

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. To be provided
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu. To be 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](http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml)

Check which you are applying for:

- new liquor license
- alteration of an existing liquor license
- corporate change

Check if either of these apply:

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

Today's Date: September 30, 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: \_\_\_\_\_

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Rosario's Pizza

Corporation and trade name of current license: \_\_\_\_\_

**APPLICANT:**

Premise address: 173 Orchard Street a/k/a 86-88 Statnon Street, New York, NY 10002

Cross streets: Stanton and Allen Street

Name of applicant and all principals: Jo Ellen Gabel, Michael Ricci  
86-88 Stanton Smalls LLC

Trade name (DBA): Zazzy's Pizza

**PREMISE:**

Type of building and number of floors: 5-story mixed use 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: \_\_\_\_\_

Only during Open Restaurants program through Department of Transportation

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? \_\_\_\_\_  
\*Letter of No Objection

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):

C4-4A

**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) 12pm-12am daily; On Fridays, Saturdays, Sundays the premises will end liquor service by 12am but the premises will remain open until 4am for food service only

Number of tables? 8 Total number of seats? 16

How many stand-up bars/ bar seats are located on the premise? One (point of sale)  
(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): 30" point of sale checkout

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

Pizza, sandwiches, small entrees, salads, desserts, plant based snacks, soft drinks

What are the hours kitchen will be open? All hours of operation

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

How many employees will there be? Approximately 8

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

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

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: Two small speakers

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? Cooking classes

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 rider

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. See attached rider

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: Southampton LLC (Expired)

Address: 268 Elm Street, Southampton, NY 11968 Community Board # \_\_\_\_\_

Dates of operation: 2016-2020

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

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

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? Approximately 13

How many On-Premise (OP) liquor licenses are within 500 feet? Approximately 39

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) \_\_\_\_\_, 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 8pm.
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.

### Jo Ellen Gabel

Jo Ellen Gabel grew up in a restaurant family. From hosting, waitressing, kitchen expediter to front of house manager Jo Ellen held numerous jobs as she worked her way through college and post graduate school.

Upon graduation Jo Ellen taught in the NYC public schools and augmented her income working part-time in variety of hospitality venues.

Ultimately Jo Ellen earned an Master degree in Counseling and PHD in social psychology. From 1970 until present, she has worked as a consultant and principal of Human Systems Institute specializing in growth and business development strategies in entrepreneurial organizations and in the training of thousands of managers in many diverse industries.

In 1996 she returned to the hospitality industry acting co-operator of Sullivan's Irish bar, Vela restaurant, Snitch rock and roll bar to name a few. She is currently COO of Coming Soon Food Group LLC a hospitality company developing the Zazzy pizza brand.

### Richie Romero

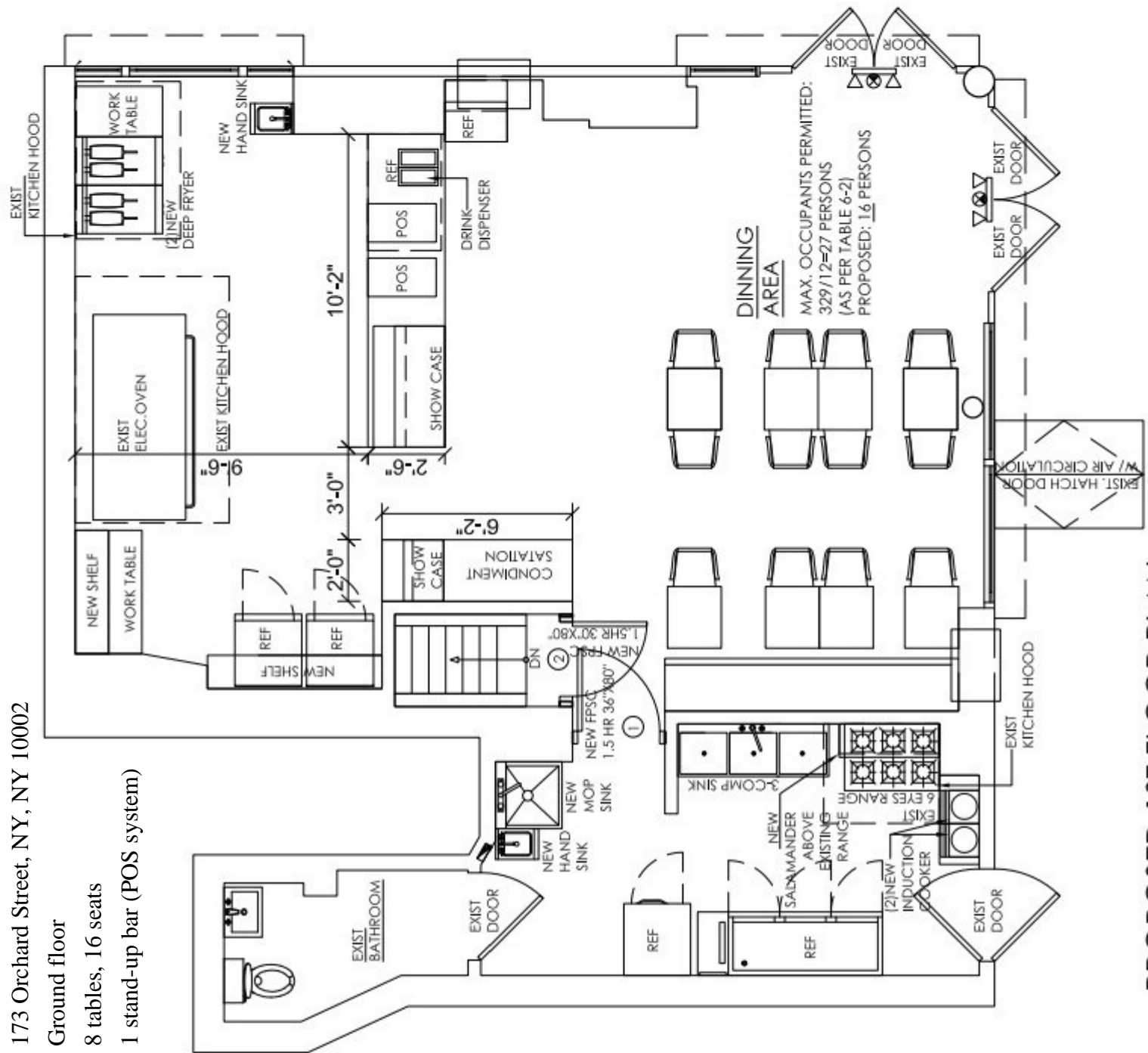
Richie Romero has over 20 years of experience in the hospitality, marketing and promotions industry in New York City as well as Las Vegas and Miami. Romero cut his teeth working as a Pr, marketing and promotional manager in the 1990s.

In the span of just two years, he quickly ascended to the role of marketing/promotional director and oversaw the marketing of landmark venues in NYC. After learning the industry, Romero founded Clique, a marketing and events company that worked with a range of restaurants, nightlife and hotel clients in New York, Las Vegas and Miami.

Following Clique, Romero owned and operated B'Lo Lounge in Chelsea (2004) and 151 Lounge (year), partnered with Howard Stein and Stratis Morfogen to create Aubar (2004), joined a partnership with Mark Packer and Sergio Riva to open The Diner (2005) handling all aspects of management and operations> He was brought on-board to handle marketing, menu development and PR at Stanton Social by owner Rich Wolf, where he was credited for developing the concept of the dinner party on Monday nights.

In 2015, Romero returned to the building where he got his start when he once again partnered with Stratis Morfogen to open Jue Lan Club, a fine Chinese dining establishment housed within the historic Limelight church. In addition to Jue Lan Club, Romero also serves as Marketing and Executive Director at Butter Group,

86-88 Stanton Smalls LLC  
 173 Orchard Street, NY, NY 10002  
 Ground floor  
 8 tables, 16 seats  
 1 stand-up bar (POS system)



**PROPOSED 1ST FLOOR PLAN**  
 SCALE: 1/4" = 1'-0"

The reproduction of this drawing or the use of ideas and arrangements indicated on this drawing without the written approval of this office is prohibited. Written dimensions take precedence over scaled dimensions. The contractor shall verify dimensions and conditions at the job and report discrepancies to the Architect prior to the start of the work.

DOB JOB NO:

PROJECT:  
**173 ORCHARD STREET  
 MANHATTAN, NY 10002**

DRAWING TITLE:

**PROPOSED PLAN & NOTES**

SEAL AND SIGNATURE:

ISSUED:  
 09/11/2020

PROJECT NO:  
 173

DRAWN BY:  
 AT

CHECK BY:  
 WH

SCALE:  
 AS NOTES

DWG NO:  
**A-001.00**

FILE:

SHEET:  
 03 OF 5

HUB/DOB APPROVAL STAMP:

# Proximity Report for Location:

September 29, 2020

173 Orchard St, New York, NY, 10002

\* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

## Closest Liquor Stores

Name	Address	Approx. Distance
VIJAYA GROUP INC	100 STANTON ST	195 ft
SALGIRAH CORP	141 ESSEX ST	520 ft
EAST HOUSTON STREET WINE & LIQUOR INC	250 E HOUSTON ST	880 ft
JCCSM INC	45 1ST AVE	1120 ft
E L PARTNERS LLC	101 ALLEN ST	1150 ft
PET NAT LLC	115 DELANCEY ST	1220 ft
TURTLE DOVE LLC	28 30 CLINTON ST	1260 ft

## Churches within 500 Feet

Name	Approx. Distance
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## Schools within 500 Feet

Name	Address	Approx. Distance
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## On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
A CASA FOODS LLC	173 ORCHARD ST	20 ft
EPSTEINS BAR LLC	82 STANTON ST	75 ft
JETHOU LLC	167 ORCHARD ST	100 ft
GHVILLE INC	167 ORCHARD ST 2ND & 3RD FL	105 ft
95 STANTON STREET REST INC	95 STANTON ST	125 ft
PUB 138 INC	181 ORCHARD ST	125 ft
168 ORCHARD ST PARTNERS	168 170 ORCHARD ST	135 ft
188 ALLEN ST INC	188 ALLEN ST	155 ft
FORREST INTERNATIONAL INC	162 ORCHARD ST	185 ft
STANTON SURF CLUB LLC	99 STANTON ST	190 ft
ALLEN OPERATING COMPANY LLC & ORCHARD ST REST LLC	190 ALLEN STREET	225 ft
KENROCK ENTERPRISES LLC	192 ALLEN ST	235 ft
ORCHARD STREET RESTAURANT LLC	187 ORCHARD STREET	235 ft
180 ORCHARD OWNER LLC, IHG MGMT MARYLAND LLC & GG	171 LUDLOW ST	240 ft
161 LUDLOW FOOD LLC	161 LUDLOW ST	240 ft
ROCKWOOD MUSIC CORP	194 ALLEN ST STORE B5, B6	250 ft

Name	Address	Approx. Distance
JERSEY BOYS LLC	173 LUDLOW ST	260 ft
ROCKWOOD ENTERTAINMENT INC	196 ALLEN ST B4	260 ft
SAKAMAI LLC	157 LUDLOW ST	260 ft
OSTERIA GRANO LLC	175 LUDLOW ST	285 ft
TWO ALMONTES CORP	108 STANTON ST	295 ft
158 LUDLOW REST LLC	158 LUDLOW STREET	300 ft
DISH 165 INC	165 ALLEN STREET	300 ft
BLACK TAP LES LLC	177 LUDLOW ST	315 ft
OWLINGS INC	152 LUDLOW STREET	320 ft
STEPS LLC	163 ALLEN STREET	325 ft
SWEET CHICK LES LLC	178 LUDLOW ST	325 ft
BARRAZA FOODS INC	198B ORCHARD STREET	330 ft
LUDLOW HOTEL OPERATING LLC & LUDLOW HOTEL FOOD	180 184 LUDLOW ST	330 ft
REBEL ALLEN LLC	163 ALLEN ST	340 ft
ALEGRE ORCHARD LLC	146 ORCHARD ST	380 ft
MFM BRANDY LLC	157 ALLEN ST	385 ft
MUNDO NEW YORK INC	205 ALLEN ST AKA 159 E HOUSTON	395 ft
KATZ DELICATESSEN OF HOUSTON STREET INC	205 E HOUSTON ST	435 ft
3B RESTAURANT CORP	217 ELDRIDGE ST	440 ft
SOUTH CENTRAL RESTAURANT LLC	151 ESSEX ST	460 ft
SAUCE MANAGEMENT LLC	78 84 RIVINGTON ST	465 ft
NISHIWAKI LLC	217 ELDRIDGE ST	470 ft
SAFF INC	249 ELDRIDGE STREET	475 ft
KELTIC LOUNGE INC	132 LUDLOW ST	505 ft
SERAFINA LUDLOW CORP	98 RIVINGTON ST	505 ft
159 HUNTINGTON HOLDINGS INC	159 E HOUSTON ST	545 ft
FOUNDATION LOUNGE CORP	137 ESSEX ST	550 ft
S W MONTE INC	217 E HOUSTON ST	555 ft
CALLE CATORCE LLC	157 E HOUSTON ST	555 ft
LIQUID SAMURAI LLC	245 ELDRIDGE ST	565 ft
BANTER NOLITA LLC	65 RIVINGTON ST	570 ft
133 ESSEX RESTAURANT LLC	133 ESSEX ST	575 ft
MILLER'S NEAR & FAR LLC	65 RIVINGTON ST	585 ft
SOHO NEW YORK LODGING LLC	151 E HOUSTON ST	590 ft
GUAPO BODEGA LLC	146 ESSEX STREET	590 ft
ESX GROUP INC	225 E HOUSTON ST	600 ft
CAMILLE PRODUCTIONS LLC	110 RIVINGTON STREET	610 ft
A HALIBUT INC	138 ORCHARD ST	630 ft
JED PARTNERS LLC	126 LUDLOW ST	630 ft
DOWNTOWN LLC THE	107 RIVINGTON ST	635 ft
GOLDEN C HOSPITALITY INC	13 1ST AVE	640 ft
REQUISITE BOOTIE INC	14 1ST AVENUE	650 ft
FOOLS GOLD NYC LLC	145 E HOUSTON ST	650 ft
ALLYN LLC	16 1ST AVE	665 ft
ALLEGRA ALLEGRA INC	15 1ST AVENUE	670 ft
DOWNTOWN DINING LLC	5 AVENUE A	715 ft



Name	Address	Approx. Distance
131 ORCHARD STREET RESTAURANT LLC	131 ORCHARD ST	725 ft
PENNSYLVANIA JAYCOX INC	118 RIVINGTON STREET	735 ft
CRAWFORD FLICK INC	7 AVENUE A	735 ft
SWOON CORP	121 ESSEX ST	740 ft
EHD RESTAURANT II LLC	120 RIVINGTON ST	745 ft
120 ESSEX MARKET LLC	124 RIVINGTON ST	745 ft
ALPHA 129 REST LLC	127 129 ORCHARD STREET	750 ft

### Pending Licenses within 750 Feet

Name	Address	Approx. Distance
HELEN'S KITCHEN, LLC	172 ORCHARD ST	60 ft
HEATHER JOSEPHINE JANSEN	164 ORCHARD ST	160 ft
STANTON BSB LLC	99 STANTON ST	190 ft
EASTERN DISTRICT OPERATIONS LLC	177 LUDLOW ST	315 ft
OYA CORP	200 ALLEN ST	315 ft
LOCO 111 INC	105 STANTON ST	320 ft
JIBLI'S FOODIES LLC	175 177 E HOUSTON ST	390 ft
BRIDGE & TUNNEL LLC	66 68 RIVINGTON ST	515 ft
BURGERS AND CHISMIS LLC	143 ORCHARD ST	580 ft
12 FIRST AVE RESTAURANT CORP	76 E 1ST ST	600 ft
ALLEN STREET HOSPITALITY LLC	139 ORCHARD ST	620 ft
TAI THAI THAILAND HOME COOKING INC	78 E 1ST ST	620 ft

### Unmapped licenses within zipcode of report location

Name	Address
TASTE COLLECTION LLC	81 83 RIVINGTON ST
SUNDAY TO SUNDAY CAFE INC	253 257 BROOME ST



- Transit, Roads
- Roads, ferries, names
- Roads
- Major Roads
- Interstate Hig
- Tunnels
- NYC sub
- Parks, Playgr
- Parks &
- Forested
- Commur
- School p
- Playgrou
- Green S
- Golf Cou
- Baseball
- Tennis/B
- Tracks
- Cemeter
- Land Use
- Block/Lot Boun
- Building
- 1 & 2 Fa
- Multi-fan
- Mixed U:
- Open sp
- Commer
- Institutio
- Industria
- Parking
- Transpoi
- Vacant L



**CC BY-NC-SA** This map was created using the Open Accessible Space Information System (OASIS) website, licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 3.0 United States License](https://creativecommons.org/licenses/by-nc-sa/3.0/). Visit [www.oasisnyc.net](http://www.oasisnyc.net) for the latest information about data sources and notes about how the maps were developed. Contact [oasisnyc@gc.cuny.edu](mailto:oasisnyc@gc.cuny.edu) with questions or comments. OASIS is developed and maintained by the [Center for Urban Research](http://www.cunycr.org/), CUNY Graduate Center.

(Not all items in the l

Google Maps 91 Stanton St

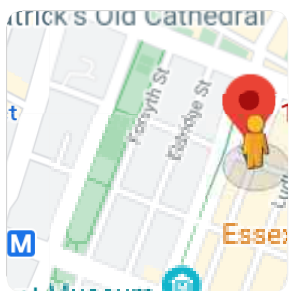


Image capture: Oct 2019 © 2020 Google

New York



Street View



**Location Report****Property Information (1)**

86 STANTON STREET, MANHATTAN 10002

**Residential: Multi-Family Walk-up****Owner:** ZARIN, ROBERT**Block:** 417 **Lot:** 68**Property Characteristics:****Lot Area:** 2,180 sq ft (43.58' x 50')**# of Buildings:** 1 **Year built:** 1920**Building frontage:** 42' (Building frontage along the street measured in feet.)**# of floors:** 6 **Building Area:** 11,328 sq ft**Total Units:** 19 **Residential Units:** 15**Primary zoning:** C4-4A **Commercial Overlay:** None**Floor Area Ratio:** 5.2**Max. Allowable Residential FAR:** 4**Max. Allowable Commercial FAR:** 4**Max. Allowable Facility FAR:** 4

The Maximum Allowable Floor Area Ratios are exclusive of bonuses for plazas, plaza-connected open areas, arcades or other amenities.

FAR may depend on street widths or other characteristics. Contact [City Planning Dept.](#) for latest information.

**MORE INFO:**

- **Zoning Map #:** [12c](#) ([how to read](#) NYC zoning maps)
- **Historical Zoning Maps:** [12c](#)
- [NYC Dept. of Buildings](#)
- [Property transaction records](#) (**NB:** buildings w/condos may not show transaction results)
- [NYC Dept. of Finance Assessment Roll](#)
- [NYC HPD data](#)
- [NYC Planning's ZoLa application](#)
- [NYC Digital Tax Map](#)
- [NYC zoning guide](#)
- [NYC Watershed Resources](#)

**OASIS shortcut to this property:**

<http://www.oasisnyc.net/printmap.aspx?zoomto=lot:1004170068>

Source: MapPLUTO Tax Block & Tax Lot files from the New York City Department of City Planning, 2018 (ver. 18v1).

**Mannahatta (1)****Stewards (2)****Updated stewardship data [coming soon](#) (as of 2017).**

*NB: Stewards are civic groups that help take care of New York, not necessarily property owners.*

[Liberation deàà.](#)

Feedback? [Email Us.](#)

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[Pace University](#)

Feedback? [Email Us.](#)

[Stewards with large turfs \(not mapped\)](#)

**Community District (1)****Manhattan 3 Community District Information****Chairperson:** Jamie Rogers**District Manager:** Ms. Susan Stetzer**Address:** 59 East 4th Street, New York, NY, 10003**Phone:** 212-533-5300 **Email:** [info@cb3manhattan.org](mailto:info@cb3manhattan.org)**Website:** <http://www.cb3manhattan.org>**Meeting Information:** Meetings are held at various locations in the CB area.[Go to District Profile](#) by NYC Dept. of City Planning**Political Districts (5)**NYC Council: [District 1](#)NYS Assembly: [District 065](#)NYS Senate: [District 26](#)US House of Representatives: [District 7](#)US Senate: [New York](#)

## Emily Jedda

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**Subject:** FW: Notice to Our Neighbors - 173 Orchard Street

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**From:** Emily Jedda  
**Sent:** Tuesday, September 15, 2020 5:42 PM  
**To:** info@lesdwellers.org; lesdwellers2012@gmail.com  
**Cc:** Donald Bernstein <Donald@brpclaw.com>  
**Subject:** Notice to Our Neighbors - 173 Orchard Street

Good evening,

We are reaching out to you to let you know that our client, Jo Ellen Gabel and Michael Ricci through 86-88 Stanton Smalls LLC d/b/a Zazzy's Pizza, intend to apply for a new Tavern Wine license (beer and wine only) for a pizzeria at 173 Orchard Street, between Allen and Stanton. The premises were most recently open and operating as Rosarios Pizza since 1998.

The premises will be located on the ground floor. There will be background recorded music and there will not be any outdoor space to be licensed at this time. The premises will be open from 12pm to 12am daily. On Fridays, Saturdays and Sunday the premises will cease beer and wine service by 12am however the premises is to remain open until 5am for food and soft drinks only.

Jo Ellen Gabel, a principal of the Applicant has been in the hospitality industry for many years. From hosting, waitressing, kitchen expeditor to front of house manager, Joe Ellen held numerous jobs within this industry. After graduating with a Master's Degree in Counseling and PHD in social psychology, she has worked as a consultant specializing in growth and business development strategies and in training of thousands of managers in many diverse industries. Jo Ellen returned back to the hospitality industry acting as co-operator of Sullivan's Irish bar, Vela Restaurant, Smith Rock and Roll bar and many others. She is currently the COO of Coming Soon Food Group, a hospitality company developing the Zazzy pizza brand.

Michael Ricci, better known as Richie, has over 20 years of experience in the hospitality, marketing and promotions industry in New York City, Las Vegas and Miami where he quickly ascended to the role of marketing and promotional director and oversaw the marketing of landmark venues in Manhattan. Richie owned and operated B'Lo lounge in Chelsea and 151 Lounge, Aubar, and The Diner handling all aspects of management and operations. In 2015, Richie opened Jue Lan Club, a fine Chinese dining establishment housed within the historic Limelight Church. In addition to Jue Lan Club, Richie also serves as marketing and executive director at Butter Group, East Coast Consultant at Wynn, and The Diner.

The application for a Tavern Wine Liquor License is scheduled to be heard at the October 2020 meeting of the Community Board No. 3 SLA & DCA Licensing Committee.

If you have any questions or would like any additional information about this application, please contact [Donald@brpclaw.com](mailto:Donald@brpclaw.com) and [Emily@brpclaw.com](mailto:Emily@brpclaw.com)

Thank you.

**Emily R. Jedda | Licensing Specialist | BERNSTEIN REDO, P.C.**  
1177 Avenue of the Americas, 5<sup>th</sup> floor  
New York, NY 10036

Tel. 212.651.3100  
[emily@brpclaw.com](mailto:emily@brpclaw.com) | [www.brpclaw.com](http://www.brpclaw.com)

NOTICE

This transmittal is intended only for the use of the individual or entity to which it is addressed and may contain information that is privileged, confidential and exempt from disclosure under applicable law. If the reader of this transmittal is not the intended recipient or the employee or agent responsible for delivering the transmittal to the intended recipient, you are hereby notified that any dissemination, distribution or copying of this communication is strictly prohibited. If you have received this communication in error, please notify us immediately. Thank you.

Internal Revenue Service regulations require that certain types of written advice include a disclaimer. To the extent the preceding message contains advice relating to a Federal tax issue, unless expressly stated otherwise the advice is not intended or written to be used, and it cannot be used by the recipient or any other taxpayer, for the purpose of avoiding Federal tax penalties, and was not written to support the promotion or marketing of any transaction or matter discussed herein.

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## Emily Jedda

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**Subject:** FW: Notice to Our Neighbors - 173 Orchard Street

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**From:** Emily Jedda  
**Sent:** Tuesday, September 15, 2020 5:43 PM  
**To:** orchardstblockassociation@gmail.com  
**Cc:** Donald Bernstein <Donald@brpclaw.com>  
**Subject:** Notice to Our Neighbors - 173 Orchard Street

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Thank you.

**Emily R. Jedda | Licensing Specialist | BERNSTEIN REDO, P.C.**

1177 Avenue of the Americas, 5<sup>th</sup> floor  
New York, NY 10036  
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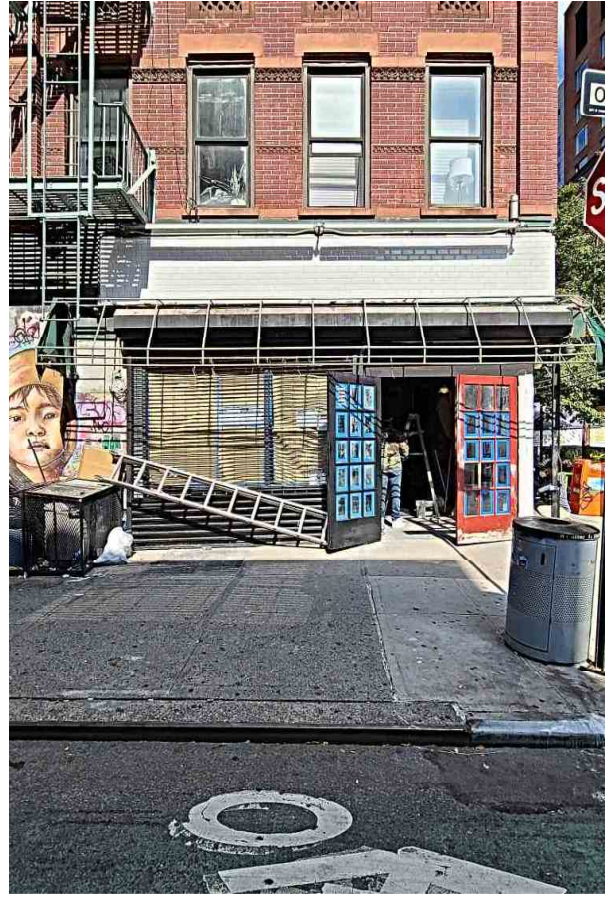
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86-88 Stanton Smalls LLC

173 Orchard Street a/k/a 86-88 Stanton Street, NY, NY 10002

Current premises photographs

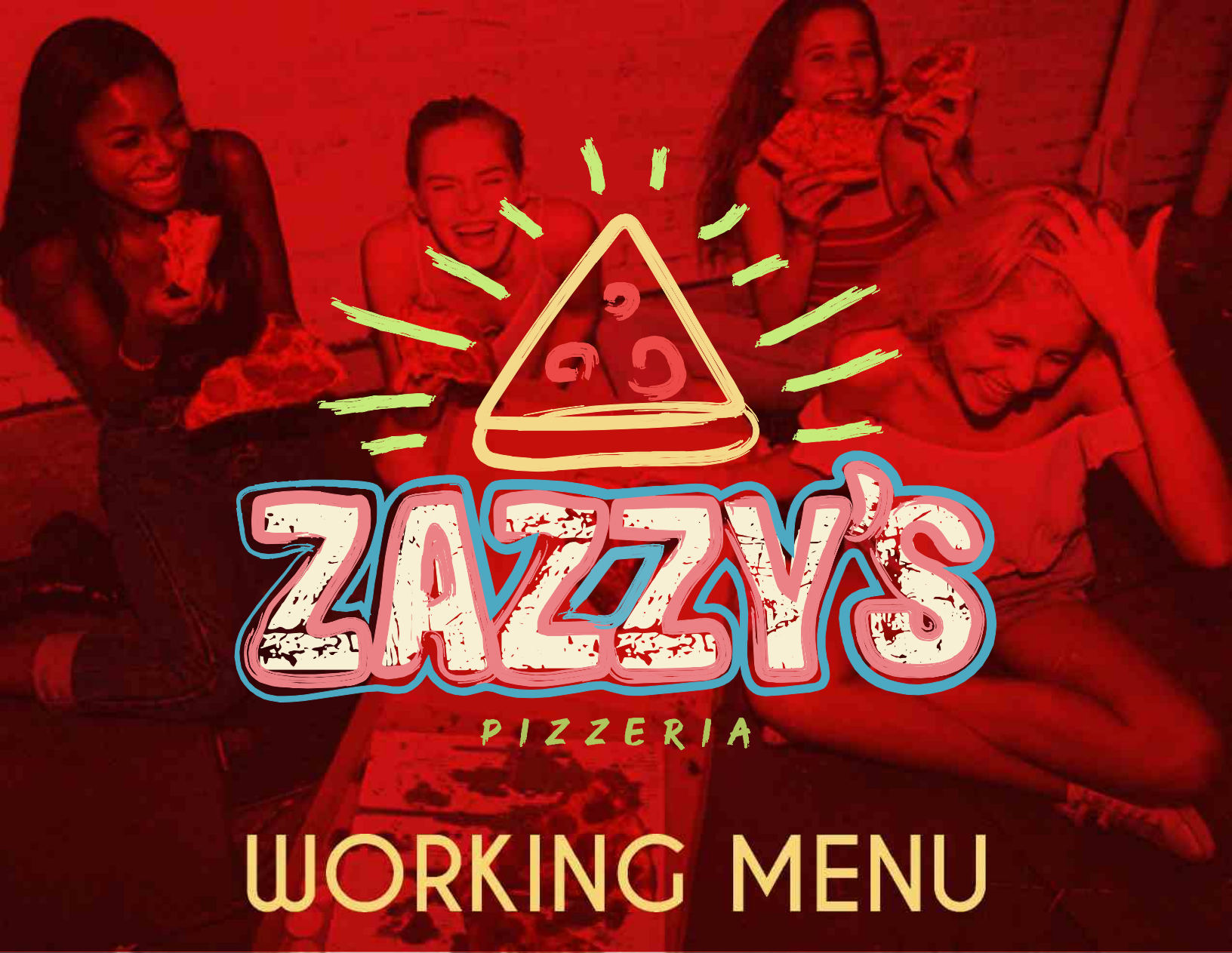


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Current premises photographs





ZAZZY'S

PIZZERIA

WORKING MENU



PIZZAS

# PIZZA #1 UPSIDE-DOWN SICILIAN



Sicilian Dough. Preferment, Roman-Hybrid.  
Upside-down style - Dough, Cheese, Sauce

Ingredients:

**Dough** : Caputo Nuvola Flour, Water, Fresh Yeast,  
Salt, Olive Oil

**Cheese** : Grande Mozzarella, Block, Sliced

**Sauce** : San Marzano Tomatoes, Salt, Sugar, Basil,  
Oregano, Fresh Basil



# PIZZA #2 DETROIT PEPPERONI PAN

Detroit-Style Pan Pizza, Frico Edge (cooked cheese),  
Cooked San Marzano Tomato Sauce

Ingredients:

Tomato sauce (cooked) : Onion, Garlic, Carrot, San Marzano  
Tomatoes, S&P

Dough : Caputo Nuvola Flour, Water, Fresh Yeast, Olive Oil, Salt

Cheese : Mozzarella, Block, Sliced Frico- Mozzarella, Grated

Pepperoni : Rosa Grande



# PIZZA #3 DETROIT-STYLE VODKA SAUCE PEPPERONI PAN

Detroit-Style, Upside-Down, Frico Edge (Cooked Cheese), Reduced Vodka Sauce, Spicy Pepperoni

**Ingredients:**

**Vodka Sauce:** Onions, Garlic, San Marzano Tomatoes, Heavy Cream, Butter, Olive Oil, Basil, S&P

**Dough:** Caputo Nuvola Flour, Water, Fresh Yeast, Olive Oil, Salt

**Cheese:** Mozzarella, Block, Whole Fat, Conca Dora

Pepperoni - Rosa Grande





# PIZZA #4 NYC STYLE PEPPERONI PIE



NYC Style Pepperoni, "Big Crust" -  
Big, Light, Airy

Ingredients:

**Dough** : Caputo Americano with Poolish,  
Water, Fresh Yeast, Salt, Olive Oil

**Cheese** : Rosa Grande 50/50 Mozzarella,  
Shredded Pecorino, Grated

**Sauce** : San Marzano Tomatoes, Salt, Sugar,  
Basil

Pepperoni - Rosa Grande  
Fresh Basil



# PIZZA #5 NYC STYLE CHEESE PIE

NYC Style, Thin Crust, "Big Airy Crust", Plain or Cheese

Ingredients:

**Sauce :** San Marzano Tomatoes, Oregano, Sugar, S&P

**Sicilian Dough :** Caputo Nuvola Flour, Fresh Yeast, Water, Salt, Olive Oil

**Cheese :** Grande 50/50 Mozzarella, Shredded

Fresh Basil



# PIZZA #6 NYC STYLE SPICY PIE



NYC Style, Thin-Crust, Spicy

Ingredients:

**Dough** : Caputo Americano Flour with Polish, Water, Fresh Yeast, Salt, Olive Oil

**Cheese** : Grande 50/50 Mozzarella, Sheredded

**Sauce** : San Marzano Tomatoes, Oregano, S&P, Sugar, Basil

Calacrian Chili's, Chopped  
Calabrian Chili Oil  
Fresh Basil





PLANT-BASED

PLANT-BASED # 1

# VEGAN MOZZARELLA STICKS



**Ingredients:**

Housemade Cashew Cheese, Chickpea Flour, Vegan Egg Wash,  
Gluten-Free Breadcrumbs, Herbs, Marinara Sauce



# PLANT-BASED #2 CAULIFLOWER WINGS



## Ingredients:

Cauliflower Florets, Chickpea Flour Batter, Buffalo Sauce,  
Vegan Blue Cheese Dipping Sauce



PLANT-BASED #3

# PANISSE (CHICKPEA FRIES)



Ingredients:

Cooked Chickpea Flour, Garlic Confit, and Herbs, Dredged and Deep-fried, Spicy Vegan Harissa Aioli, Chives



# PLANT-BASED #4 SPAGHETTI SQUASH



## Ingredients:

Roasted Spaghetti Squash, Roasted Sweet Potatoes, Roasted Butternut Squash, Pumpkin Seed Pesto, Pickled Radish, Chives





PLANT-BASED #5

# FRIED PURPLE CABBAGE & KALE



**Ingredients:**

Smoked and Roasted Green and Purple Cabbage, Deep-Fried, Chickpea Flour Batter, Carrot-Caraway Seed Coconut Yogurt Sauce, Herbs



Fried Tuscan Kale, Chickpea Flour Batter, Cilantro-Fennel Seed Coconut Yogurt Sauce, Herbs



# PLANT-BASED #6 "MEATLESS" MEATBALLS



## Ingredients:

"Beyond" Meatless Meatballs, Garlic, Onions, Herbs, Gluten-free Breadcrumbs, Marinara Sauce, Vegan Parmesan Cheese



PLANT-BASED #7

# PEPPERONCINI POPPERS



Ingredients:

Stuffed and Fried Pepperoncini Peppers, Chickpea Flour Batter,  
Vegan Cream Cheese, Herbs



PLANT-BASED #8

# HEARTS OF PALM "CALAMARI"



**Ingredients:**

Deep-Fried Hearts of Palm, Chickpea Flour Batter, Vegan Lemon Aioli, Marinara, Lemon Wedge



# PLANT-BASED #9 BRAISED GREENS



## Ingredients:

Braised Spinach, Escarole, and Swiss Chard, White Quinoa, Garlic Confit, Vegetable Broth, Fried Quinoa, Chili Oil





"You don't need a silver fork to eat good food."

-Paul Prudhomme