



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

Alysha Lewis-Coleman, 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 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: http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- 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: 01/31/2020

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.

Is location currently licensed? Yes No Type of license: Restaurant/Wine

If alteration, describe nature of alteration: Upgrade to Full Liquor

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Geramat of NY Inc. d/b/a Plado

APPLICANT:

Premise address: 192 East 2nd Street

Cross streets: Avenue A and Avenue B

Name of applicant and all principals: Geramat of NY Inc., German Rizzo

Trade name (DBA): Plado

PREMISE:

Type of building and number of floors: mixed use, 6 story building.

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 for any back or side yard use? Yes No What is maximum NUMBER of people permitted? 75

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

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):
R8B

PROPOSED METHOD OF OPERATION:

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) Monday through Sunday: 10:00 am to 12:00 am.

Number of tables? 17 Total number of seats? 45

How many stand-up bars/ bar seats are located on the premise? 1 bar, 8 seats

(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): 1 bar 8 foot long on 1st floor

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

Menu attached

What are the hours kitchen will be open? 10:00 am to 12:00 am

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

How many employees will there be? 8

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 1 television

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 _____

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

Please describe your sound system: Sonos 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? No

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.")

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.

Do you have sound proofing installed? Yes No

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

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Vite Vinosteria

Address: 3105 34th Street, Astoria, NY 1110 Community Board # 1 (Queens)

Dates of operation: 2014 to present

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 Italian Restaurant in Queens

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? ¹³ _____

How many On-Premise (OP) liquor licenses are within 500 feet? ^{3 or more (estimated 9)} _____

Is premise within 200 feet 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. 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. I will operate a full-service restaurant, specifically a (type of restaurant) ^{Italian} _____, with a kitchen open and serving food during all hours of operation OR I have less than full-service kitchen but will serve food all hours of operation.
2. 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.
3. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ____ DJs / promoted events per ____, more than ____ private parties per _____.
4. I will play ambient recorded background music only.
5. 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.
6. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7. I will not participate in pub crawls or have party buses come to my establishment.
8. 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 _____.
9. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10. 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.



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CB3 Liquor License Application Questionnaire: Corporate Change

Date: 01/24/2020

Premise address: 192 East 2nd Street, New York, NY 10009

Corporate Name: Geramat of NY Inc.

Trade Name: Plado

What is the percentage of the corporate change? 50%

Name of partner leaving the corporation? Joseph Mathias Jorge

Name of partner joining the corporation? N/A

What will be position of new partner regarding day-to-day operations? N/A

What other licensed businesses has the partner been associated with? PCPG LLC d/b/a VITE-VINOSTERIA

Will the business name be maintained? Yes

Norfolk St.

Avenue A

Remedy Diner
245 E. Houston St.

Super Market
Residential
Open House
244 E. Houston St.

Residential
Vacant

Vacant
Residential
Pizzeria
Residential
Supper
156 E. 2nd St.
Residential

Residential
(Food only)
Residential
Participant
Residential
Vacant

Medical Office
East Houston St. Liquor
& Wines 250 E. Houston St.

Residential
Vacant
Gallery
Barber

Variety Store
Residential
Vacant
Commercial
Fitness Center
Residential

Suffolk St.

East Houston Street

Hair Salon
Clothing
Mattresses
Fast Food
Shipping Services
Tax Services
Fast Food
Fast Food Medical Office
Vacant
Cleaners
Public Garden
Residential

Residential
Cleaners
Gallery
IL Posto Accanto
(wine, beer)
Residential

Most Holy
Redeemer Church
173 E. 3rd St.
Residential

Pre-K School
Subject
188 Suffolk St.
Residential
Vacant
Residential
Smoke Shop
Coffee store
Bagel store
Residential
Hair Salon
Coffee store
Pause Cafe
(Food only)

APPLICANT

East 2nd Street
Pharmacy

Residential
Fast 3rd Street
Residential
Public Garden
Root & Bone
200 E. 3rd St.
Residential
Del:
Mama's Bar
34 Avenue B
Residential
The Hairly Lemon
2830 Avenue B
Residential
Commercial
Residential

Parking Lot
Cornelia Connelly
Center
Theater
Theater
Residential

Clinton St.
Baking Company
2-4 Clinton St.
Residential
Norton St.
One More Thai
(wine, beer)
Mughlai Grill
(wine, beer)
Congregation
Chasam Sopher
10 Clinton St.

Mafels &
Dinges
(wine, beer)
Law Office
Barber
Vacant
Academy
Bank

Avenue B
Cornerstone
17 Avenue B
44 211 E. 2nd St.

Residential
Residential
Public Garden
Root & Bone
200 E. 3rd St.
Residential
Del:
Mama's Bar
34 Avenue B
Residential
The Hairly Lemon
2830 Avenue B
Residential
Commercial
Residential

Residential
Residential
Book Club (beer)
Cleaners
Secchu Yokota
(wine, beer)
Residential
Fast Food
Mama's Bar
34 Avenue B
Residential
Del:
The Hairly Lemon
2830 Avenue B
Residential
Commercial
Residential

Van Da
234 E. 4th St.
Residential
Gnoccheria
(wine, beer)
Residential
Vacant
Residential
Del:
Smokey Shop
Smoke Shop
Hair Salon
Fonda
410 Avenue B
Residential
Fast Food

Commercial
Residential
Residential
Gallery
Residential
Hair Salon
Residential
Commercial

Community
Garden
Parking Lot
Engine 28
Residential

Cafe Cortadito
(wine, beer)
Sculpture
Garden
Residential
Residential
Vacant
Community
Center
Residential
Vacant
Residential
Public Garden
Residential

New Amsterdam
62 Avenue B
Residential
Bank Residential
School
Vacant
Residential
Community
Center
Residential
Vacant
Residential
Public Garden
Residential

East 4th Street

AREA SURVEY
192 East 2nd Street
New York, NY
January 31, 2020
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: 192 East 2nd Avenue

1. Poco NY - 33 Avenue B - (306')
2. 29B Teahouse - 29 Avenue B - (282')
3. Eastpoint - 25 Avenue B - (245')
4. Cornerstone - 17 Avenue B AKA 241 East 2nd Street - (223')
5. Clinton St. Baking Company - 2-4 Clinton Street - (429')
6. Subject - 188 Suffolk Street - (495')
7. Remedy Diner - 245 East Houston Street - (457')
8. Open House - 244 East Houston Street - (478')
9. Supper - 156 East 2nd Street - (418')
10. The Hairy Lemon - 28-30 Avenue B - (208')
11. Mama's Bar - 34 Avenue B - (259')
12. Root & Bone - 200 East 3rd Street - (235')
13. Fonda - 40 Avenue B - (343')
14. Post - 42 Avenue B - (366')
15. Van Da - 234 East 4th Street - (462')

Schools & Churches

1. New Amsterdam Waldorf School - 62 Avenue B - (423')
2. Congregation Chasam Sopher - 10 Clinton Street - (497')
3. Most Holy Redeemer Church - 173 East 3rd Street - (364')

Bank ↓
Residential
Vacant
↑
Residential
Cleaners
↑
Residential
Medical Office
Residential
Public Garden
Residential
Hair Salon
Residential
Discovery Wines 16 Avenue B

East 2nd Street

NOT TO SCALE

New York, NY
January 31, 2020

Avenue A

Deli
Vacant
Residential
Pizzeria
Residential
Supper 156 E. 2 nd St.
↑
Residential
Vacant
Gallery
Barber
↑
Residential
Gallery
Il Posto Accanto (wine, beer)
Residential
APPLICANT
Residential
↑
Pharmacy

BLOCK PLOT

192 East 2nd Street

Avenue B

GENERAL NOTES

- THE CONTRACTOR USING THESE DRAWINGS SHALL PERFORM ALL WORK IN ACCORDANCE WITH NEW YORK STATE AND NEW YORK CITY BUILDING CODES HAVING JURISDICTION
- THE CONTRACTOR SHALL VISIT THE SITE AND VERIFY ALL CONDITIONS AT THE SITE PRIOR TO THE START OF WORK, AND REPORT ANY DISCREPANCIES TO THE ARCHITECT OF RECORD PRIOR TO THE START OF WORK. THIS INVOLVES, BUT IS NOT LIMITED TO SURVEYING OF ADJOINING APARTMENTS ABOVE/ BELOW PRIOR TO COMMENCEMENT TO DETERMINE PRIOR CONDITIONS.
- THE CONTRACTOR PERFORMING THE WORK SHALL OBTAIN ALL BUILDING DEPARTMENT APPROVALS AND REQUIRED PERMITS BEFORE COMMENCEMENT OF WORK. ALL ELECTRICAL PERMITS SHALL BE FILED FOR BY A NYC LICENSED ELECTRICIAN. ALL PLUMBING PERMITS SHALL BE FILED FOR BY A NYC LICENSED PLUMBER. AT THE COMPLETION OF WORK, HE SHALL HAVE ALL THE WORK INSPECTED BY THE BUILDING DEPARTMENT AND SHALL FILE AND OBTAIN A CERTIFICATE OF OCCUPANCY.
- A PERMIT CARD, BEARING THE PERMIT NUMBER, APPLICATION NUMBER, AND LOCATION OF THE PREMISES FOR WHICH THE PERMIT IS ISSUED SHALL BE POSTED OR DISPLAYED AT THE JOB SITE, AS PER SECTION C26-118.4 OF THE NEW YORK CITY BUILDING CODE.
- TWENTY FOUR HOUR NOTICE OF COMMENCEMENT OF WORK SHALL BE GIVEN TO THE COMMISSIONER OF BUILDINGS AS PER SECTION C26-118.5 OF THE NEW YORK CITY BUILDING CODE.
- FIVE DAY NOTICE SHALL BE SENT TO ADJOINING PROPERTY OWNERS BEFORE START OF WORK BY CONTRACTOR AS PER NEW YORK CITY BUILDING CODE SECTION C26-112.3.
- THE CONTRACTOR SHALL BE RESPONSIBLE FOR ADEQUATELY BRACING AND PROTECTING ALL WORK DURING CONSTRUCTION AGAINST DAMAGE, BREAKAGE, COLLAPSE, DISTORTIONS, AND MISALIGNMENTS ACCORDING TO APPLICABLE CODES, STANDARD AND GOOD PRACTICE.
- PLUMBING: ALL INSTALLATIONS SHALL BE IN ACCORDANCE WITH SECTION P102 AND RS 16-1 PF THE N.Y.C.B.C.
- ALL HEATING AND AIR CONDITIONING TO COMPLY WITH ARTICLE 12-16 AND THE N.Y.C. ELECTRICAL CODE.
- THE CONTRACTOR SHALL NOT SCALE OFF DRAWINGS, ALL WRITTEN DIMENSION SHALL HAVE PRECEDENCE
- CONTRACTOR VERIFY AND BE RESPONSIBLE FOR ALL DIMENSION AND CONDITIONS ON THE JOB. ARCHITECT OR ENGINEER OF RECORD MUST BE NOTIFIED OF ANY VARIATION FROM THE DIMENSION AND CONDITIONS SHOWN BY THESE DRAWINGS.
- ALL CONSTRUCTION, DIMENSION, AND DETAILS SHALL CONCUR WITH AND BE DETERMINED FROM THESE DRAWINGS.
- ALL MATERIALS AND CONSTRUCTION TO BE INCORPORATED INTO THE WORK SHALL BE IN STRICT ACCORDANCE WITH THE LATEST EDITION OF THE ASTM SPECIFICATION, APPLICABLE, AND CONFORM TO THE STANDARDS AND RECOMMENDATIONS OF THE VARIOUS TRADE INSTITUTES WHERE APPLICABLE. ALL MATERIALS INCORPORATED INTO THE WORK SHALL BE NEW.
- THE ARCHITECT OF RECORD ASSUMES NO RESPONSIBILITY FOR THE PERFORMANCE OF WORK BEING DONE.
- THE CONTRACTOR, UPON COMPLETION OF WORK, SHALL OBTAIN REQUIRED ELECTRICAL & PLUMBING SIGN-OFFS.
- THE ARCHITECT SHALL PERFORM (OR OBTAIN A QUALIFIED PROFESSIONAL TO PERFORM) REQUIRED BUILDING DEPARTMENT INSPECTION ITEMS INCLUDING FINAL SIGN-OFF & ENERGY CODE COMPLIANCE PROGRESS INSPECTION.
- CONTRACTOR SHALL NOT REMOVE, ALTER, MODIFY, OBSTRUCT OR INTERFERE EXISTING COMMON CHASES IN ANY WAY.
- ALL PROPOSED PLUMBING & ELECTRICAL WORK SHALL BE PERFORMED BY A NYC LICENSED PLUMBER & ELECTRICIAN IN CONFORMANCE WITH THE ELECTRICAL & PLUMBING DIVISIONS OF THE NYC DEPARTMENT OF BUILDINGS.
- CONTRACTOR TO MAINTAIN OR REPLACE ANY EXISTING RELIEF OR EXPANSION VALVES AT THE STEAM RADIATORS IN KIND WITH THE PROPOSED NEW REPLACEMENT RADIATORS.

REMOVAL NOTES

- DIRECTION AND DEPTH OF JOISTS/GIRDERS AND LOCATION OF EXISTING BEARING WALLS MUST BE FIELD VERIFIED PRIOR TO DEMOLITION.
- PROVIDE BRACING FOR EXTERIOR WALLS TO REMAIN.
- PROTECT CONSTRUCTION TO REMAIN AGAINST DAMAGE DURING THE WORK.
- WORK INCLUDES, BUT IS NOT LIMITED TO:
 - SELECTIVE DEMOLITION INDICATED ON THE REMOVAL DRAWINGS
 - SELECTIVE DEMOLITION INCIDENTAL TO PLUMBING, MECHANICAL, AND ELECTRICAL WORK
 - REMOVALS REQUIRED FOR NEW CONSTRUCTION AND SUCCESSFUL PATCHING AND REPAIR WORK
 - LEGAL TRANSPORT AND DISPOSAL OF REMOVED ITEMS AND DEMOLISHED CONSTRUCTION, EXCEPT SALVAGED ITEMS
 - CAREFUL REMOVAL, INVENTORY AND STORAGE OF SALVAGED ITEMS ON OWNERS PROPERTY
- SEQUENCE REMOVAL WORK TO ACCOMMODATE NEW CONSTRUCTION WITHOUT DELAYING THE PROGRESS OF WORK.
- PRIOR TO ASBESTOS (ACM) REMOVAL, THE GENERAL CONTRACTOR SHALL FILE NOTIFICATION WITH THE MUNICIPAL AUTHORITY AND SHALL ENGAGE A LICENSED ABATEMENT CONTRACTOR TO REMOVE ACM FROM THE PREMISES.
- SALVAGE ITEMS - CAREFULLY REMOVE AND STORE ITEMS AND MATERIALS INDICATED TO BE SALVAGED. SALVAGE ITEMS INCLUDE:
 - DOORS AND PLUMBING FIXTURES AS NOTED
 - DOOR LOCK SETS, TRIM, HINGES, AND SCREWS AS DIRECTED BY ARCHITECT ON SITE
 - DECORATIVE SURFACE MOUNTED LIGHTING FIXTURES AS DIRECTED BY ARCHITECT ON SITE
- REMOVE SELECT DRYWALL AND PLASTER TO STUDS.

FIRE STOPPING NOTES

- CONCEALED SPACES WITHIN PARTITIONS, WALLS, FLOORS, ROOFS, STAIRS, FURRING, PIPE CHASES, COLUMN ENCLOSURES, ETC. THAT WOULD PERMIT THE PASSAGE OF FLAME, SMOKE, FUMES, OR HOT GASSES, FROM ONE FLOOR TO ANOTHER FLOOR OR ROOF SPACE OR FROM ONE CONCEALED AREA TO ANOTHER FLOOR OR ROOF SPACE, OR ONE CONCEALED AREA TO ANOTHER SHALL BE FIRE STOPPED TO FORM AN EFFECTIVE DRAFT BARRIER, OR SHALL BE FILLED WITH NON-COMBUSTIBLE MATERIAL PER (C27-345).
- ALL HOLLOW PARTITIONS AND FURRED OUT SPACES SHALL BE FIRE STOPPED AT EACH FLOOR LEVEL. FIRE STOPS SHALL BE THE FULL THICKNESS OF THE HOLLOW SPACE OR FURRED OUT SPACE (C27-345) (B).
- FLOOR AND ROOF ASSEMBLIES SHALL HAVE ANY CONCEALED SPACES THEREIN FIRE STOPPED. ALL FIRE RATED CEILINGS TO BE 3/4" SHEET ROCK FIRE CODE "60" AND SHALL BE CONTINUOUS BETWEEN EXTERIOR WALLS, VERTICAL FIRE DIVISIONS, OR VERTICAL PARTITIONS HAVING AT LEAST THE SAME FIRE RESISTANCE RATING AS THE CEILING (C27-327), (C27-345).
- DUCT AND PIPE SPACES SHALL BE FIRE STOPPED AT EVERY FLOOR LEVEL (C27-345) (F).
- ALL FIRE STOPPING WORK SHALL BE SUBJECT TO THE CONTROLLED INSPECTION PROVISIONS OF THE BUILDING CODE AND AMENDMENTS CERTIFYING COMPLIANCE WITH THE ABOVE SHALL BE FILED WITH THE BUILDING DEPARTMENT AT THE COMPLETION OF WORK BY THE ARCHITECT OR ENGINEER DESIGNATED FOR SAID CONTROLLED INSPECTION.

DRAWING INDEX

T-001.00	TITLE SHEET
A-001.00	REMOVAL AND PROPOSED AT CELLAR
A-002.00	REMOVAL AND PROPOSED AT FIRST FL

NYS REQUIRED ENERGY CODE

ENERGY ANALYSIS - 2010 NYSECC COMMERCIAL ALTERATION TO CELLAR AND FIRST FLOOR OF MULTI-USE BUILDING CLIMATE ZONE 4A			
ITEM DESCRIPTION	PROPOSED DESIGN VALUE	CODE PRESCRIPTIVE VALUE AND CITATION	
		NYSECC SHALL NOT BE USED TO REQUIRE THE REMOVAL, ALTERATION, OR ABANDONMENT OF, NOR PREVENT THE CONTINUED USE AND MAINTENANCE OF, AN EXISTING BUILDING OR BUILDING SYSTEM LAWFULLY IN EXISTENCE AT THE TIME OF ADOPTION OF THIS CODE 101.4.1	
BUILDING ENVELOPE			
EXISTING FENESTRATION	NO CHANGE TO EXISTING SYSTEM	NA	
EXISTING BUILDING CAVITY	NO CHANGE TO EXISTING SYSTEM	NA	
LIGHTING SYSTEMS			
EXISTING INTERIOR LIGHTING POWER	SEE NOTES BELOW		
PROPOSED INTERIOR LIGHTING POWER	PROPOSED ADDED WATTAGE: 432	1.1 W/FT ² TOTAL ALLOWABLE WATTS=1848	
EXISTING INTERIOR LIGHTING CONTROLS	SEE NOTES BELOW		
PROPOSED INTERIOR LIGHTING CONTROLS	SEE NOTES BELOW		
EXTERIOR LIGHTING	SEE NOTES BELOW		
MECHANICAL SYSTEMS	NO CHANGE TO EXISTING SYSTEM	NA	
EXISTING HVAC EQUIPMENT	NO CHANGE TO EXISTING SYSTEM	NA	
EXISTING HVAC CONTROLS	NO CHANGE TO EXISTING SYSTEM	NA	
DUCT INSULATION & SEALING	NO CHANGE TO EXISTING SYSTEM	NA	
SERVICE HOT WATER	NO CHANGE TO EXISTING SYSTEM	NA	
MECHANICAL EQUIPMENT MANUALS	PROVIDE ALL REQUIRED MAINTENANCE MANUALS FOR OPERATION	PER 403.0, 503.2.9.3	
IID1	MAINTENANCE INFORMATION: MAINTENANCE MANUALS FOR MECHANICAL, SERVICE HOT WATER, AND ELECTRICAL EQUIPMENT AND SYSTEMS REQUIRING PREVENTATIVE MAINTENANCE SHALL BE REVIEWED FOR APPLICABILITY TO INSTALLED EQUIPMENT AND SYSTEMS BEFORE SUCH MANUALS ARE PROVIDED TO THE OWNER. LABELS REQUIRED FOR SUCH EQUIPMENT OR SYSTEMS SHALL BE INSPECTED FOR ACCURACY AND COMPLETENESS.	PRIOR TO SIGN-OFF OR ISSUANCE OF FINAL CERTIFICATE OF OCCUPANCY.	APPROVED CONSTRUCTION DOCUMENTS INCLUDING ELECTRICAL DRAWINGS WHERE APPLICABLE. ASHRAE GUIDELINE 4: PREPARATION OF OPERATING AND MAINTENANCE DOCUMENTATION FOR BUILDING SYSTEM. 403.3, ASHRAE 90.1-4.4.4.3, 6.7.2.2, 8.7.2

SCOPE OF WORK

INTERIOR RENOVATION TO CELLAR AND FIRST FLOOR OF RESTAURANT. NO CHANGE TO USE, OCCUPANCY, OR EGRESS.

BUILDING DEPARTMENT NOTES

- ALL CONSTRUCTION DESCRIBED HEREIN SHALL SUBSCRIBE TO THE BUILDING LAWS OF THE CITY OF NEW YORK OTHERWISE KNOWN AS THE OLD/ NEW BUILDING CODE WITH THE FOLLOWING EXCLUSIONS
- ALL ROOMS ARE TO BE OCCUPIED BY ONE PERSON UNLESS OTHERWISE NOTED.
- ALL WOOD SHALL BE FIRE RETARDANT AS PER SECTION 27-350 OF THE NEW CODE/ C26.667 & 331 OF THE OLD CODE. EXCEPTIONS SHALL ONLY INCLUDE PROVISIONS FOR NON-COMBUSTIBLE FLOORING AS DESCRIBED UNDER 27-351.
- THIS APPLICATION DOES NOT INVOLVE A CHANGE IN USE, OCCUPANCY OR EGRESS.
- ONLY WORK SHOWN ON THESE PLANS IS APPROVED BY THIS APPLICATION FOR A BUILDING PERMIT. ALL OTHER MATTERS ARE NOT TO BE RELIED UPON, OR TO BE CONSIDERED FILED UNDER A SEPARATE APPLICATION OR IN ACCORDANCE WITH APPLICABLE LAWS.

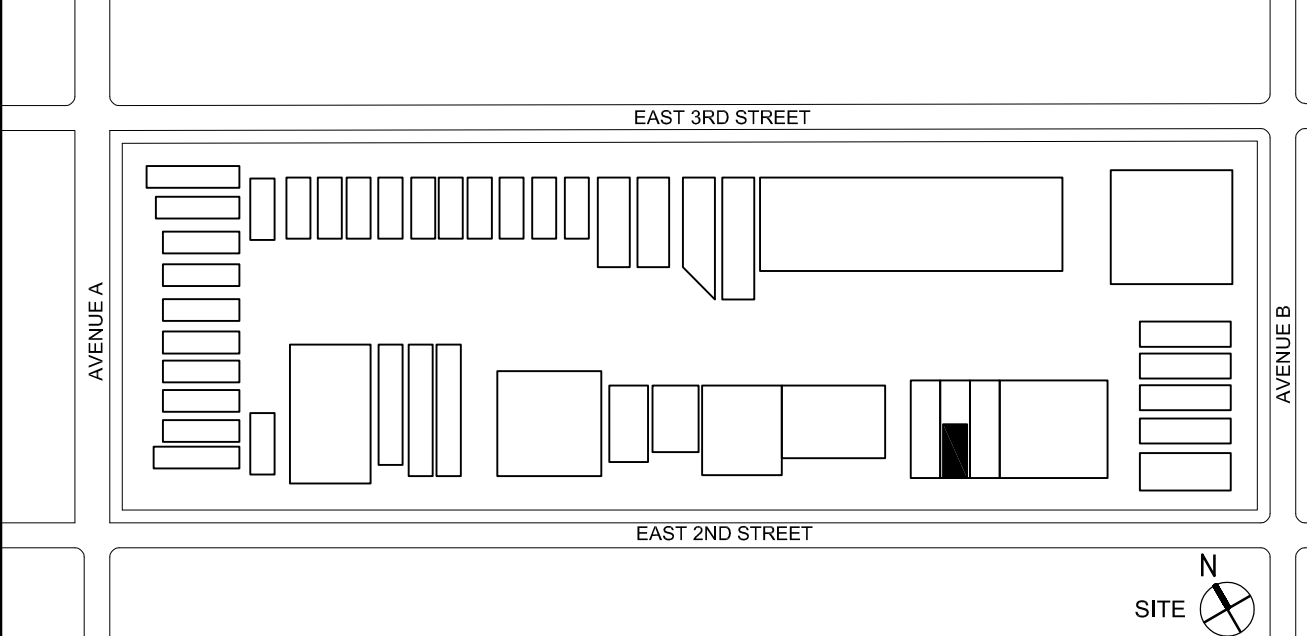
INSPECTIONS (OWNER TO RETAIN INSPECTION AGENCY FOR THE FOLLOWING PER NYC BUILDING CODE REQUIREMENT)

NO WELDING OR CONCRETE WORK IS ANTICIPATED AS PART OF THIS PHASE.
FINAL INSPECTION DIR 14/75

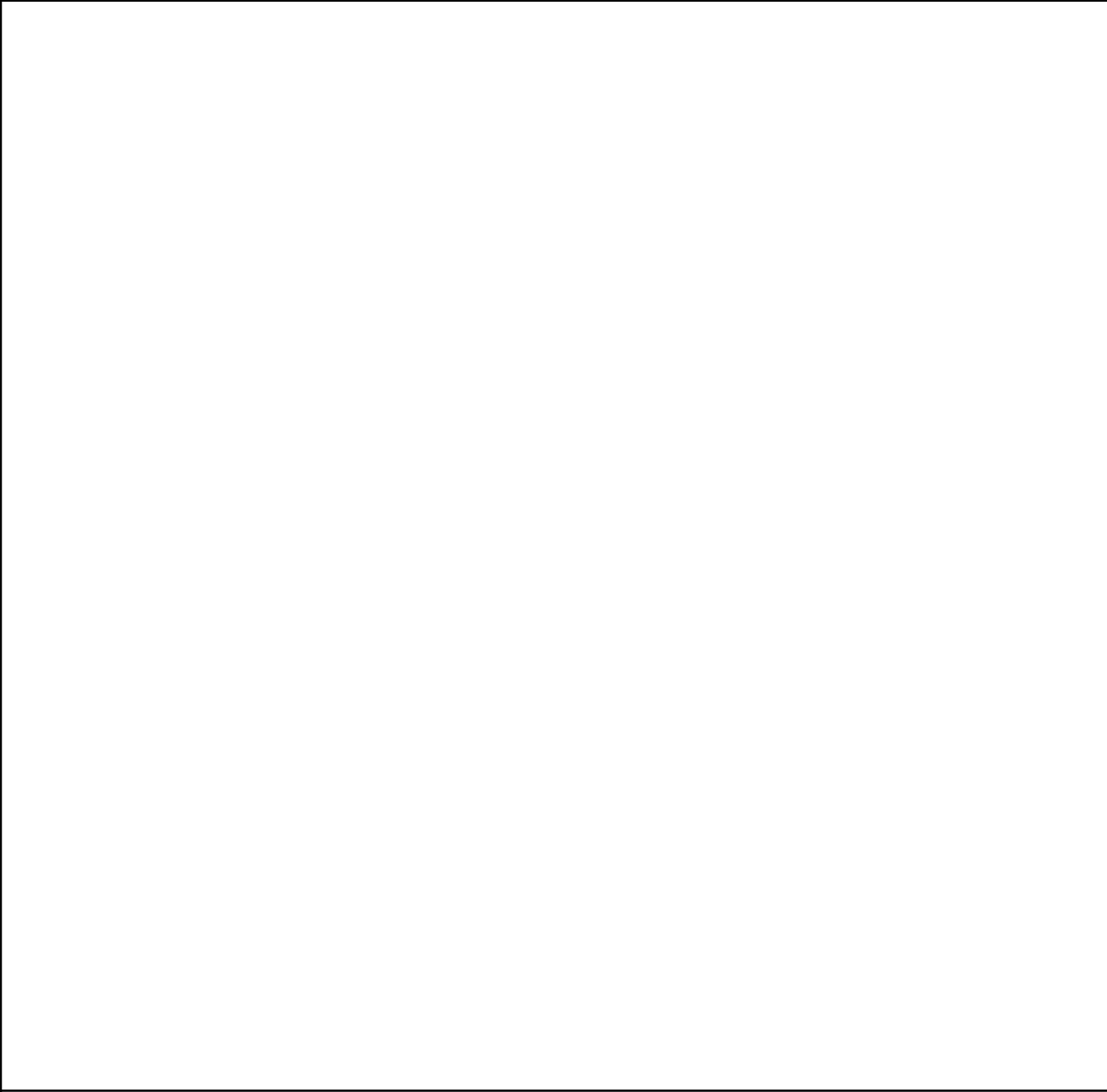
PROPERTY INFORMATION

BLOCK: 398
LOT: 43
ZONING: R8B
ZONING MAP: 12C
LANDMARK: NO
SPECIAL DISTRICT: NO

PLOT PLAN N.T.S.



PLUMBING RISER DIAGRAM N.T.S.



PLUMBING NOTES

- ALL BRANCH PIPING IS TO BE REPLACED BACK TO THE RISERS AND ALL SHUT-OFFS TESTED. ALL BRANCH WASTE PIPING SHALL BE REPLACED BACK TO THE COMMON STACK.
- ALL BRANCH LINES ARE TO INCLUDE CHECK VALVES.
- ALL NEW PLUMBING FIXTURES AND FITTINGS NEED TO MEET NYC REQUIREMENTS FOR LOW WATER CONSUMPTION.
- ALL SHUT-OFFS, VALVES, AND EXPANSION JOINTS ARE TO REMAIN COMPLETELY ACCESSIBLE THROUGH ACCESS DOORS. LOCATION OF ALL ACCESS DOORS IS TO BE APPROVED BY BUILDING SUPERINTENDENT.
- NEW WATER SUPPLY BRANCH LINES TO BE 3/4" COPPER TO STOP VALVES.
- WATER HAMMER ARRESTERS TO BE INCLUDED AT ALL FIXTURES.
- ALL PLUMBING LINES TO BE FULLY INSULATED PER NYC ENERGY CODE REQUIREMENTS.
- THE SUPERINTENDENT IS TO INSPECT & APPROVE PLUMBING ROUGH-IN PRIOR TO CLOSING, AND TO APPROVE ACCESS LOCATIONS.
- NO POT FILLERS ARE PERMITTED.

TENANT SAFETY PLAN

- GENERAL: ALL WORK TO BE DONE IN ACCORDANCE WITH NEW YORK CITY BUILDING CODE, ARTICLE 19 AND REGULATIONS OF ALL OTHER AGENCIES HAVING JURISDICTION.
- STRUCTURAL: (A) CONTRACTOR TO PROVIDE ADEQUATE TEMPORARY BRACING AND SHORING WHENEVER ANY STRUCTURAL WORK IS INVOLVED. (B) ALL DEMOLITION OPERATIONS, REPAIR OPERATIONS AND ALTERATION OPERATIONS TO BE DONE IN ACCORDANCE WITH NEW YORK CITY BUILDING CODE, ARTICLE 19, SUB-ARTICLES 1905.0 AND 1906.0.
- MEANS OF EGRESS: CONSTRUCTION WORK WILL INVOLVE REVISIONS TO THE EXISTING CONDITIONS AND ADEQUATE PROTECTION WILL BE PROVIDED THROUGHOUT CONSTRUCTION. ALL EXISTING MEANS OF EGRESS OF THE BUILDING TO BE MAINTAINED CLEAR AND FREE OF ALL OBSTRUCTIONS SUCH AS BUILDING MATERIALS, TOOLS, ETC.
- FIRE SAFETY: (A) ALL BUILDING MATERIALS STORED AT CONSTRUCTION AREA AND/OR IN ANY AREA OF THE BUILDING ARE TO BE SECURED IN A LOCKED AREA. ACCESS TO SUCH AREAS TO BE CONTROLLED BY OWNER AND/OR GENERAL CONTRACTOR. (B) ALL MATERIALS TO BE STORED IN AN ORDERLY FASHION. (C) ALL FLAMMABLE MATERIALS TO BE KEPT TIGHTLY SEALED IN THEIR RESPECTIVE MANUFACTURERS' CONTAINERS. SUCH MATERIALS ARE TO BE KEPT AWAY FROM HEAT. (D) ALL FLAMMABLE MATERIALS TO BE USED AND STORED IN AN ADEQUATELY VENTILATED SPACE.

GENERAL SYMBOLS KEY

- DETAIL IDENTIFICATION NUMBER DRAWING NUMBER
- ELEVATION NUMBER DRAWING NUMBER
- ROOM NUMBER
- CENTER LINE
- ALIGN
- PLAN DIMENSIONS TO FINISHED FACE OF WALL
- EXISTING PARTITION TYPE.
- RATED C.M.U. PARTITION
- NEW PARTITION.
- HIDDEN LINE BELOW OR LINE ABOVE SMOKE / CARBON MONOXIDE DETECTOR

ANDREW CARACCIOLLO ARCHITECT

131 VARICK STREET, SUITE 1001
NEW YORK, NEW YORK, 10013
646-206-5788

Structural Engineer

Mechanical Engineer

192 EAST 2ND ST
NEW YORK, NY

D.O.B. FILING
09-17-2018
APP. _____

ISSUED:

Date Revision

Drawing Title

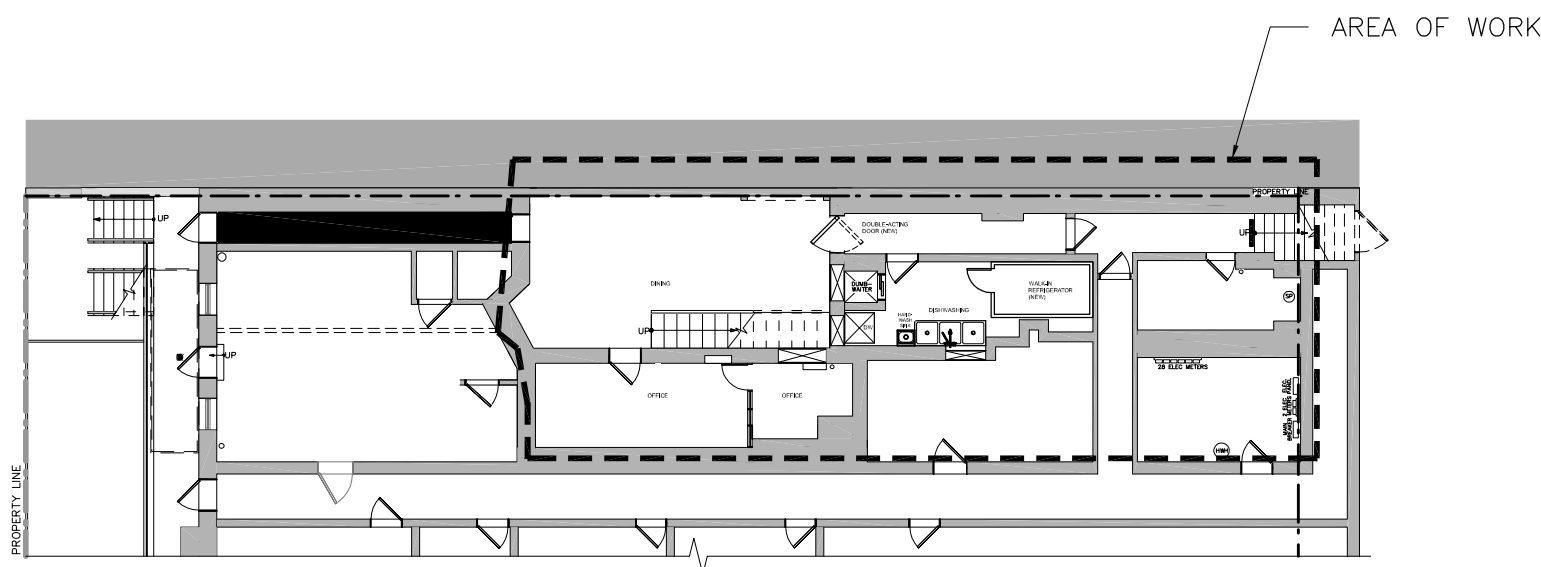
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Drawing No.

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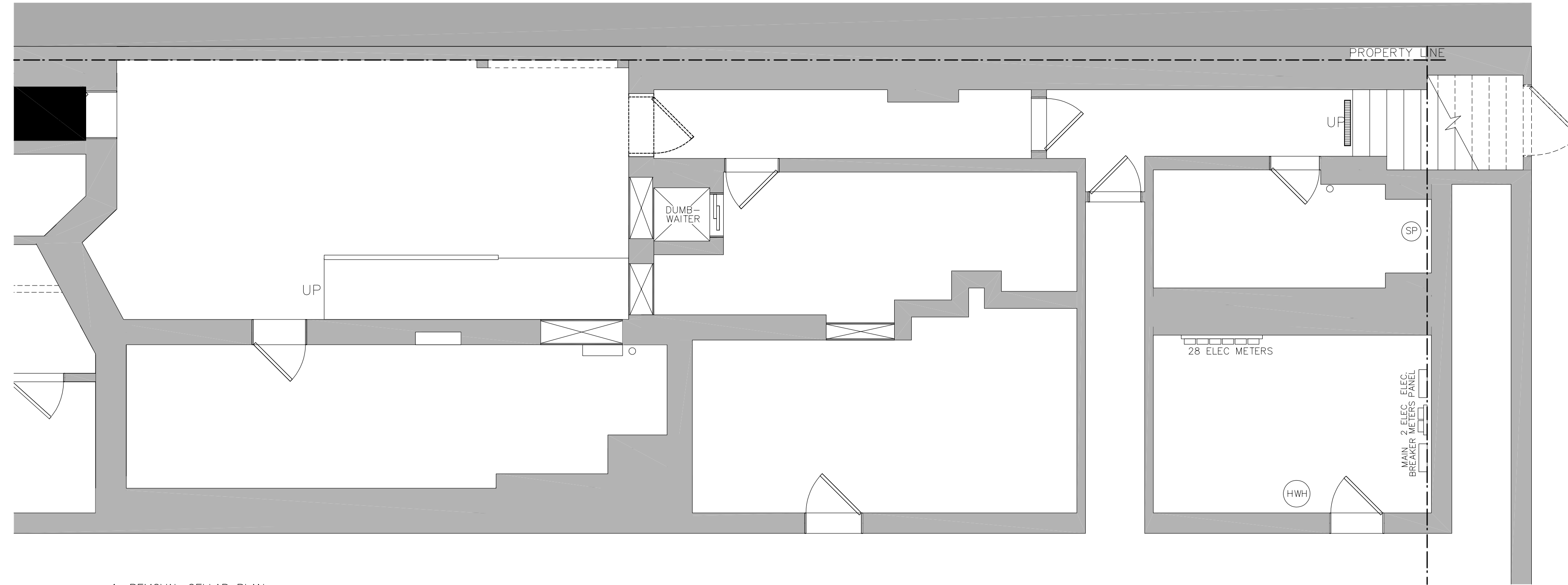
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Date: 09-17-2018 Scale: As Noted



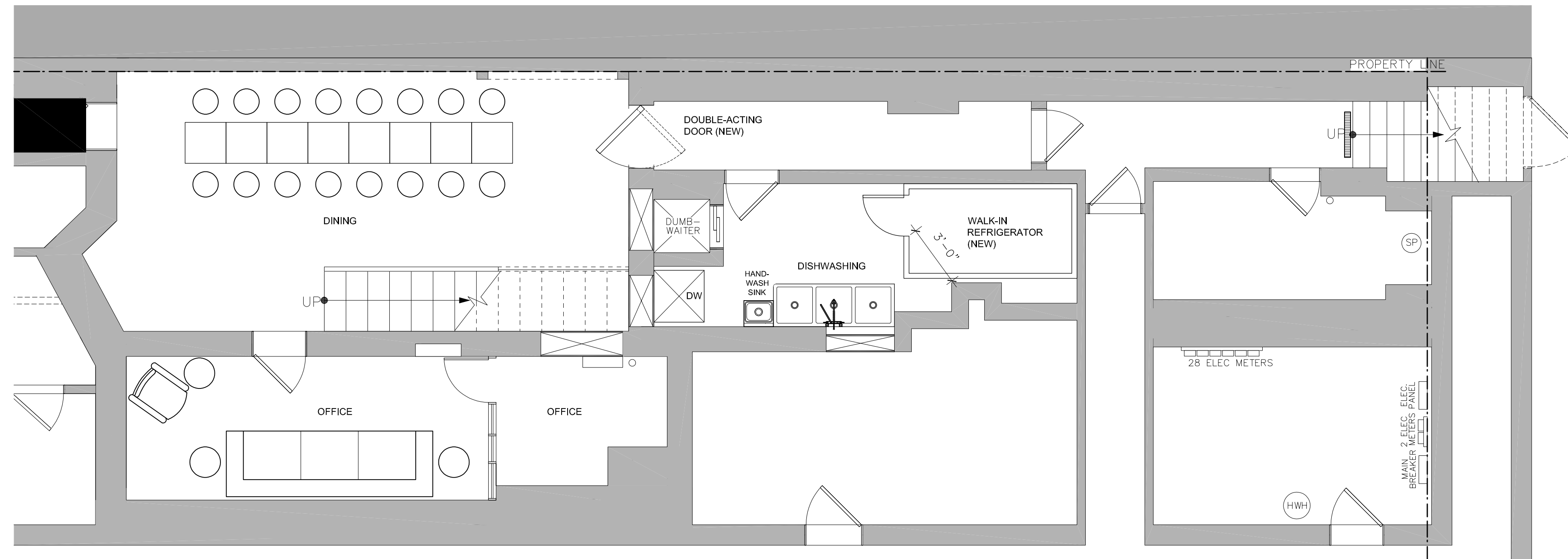
KEY PLAN AT CELLAR
1/16"=1'-0"

REMOVAL NOTES:
 -REMOVE EXISTING SINGLE DOOR TO HALLWAY
 -REMOVE OLD CLEANING EQUIPMENT AND APPLIANCES



1. REMOVAL CELLAR PLAN
1/4"=1'-0"

CONSTRUCTION NOTES:
 -PROVIDE NEW CLEANING EQUIPMENT SUCH AS 3-COMPARTMENT SINK, DISHWASHER.
 -REPAIR AND OR REPLACE SCRUBBABLE WALLS
 -PROVIDE NEW DOUBLE ACTING DOOR
 -PROVIDE NEW FIT-OUT AT OFFICE



2. PROPOSED CELLAR PLAN
1/4"=1'-0"



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**CELLAR REMOVAL AND
PROPOSED PLANS**

Drawing No.

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Date: 09-17-2018

Scale: As Noted

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**FIRST FLOOR REMOVAL
AND PROPOSED PLANS**

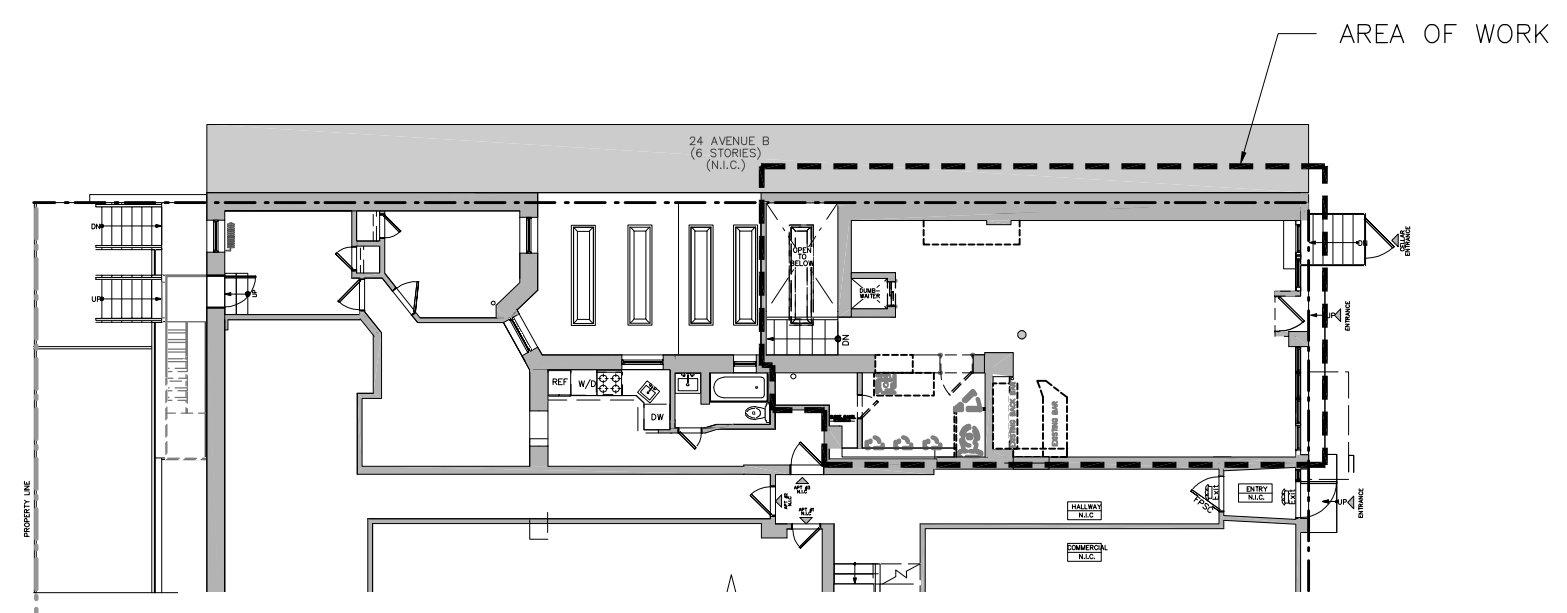
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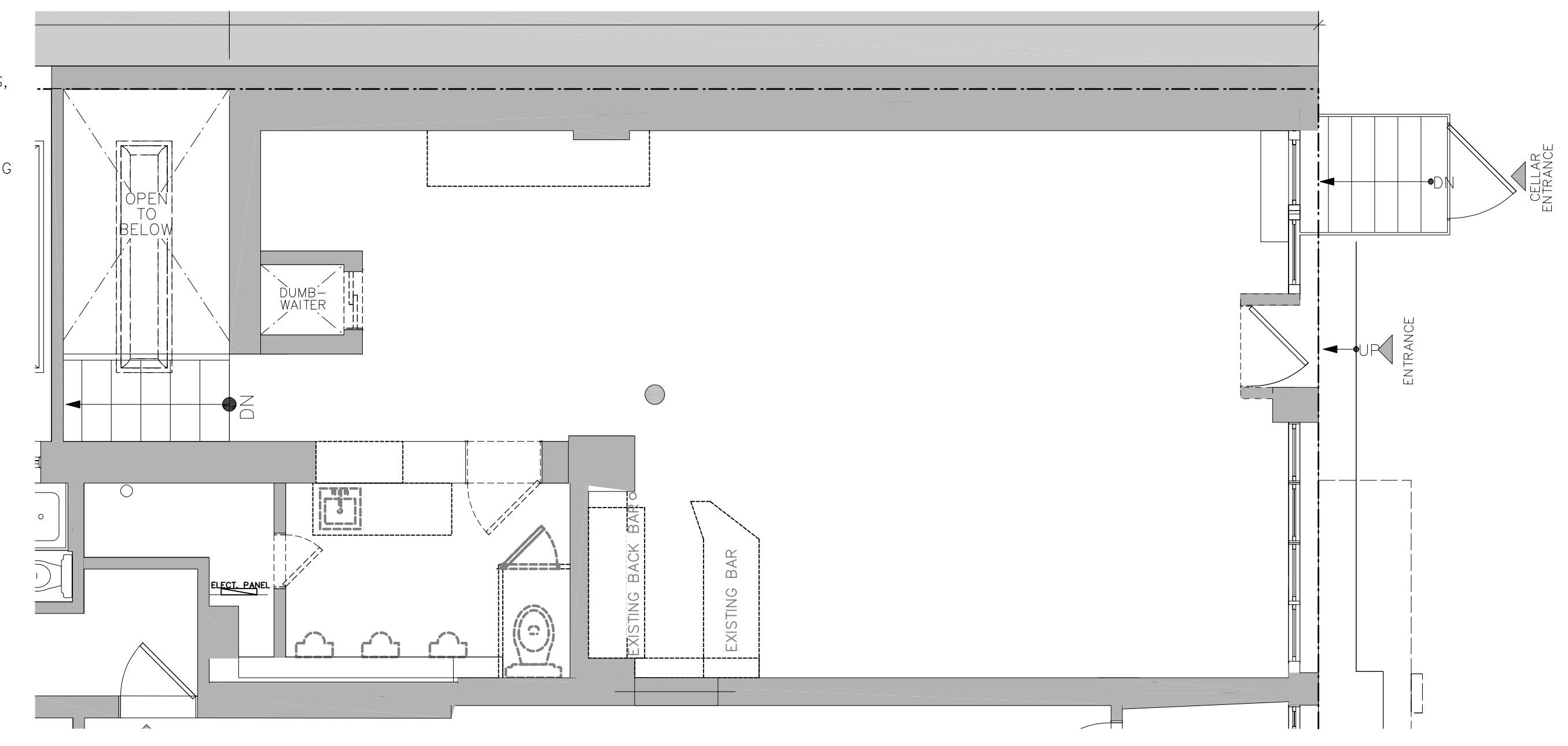
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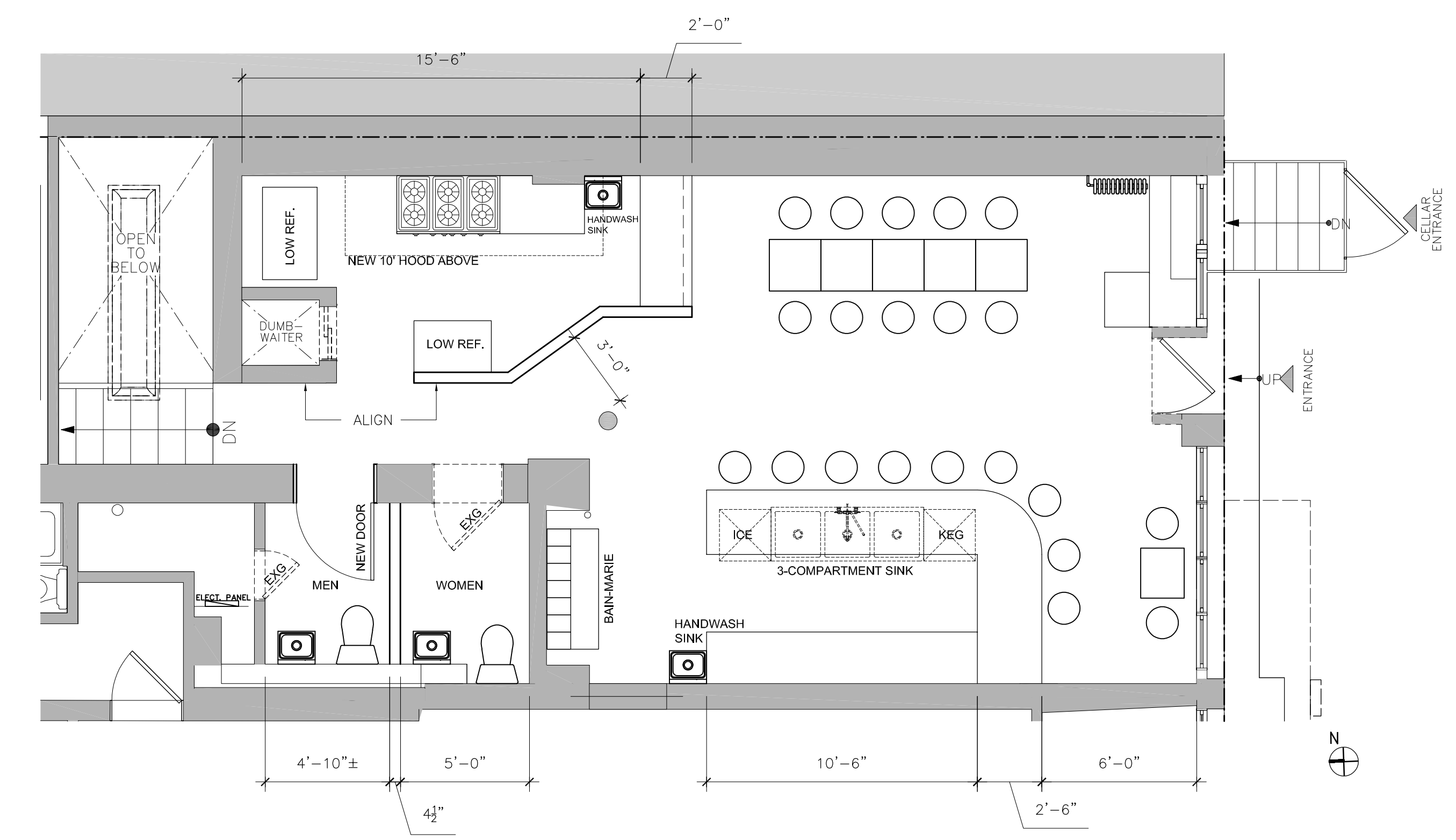
KEY PLAN AT FIRST FLOOR
1/16"=1'-0"

- REMOVAL NOTES:**
- REMOVE EXISTING BATHROOM PLUMBING FIXTURES, FINISHES, AND FITTINGS
 - REMOVE PORTION OF WALL AT BATHROOM TO ALLOW FOR NEW DOOR
 - REMOVE EXISTING BAR COUNTER AND CABINETRY
 - REMOVE EXISTING APPLIANCES. CAP ALL PLUMBING



1. REMOVAL FIRST FLOOR PLAN
1/4"=1'-0"

- CONSTRUCTION NOTES:**
- PROVIDE NEW KITCHEN APPLIANCES AND CABINETRY
 - PROVIDE NEW BAR COUNTERTOP AND CABINETRY
 - PROVIDE NEW 3-COMPARTMENT SINK, REFRIGERATION, AND HANDWASH SINK AT BAR
 - PROVIDE NEW PARTITION WALL AND DOOR AT BATHROOM.
 - PROVIDE NEW PLUMBING FITTINGS AND FIXTURES AT BATHROOMS
 - PROVIDE NEW CABINETRY AT STOREFRONT
 - PATCH EXISTING SUBFLOOR AND CEILING SO AS TO MAINTAIN FIRE SAFETY RATING
 - PATCH EXISTING WALLS AS REQUIRED



2. PROPOSED FIRST FLOOR PLAN
1/4"=1'-0"

Our tapas menu is designed to be shared. Therefore dishes are brought out as they are ready in an effort to experience the best taste possible.

*20% Gratuity will be added to all parties of 6 or more • Fall 2019 - p+c=v6

Garden

Cavoletti - 10

golden bruxelles, parmesan crisp, tahini dressing

Pumpkin Fritters - 14

pistachio mayo, pickled fennel

Butternut Squash Ravioli - 18

with taleggio cream & walnuts

Mushroom Gratin - 13

wild chanterelle/shiitake/cremini mushrooms, gruyère, potatoes

Cauliflower Sliders - 14

2 sliders, cabbage, pickled onions, spicy aioli

Quinoa Arancini - 15

stuffed with ricotta, baby kale, yellow pepper mayo

Vegan Dumplings - 18

filled with almonds & peanuts, served w/ elote purée, chips

Taro Gnocchi - 19

pan seared with oyster mushrooms, truffle cream

Millefeuille of Aubergine - 14

creamy burrata, basil, chopped tomatoes

Roasted Endive & Pear - 14

goat cheese, candied walnuts, pomegranate dressing

Plado Mix - 14

avocado, shaved parmigiano, dikon, lemon dressing

Baked Rigatoni - 14

fresh tomato, garden vegetables and mozzarella

Crispy Baby Artichokes - 12

smoked paprika aioli
- "butcher" it with crispy prosciutto +\$4

executive chef **GERMAN RIZZO** • follow  

Board

Italy vs Spain - 18

thin sliced jamon serrano, parma prosciutto, honey ricotta, house marinated olives, grilled bread

Cheese - 17

3 types of imported cheese, focaccia, house-made compote

Meat & Cheese - 22

chef's selection of local & imported cheese & meats

Olives & Parmigiano - 14

house marinated imported olives, parmigiano reggiano

Butcher

Short Rib - 19

braised in spanish red wine with sweet camote & cole slaw

Chorizo - 15

sliced spanish sausage sautéed in garlic, fava beans & lemon

Meatball - 15

ground lamb, parmigiano chip, yogurt/cucumber dressing

Crispy Cornish Hen - 18

spinach, almond, raisin, chamomile

Croquette - 15

serrano ham, mascarpone, rosemary, elote pesto

Kobe Tartare - 18

olive tapenade, mustard dressing, potato chips

Cinghiale - 18

slow cooked shredded wild boar, polenta, parmigiano

NY Strip Steak - 19

grilled & sliced with crispy lemon potatoes, caramelized onions

Grilled Lamb Chop - 22

mediterranean-spiced with lentils, marcona almond dressing

Pappardelle angus ragù, pecorino - 18

Sea

Medi Paella - 22

langoustine, seafood, crisp saffron rice, seasonal root

Seared Tuna - 18

avocado, fennel, ginger aioli

Cavatelli - 15

whole wheat pasta, clams, lardo iberico, chick peas, asparagus

Mussels & Chorizo - 17

sautéed w/ fresh tomato, capers, kalamata olive, calabrian chili

Baked Clams herb panko crust - 15

Black Tagliatelle - 18

squid ink seafood pasta, tomato sauce, fava beans

Scallops - 18

pan seared, eggplant, tomoato, capers, rosemary

Tiger Shrimp - 18

pan seared with artichokes, olives, oregano

Norwegian Salmon - 18

citrus salsa, avocado, baby arugula sprouts, smoked tableside

Charred Octopus - 19

cous-cous, seasonal vegetables, poblano pepper oil


**If you have allergies, please alert us as not all ingredients are listed.
***Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness.

PLADO



tasting bar

Wine

Red

	glass·bottle
CASTELFORTE, Corvina Verona - ita, 2016	12 · 39
BARBERA, Monferrato "Sassaia" - ita 2015	12 · 39
TACAMA, Terroix - Peru, 2007	11 · 39
TINTA RORIZ, Picos do Coutox - por, 2008	12 · 40
MONTEPULCIANO, 'Divus' Ciavolich - ita, 2015	13 · 46
 AGLIANICO, La Capranera - ita, 2017	13 · 46
ZINFANDEL, Luigi Angelo Cetto - mex, 2015	10 · 39
CHIANTI, Donna Laura Classico Res. - ita, 2015	13 · 45
SUPER TUSCAN, Donna Laura - ita, 2016	12 · 44
MALBEC, Humberto Canale - arg, 2017	13 · 46
PINOT NOIR, Guanoc - usa, 2017	12 · 42
CABERNET SAUVIGNON, Oakwood - Cal, 2016	12 · 42
BARBERA D' ASTI, Camp du Rous - ita, 2016	56
AMARONE, Castelforte - ita, 2014	90
BORDEAUX, Chateau Maison Noble - fra, 2017	58
BAROLO CLASSICO, Ca' Viola - ita, 2015	95
BRUNELLO, Pietranera - Ita, 2013	136
BARBARESCO, Adriano Marco Vittorio - ita, 2015	90
BURGUNDY, Clos de la Chapelle - fra, 2015	160
CABERNET SAUVIGNON, Cain Cuvee - fra, 2014	78
PINOT NOIR, Chalk Hill - usa, 2015	80
RIOJA RISERVA, bodega roda - spa, 2012	120
SUPER TUSCAN RISERVA, Tolaini - ita, 2014	180
CHIANTI Classico, Tolaini - ita, 2015	160
MONTEPULCIANO, Antrum - ita, 2011	70
MERLOT, "Al Passo" Tolaini - ita, 2011	70
BAROLO CLASSICO, Bovio - ita, 2013	125
VALPOLICELLA RIPASSO, Luciano Arduini - ita, 2017	70
AU CHATEAU, Amos Wineries (Kosher) 2012	50

White

	glass·bottle
 SAUVIGNON BLANC, Koha - new z., 2018	12 · 42
PECORINO, Villa Medoro - ita, 2017	13 · 46
GAVI DI GAVI, La Bollina - ita, 2018	13 · 46
GRILLO, Donna fugata - ita, 2017	13 · 46
 CHARDONNAY, Milou - fra, 2017	12 · 46
CHENIN BLANC, Six Hat - s.africa, 2016	12 · 42
ZAMÒ BIANCO, Le Vigne de Zamò - ita, 2017	13 · 45
SANCERRE, Domaine Durand - fra, 2018	15 · 52
PINOT GRIGIO, Jermann - ita, 2017	70
ALBARINO, Bodega Santiago Ruiz - spa, 2017	52
ETNA BIANCO, Outis - ita, 2016	80
VERMENTINO, Olianias - ita, 2017	57
FALANGHINA 'JANARE', La Guardiense - ita, 2017	46
PECORINO 'ARIES', Chiavolich - ita, 2018	49
CHARDONNAY, Sonoma-Cutrer - ita, 2017	50
GAVI, Michele Chiarlo - ita 2017	70
POGGIO ALLE GAZZE, Ornellaia - ita, 2016	180
COTE DE BEAUNE, Domaine Marc Morey - fra, 2016	130

Sparkling

	glass·bottle
CUVÉE, Figo - ita	12 · 40
MOSCATO, Michele Chiarlo - ita, 2017	10 · 36
BRÛT FRANCIACORTA, Contadi Castaldi - ita	65
CHAMPAGNE BRUT, Philipponnat - fra, 2014	180

Rosé

	glass·bottle
Belle Amour - ita	12 · 42

Wine Flight - 3 select tastings 24

Specialty Cocktails

12

Pomelo Spritz
 grapefruit, elderflower, lemon, prosecco

2nd Street Passion
 prosecco, passion fruit pureé, mint

La Liceo
 lychee, peach, lime, sauvignon blanc

Sangria
 housemade red or white, seasonal fruits

Beer

Sixpoint Crisp, New York (Draft) 7

Ommegang Witte, New York (Draft) 7

L.I.C. Higher Burnin I.P.A., New York (Can) 9

Von Trapp Pilsner, Vermont (Bottle) 7

Kronenbourg 1664, France (Bottle) 6

Narragansett Light, Rhode Island (Can) 6

Troegs Hopback Amber Ale, Pennsylvania (Bottle) 7

Menabrea Bionda Lager, Italy (Can) 8

Athletic Brew. Golden Ale, Conn. (Non-Alcoholic) 6

La Chouffe Blonde, Belgium (Bottle) 8

Omme Gang Brut I.P.A., New York (Bottle) 9

Duvel, Belgium (Bottle) 12

Down East Pumpkin Cider, Gluten Free - Mass (Can) 7

Lagunitas IPA, California (Bottle) 6

Left Hand Milk Stout, Colorado (Bottle) 6

Peroni, Italy (Bottle) 7



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November 2019 - pt-c-v8

















