine, beer and cider to our public.