



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3
 59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- 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 your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- n/a Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at info@cb3manhattan.org for help to find block associations.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- n/a If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

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: April 29, 2013

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Type of license: 'Liquor, Wine & Beer' Liquor License Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Previously a bakery

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 223 1st Avenue, New York NY 10003

Cross streets: between 13th and 14th Streets

Name of applicant and all principals: Bruno Pizza LLC
Demian Repucci

Trade name (DBA): Bruno Pizza

PREMISE:

Type of building and number of floors: Mixed use Four (4) floors

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy Pending Outdoor Certificate of Occupancy N/A
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

C1-7A

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?

Full service restaurant

Will any other business besides food or alcohol service be conducted at premise? Yes No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Seven(7) Days / 11:30AM - 2AM

Number of tables? 26 Number of seats at tables? 52

How many stand-up bars/ bar seats are located on the premise? 11

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): 6 seats at 15'-6" x 2'-0" rectangle on South side of space
5 seats at 13'-10" x 2'-0" rectangle on South side of space

Any food counters? Yes No If Yes, describe: _____

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

Gourmet Neapolitan-style pizzas with pasta dishes, salads, charcuterie, etc. (see menu)

What are the hours kitchen will be open? 11:30AM - 2AM

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

How many employees will there be? Mixed use Four (4) floors 8

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

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

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 DJ Juke box Tapes/CDs/iPod

If other type, please describe N/A

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: iPad connected to a small amplifier and small Bose speaker system

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? No

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. **We do not anticipate**

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. **We want to be good neighbors so we will work with the community to manage noise effectively.**

Do you have or plan to install sound-proofing?

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

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

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

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

Has any principal had SLA reports or action within the past 3 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? 7

How many licensed establishments are within 500 feet? 28

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? 9

Is premise within 200 feet of any school or place of worship? Yes No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

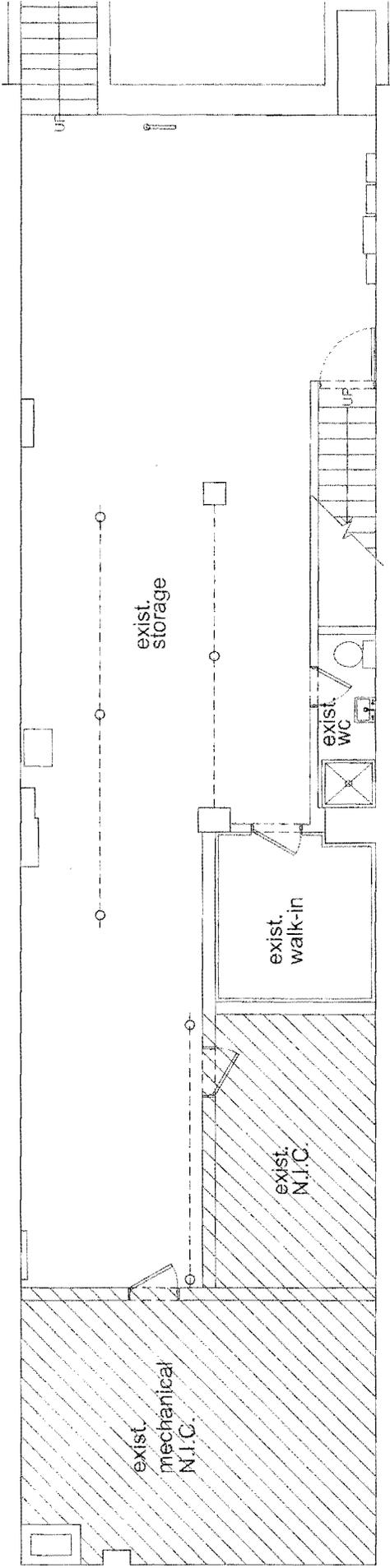
COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information.

(There are none N/A per Edwin Chan)

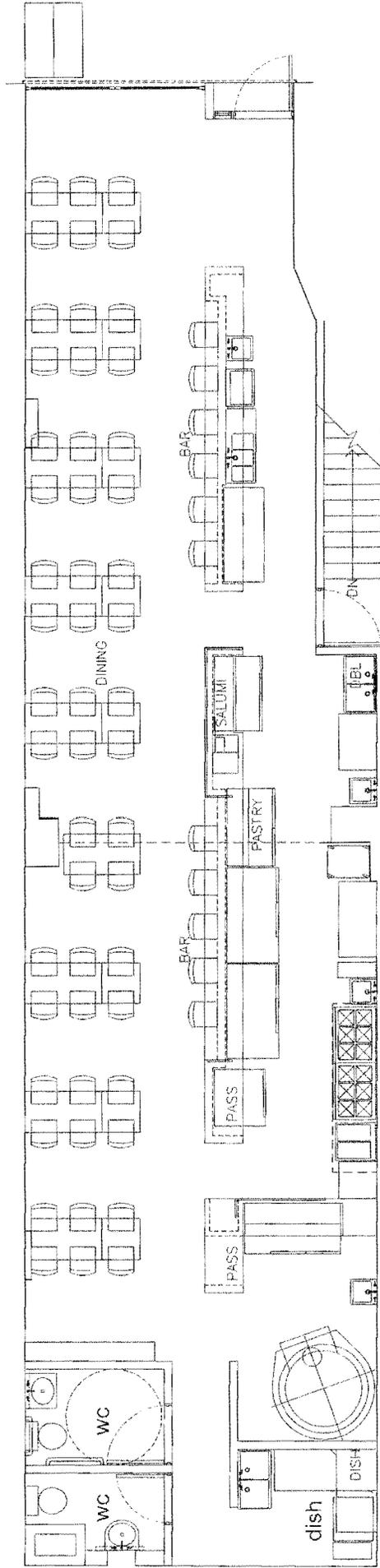
Please use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

Petition will be provided in advance of meeting.



Basement Plan

not to scale



First Floor Plan

not to scale

A00

223 1st Avenue

Community Board

Bruno Pizza LLC
 223 1st Ave., New York, NY 10003
 (OP-YORK-NEW)

SCALE: not to scale

Bruno Pizza LLC
223 1st Ave., New York, NY 10003
(OP-YORK-NEW)



Proposed Food and Drink Menu

Pizza Seasonal

- Margherita** - crushed domestic tomatoes, fresh mozzarella, basil, Black Sheep Creamery Aged Pecorino
- 'Prosciutto'USA** - fresh mozzarella, Benton's country ham, greens
- Carrot Pesto** - ricotta, carrot top pesto, charred roasted carrots
- Pepperoni** - fresh mozzarella, provolone, Alps pepperoni, oregano
- Bottarga** - ricotta, Cortez bottarga, lemon, chillies, herbs
- Miso** - miso curd, Sartori Parmesan, green onions, bonito flakes, wasabi
- Wild Mushroom** - king trumpet mushrooms, parsley, thyme, asiago
- Cavolo Fermentato** - fresh mozzarella, Sartori Parmesan, housemade Italian kimchi
- Cippolini** - cippolini onions, ricotta, house-made sausage
- Carbonarra** - Sartori Parmesan, Benton's Bacon, egg, parsley
- Sopressata** - crushed domestic tomatoes, fresh mozzarella, Berkshire Sopressata Picante
- Polpettine** - crushed domestic tomatoes, fresh mozzarella, meatballs, Sartori Parmesan
- Fegato D'anatra** - ricotta, cured shaved duck liver, duck egg, sage
- Oscenita** - Huitlacoche, summer corn, Sartori Parmesan, greens
- Cavolfiore** - roasted cauliflower, smoked mozzarella, capers, fresh herbs

Pasta

- Carbonara** - house-made pasta, Benton's Bacon, farm egg, Sartori Parmesan, herbs
- Cavatelli** - house-made squid ink cavatelli, baby squid, clams, chillies, saffron
- Ravioli** - house-made ravioli filled with fava beans, peas, ricotta, herbs, lemon zest

Vegetables

- Barbabietole** - arugula, beets, berries, goats milk cheese, fresh herbs
- Pomodori e Peche** - heirloom tomatoes, pickled peaches, herbs
- Verdi** - Organic seasonal greens, Black Sheep Creamery Aged Pecorino, California Arbequina Olive Oil, sea salt
- Lenticchie** - lentils, ricotta, mache, roasted corn, California Arbequina Olive Oil
- Cavolo Nero** - tuscan kale, fried egg, Benton's Bacon

Animals

Charcuterie

- Benton's Country Ham
- La Quercia Prosciutto
- DeBragga American Wagyu Bressola
- Berkshire Sopressata Picante
- Olli Salumeria Toscano Salami
- house-made pate

'Corn Dog' - house-made fennel sausage wrapped in polenta and deep fried

- Polpettini** - house-made Pat LaFrieda beef meatballs, tomato sauce, Sartori Parmesan
- Porchetta** - herb roasted Berkshire heritage pork, sautéed broccolini, Sartori Parmesan, crusty bread
- Sardines** - marinated, roasted sardines, red pepper, lemon vinaigrette
- Anchovies** - deep fried whole anchovies, aioli, lemon
- Sausage** - house made sweet pork & Italian kimchi sausage, sautéed onions, herbs, crusty bread

Dessert

- Blood orange Granita** - blood oranges, lemon, candied peel, mint
- Donut Tiramisu** - donuts, espresso, Amaretto, mascarpone, cocoa, orange zest
- Popsicle** - House-made seasonal selections; sweet corn & brown butter, blackberry & buttermilk, strawberry & prosecco, rhubarb & cream, etc.
- Chocolate Cake** - chocolate 70%, iced heavy cream

Proposed Food and Drink Menu (continued)

Drinks

Espresso / Cappuccino

House Made Seasonal Sodas:

Carrot & Ginger, Beets, berries & mint, lemon & basil, blackberry & lime zest, orange & rosemary, etc

Beer A mix of Italian and American beers

Peroni

Baladin, Al-Iksir

Bruton, Bianca

Collesi, Ambrata

Italiano, Cassisona

Lagunitas, IPA

Dixie, Lager

Wine a small list focused on a mix of Italian and American wines

8 Red Wines - chianti, aglianico, barbera, cabernet, etc.

4 White Wines - Pinot grigio, verdicchio, orvieto, gavi

1 Rose Wine -

1 Prosecco -

Cocktails featuring American and Italian Spirits where possible

Pennsylvania Pure Distilleries, **Boyd and Blair Potato Vodka**

High West Distillery, **High West Vodka 7000**

Philadelphia Distilling, **Bluecoat American Dry Gin**

Negroni - Gin, vermouth, Campari, orange peel

Brunoni - new adaptation of a Negroni

Bloody Mary - Vodka, tomato juice, Worcestershire sauce, Tabasco, etc.

Ave Maria - adaptation of Bloody Mary: vodka, Campari, grapefruit juice, cucumber, jalapeno...

Fernet Branca

Campari

Domestic Whiskeys

Old Rip Van Winkle Distillery, **Pappy Van Winkle's Family Reserve**

Mountain Laurel Spirits, **Dad's Hat Pennsylvania Rye Whiskey**

Dancing Pines Distillery, **Charbay R5 Whiskey**

Catoctin Creek Distilling Company, **Roundstone Rye**

On-Premise Licenses within 750 Feet

SLA - Lamp

Name	Address	Approx. Distance
228 REST CORP	228 1ST AVE	105 ft
CHITO INC	211 213 1ST AVENUE	140 ft
GHD INC	"432 E 13TH STREET, WEST STORE"	255 ft
MASAK LLC	432 E 13TH STREET	255 ft
HEARTH RESTAURANT INVESTORS LLC	403 E 12TH ST	325 ft
HUGHES MURRAY WALSH LLC	447 E 13TH ST	335 ft
MUG INC	446 448 E 13TH ST	360 ft
FIRST DOWN LLC	349 E 13TH ST	390 ft
ATS RESTAURANT CORP	349 E 14TH ST	445 ft

10 Pizza LLC
 New York, NY 10003
 YORK-NEW)

Bruno Pizza LLC
 223 1st Ave., New York, NY 10003
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223 1st Ave., New York, NY 10003
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Community Board 3 Liquor License Application
223 1st Avenue
Bruno Pizza LLC

All OP, RW, EB

Licensed Establishments Within 500 Feet of 223 1st Avenue

1	Ichibantei LLC 401 E 13 th St	RW
2	JRH Restaurant Group Inc 214 1 st Ave corner	RW
3	Chito Inc 211-213 1 st Ave	OP
4	228 Rest Corp 228 1 st Ave	OP
5	Vinny Vincenz Pizza 231 1 st Ave	RW
6	Great Caterers LLC 208 1 st Avenue	RW
7	14 th St BellaPizza Corp. 400 E 14 th Street	EB
8	Sao Mai Vietnamese Cuisine Inc 203 1 st Ave	RW
9	Sa Aming Nayon LLC 201 1 st Ave	RW
10	Masak LLC 432 E. 13 th St	OP
11	Top A Asian Bistro Inc. 424 E 14 th St	RW
12	Hearth Restaurant Investors LLC 403 E 12 th St	OP
13	RGD Wine & Dine Group Inc 197 1 st Ave	RW
14	Hearth Restaurant Investors LLC 413 E 12 th St	RW
15	First Down LLC 349 E. 13 th St	OP
16	Hughes Murray Walsh LLC 447 E 13 th St	OP
17	Mug Inc 446-448 E. 13 th St	OP
18	Neptune Polish Restaurant Inc 192-194 1 st Ave	RW
19	211 Rest on A Inc 190 1 st Ave	RW
20	Oyama USA Inc 188 1 st Ave	RW
21	Grandma Boonchu Corp 259 1 st Ave	RW
22	Kambi Ramen Inc 351 E. 14 th St.	RW
23	ATS Restaurant Corp 349 E. 14 th St.	OP
24	Before Thai Inc 347 E. 14 th St	RW
25	Ducks Eatery EV LLC 351 E. 12 th st	OP
26	Motorino East Village Inc 349 E. 12 th St	RW
27	Thai Terminal Inc 349 E. 12 th St	RW
28	Lomas LLC 345 E. 12 th St	RW

*500 foot
map*

Licensed Establishments Within 500 Feet of 223 1st Avenue

Bruno Pizza LLC
223 1st Ave., New York, NY 10003
(OP-YORK-NEW)

Manhattan Place

Manhattan Place

