

HELBRAUN || LEVEY

ARTHUR & SONS NY ITALIAN LLC
38-40 8TH AVENUE AKA 328 W 4TH STREET
NEW YORK, NY 10014

MANHATTAN COMMUNITY BOARD 2

David Gruber, Chair
Bo Riccobono, First Vice Chair
Jo Hamilton, Second Vice Chair
Bob Gormley, District Manager



Antony Wong, Treasurer
Susan Kent, Secretary
Keen Berger, Assistant Secretary

COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org

Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire and return to the Community Board 2 office by fax or mail to arrive at least **5 business days** before the Committee meeting. In addition, bring **10 copies plus supporting material requested** to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the following months meeting. **Speak to Florence Arenas at the Board Office. A maximum of 1 layover request will be granted per application. Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises within 500 ft. of this location including Beer and Wine.
2. Floor plans of the premise, including all tables and chairs and kitchen lay out to be licensed. Please also include any schematics for sidewalk café, backyard garden space and/or rooftop areas if applicable.
3. Provide any plans filed or to be filed with the Buildings Department.
4. Proposed menu, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises.
6. Letter of Understanding or Letter of Intent from the Landlord.
7. Provide proof of community outreach with signatures or letters from Residential Tenants at location and from surrounding buildings. (i.e. a letter from the neighborhood block association or petition in support.)
8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

APPLICANT INFORMATION:

Name of applicant(s):
ARTHUR & SONS NY ITALIAN LLC

Trade name (DBA):
N/A

Premises address:
38-40 8TH AVENUE AKA 328 W 4TH STREET

Cross Streets and other addresses used for building/premise:
CORNER OF 8TH AVENUE AND W 4TH STREET

CONTACT INFORMATION:

Principal(s) Name(s):
JOSEPH ISIDORI

Office or Home Address:

City, State, Zip:

Telephone #: [REDACTED]

Landlord Name / Contact:
BRUCE CAMACHO

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):

JOSEPH ISIDORI

N/A

N/A

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

BLACK TAP -- 136 W 55TH STREET

BLACK TAP -- 529 BROOME STREET

BLACK TAP -- 177 LUDLOW STREET

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
A CLASSIC ITALIAN NEIGHBORHOOD RESTAURANT

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

- a new liquor license (___ Restaurant ___ Tavern / On premise liquor ___ Other)
- an UPGRADE of an existing Liquor License
- an ALTERATION of an existing Liquor License
- a TRANSFER of an existing Liquor License
- a HOTEL Liquor License
- a DCA CABARET License
- a CATERING / CABARET Liquor License
- a BEER and WINE License
- a RENEWAL of an existing Liquor License
- an OFF-PREMISE License (retail)
- OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes:
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

THE APPLICANT INTENDS TO ADD THE NEXT STOREFRONT TO EXPAND THE SIZE OF THE RESTAURANT.

If this is for a new application, please list previous use of location for the last 5 years:

N/A

Is any license under the ABC Law currently active at this location? yes no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

ARTHUR & SONS NY ITALIAN LLC, SERIAL NO. 1340222. EXPIRATION 06/30/2024.

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?
 yes no

If yes, please list DBA names and dates of operation:

ITALIAN WINE COMPANY LLC DBA DELL' ANIMA, SERIAL NO. 1199509 (09/2007 - 02/29/2020)

PREMISES:

By what right does the applicant have possession of the premises?

Own Lease Sub-lease Binding Contract to acquire real property other: _____

Type of Building: Residential Commercial Mixed (Res/Com) Other: _____

Number of floor: 4 Year Built : 1842

Describe neighboring buildings:
MIXED RESIDENTIAL AND COMMERCIAL BUILDINGS

Zoning Designation: C1-6

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: BLOCK 625 / LOT 28

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no

Is the premise located in a historic district? yes no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? yes no, please explain : _____

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) no yes : explain SIDEWALK VIA DOT OPEN RESTAURANTS PERMIT

What is the proposed Occupancy? 74

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?
 no yes

If yes, what is the maximum occupancy for the premises? 75

If yes, what is the use group for the premises? 6

If yes, is proposed occupancy permitted? yes no, explain : _____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? yes no ***N/A**

Do you plan to file for changes to the Certificate of Occupancy? yes no
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? no yes

(if yes, please describe: _____

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 1,150 sq ft

If more than one floor, please specify square footage by floors: FIRST FLOOR: 1,150 SQ FT, BASEMENT: 872 SQ FT

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

155 SQUARE FEET

If more than one floor, what is the access between floors? STAIRS

How many entrances are there? 1 How many exits? 1 How many bathrooms? 2

Is there access to other parts of the building? no yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 21 Total table seats? 60

Total number of bars? 1 Total bar seats? 6

Total number of "other" seats? 10 please explain: 5 TABLES ALONG THE SIDEWALK

Total OVERALL number of seats in Premises: 66(+ 10 OUTSIDE)

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats _____

How many service bars are being applied for on the premises? 0

Any food counters? no yes, describe: FOOD COUNTER THAT LOOKS INTO THE KITCHEN

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: 1 CUSTOMER BAR WITH 6 SEATS. NO CHANGES.

APPLICANT INTENDS TO ADD ADDITIONAL SPACE FROM STOREFRONT NEXT DOOR FOR MORE CUSTOMER SEATING AND A BIGGER PANTRY. THERE WILL BE A PASSAGEWAY BETWEEN THE EXISTING SPACE AND THE ADDITIONAL SPACE, CONNECTING THE TWO.

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar Bar & Food Restaurant Club/ Cabaret Hotel Other: _____

What are the Hours of Operation?

Sunday: 11AM to 11PM Monday: 11AM to 11PM Tuesday: 11AM to 11PM Wednesday: 11AM to 11PM Thursday: 11AM to 11PM Friday: 11AM to 12AM Saturday: 11AM to 12AM

Will the business employ a manager? no yes, name / experience if known : _____

Will there be security personnel? no yes (if yes, what nights and how many?) _____
Do you have or plan to install French doors, accordion doors or windows that open? no yes

If yes, please describe : WINDOW THAT CAN OPEN, WILL CLOSE AT 10PM

Will you have TV's ? no yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: Live Music Live DJ Juke Box Ipod / CDs none

Expected Volume level: Background (quiet) Entertainment level Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? no yes

IF YES, will you be using a professional sound engineer? N/A

Please describe your sound system and sound proofing: _____

FOUR SPEAKERS FOR MUSIC WILL BE IN DINING AREA OF PREMISES

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties (ON OCCASSION)

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? no yes (if yes, please attach plans)

Will you be utilizing ropes movable barriers other outside equipment (describe) _____

Are your premises within 200 feet of any school, church or place of worship? no yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 1/2 " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: (N/A)

Address: N/A Distance: N/A

Name of School / Church: N/A

Regarding Plan to Manage Cleanliness on Sidewalk:

- No smoking will be allowed in front of premise.
- Owner/manager will ensure that deliveries occur quickly and efficiently to prevent congestion. Boxes are not left sitting at the curb, brought straight into premise.
- If trash is not picked up in a timely manner, staff will bring trash bags/debris back into premise until pickup can occur.
- Will use garbage bags that will not allow liquids to spill out onto the sidewalk.
- Sidewalk space will be swept and kept clean of food waste and debris throughout the shift and upon closing.
- Will follow DOT guidelines with regard to sidewalk café seating
- Will keep all furniture neat and up against the façade

Regarding Plan to Manage Foot Traffic on Sidewalk:

- All staff will be instructed to monitor the sidewalk and curb area to dispel groupings of people and keep the sidewalk clear.
- No lines will be formed outside.
- There will be a reservation system and an area to wait inside of the premises.
- The business is a short walk from multiple subway and bus routes and the majority of their guests arrive on foot, public transportation, or taxi.

Regarding Plan to Manage Noise:

- No music will be played outdoors.
- There will be a manager and/or owner on duty at all times, who will be able to make sure that there is no excessive noise coming from the premises. This person will make sure that the premises does not become disorderly.
- The business plays piped in music only, with no amplified music, live music or DJ. Music will be played at ambient level.
- The owner/manager are the only people with access to operate/change the sound system.
- Will provide contact information to local residents in case there are complaints or concerns.
- Windows and doors will remain closed.

Address: (N/A) _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

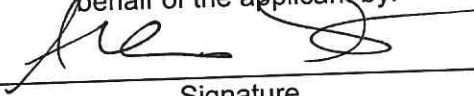
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: JOSEPH ISIDORI _____ Phone: [REDACTED] _____

Address: [REDACTED] _____

Email: [REDACTED] _____

Application submitted on behalf of the applicant by:



Signature

Print or Type Name ALEXA SANTORY _____

Title REPRESENTATIVE _____

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.

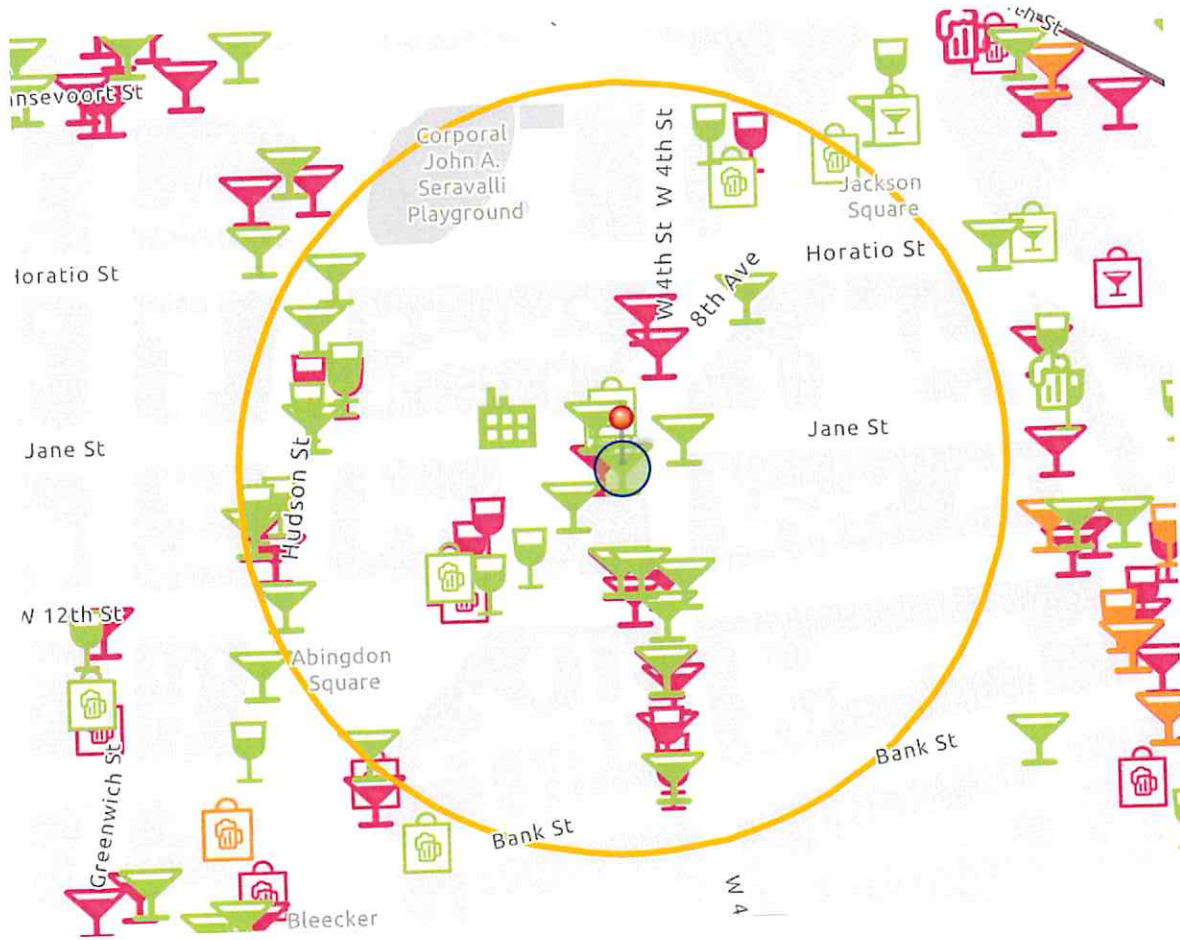




Community Board 2, Manhattan
SLA Licensing Committee
Carter Booth, Co-Chair
Robert Ely, Co-Chair

HELBRAUN | LEVEY

LAMP REPORT



GREEN MARTINI GLASS = OP LICENSE
GREEN WINE GLASS = RW/TW LICENSE
GREEN BEER MUG = EB LICENSE
PINK ICONS = INACTIVE LICENSES
ORANGE ICONS = PENDING LICENSES

OUR MENU



APPETIZERS

Fried Calamari
Fried Mozzarella alla Arturo's
Creamy Burrata with Baby Arugula & Roasted Tomato
Baked Clams Oreganata
Meatballs with Ricotta

Little Gem Caesar Salad
Eggplant Stack alla Arturo's
Vino Ripe Tomato Bruschetta
Artichokes "Piccata Style"

MACARONI

Spicy Rigatoni alla Vodka
Macaroni Bolognese
Spaghetti Carbonara
Spaghetti White Clam Sauce

Spaghetti Tomato & Basil
Cavatelli with Broccoli Rabe & Sausage
Gnocchi Alfredo with Basil & Parmigiano Reggiano
Cacio e Pepe

Additions: Chicken, Meatballs, Shrimp

CHICKEN

Parmigiana
Milanese
Francese

Piccata
Marsala

VEAL

Parmigiana
Milanese
Francese

Piccata
Marsala

SEAFOOD served over spaghetti

Shrimp Marinara or Fra Diavolo
Golden Naples - Clams, Calamari, Shrimp Marinara or Fra Diavolo

Shrimp Scampi

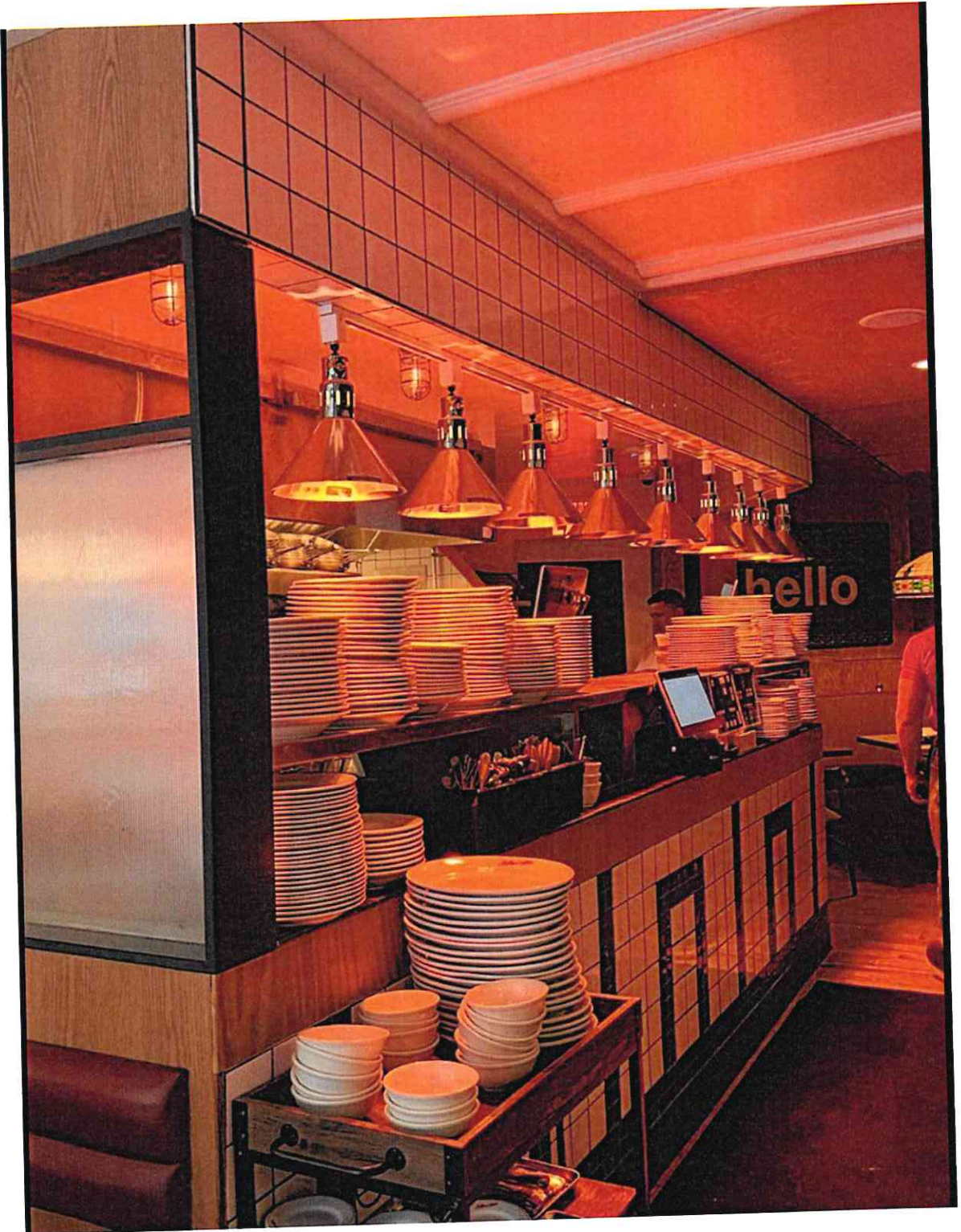
Salmon Oreganata over Spinach

House Specialties

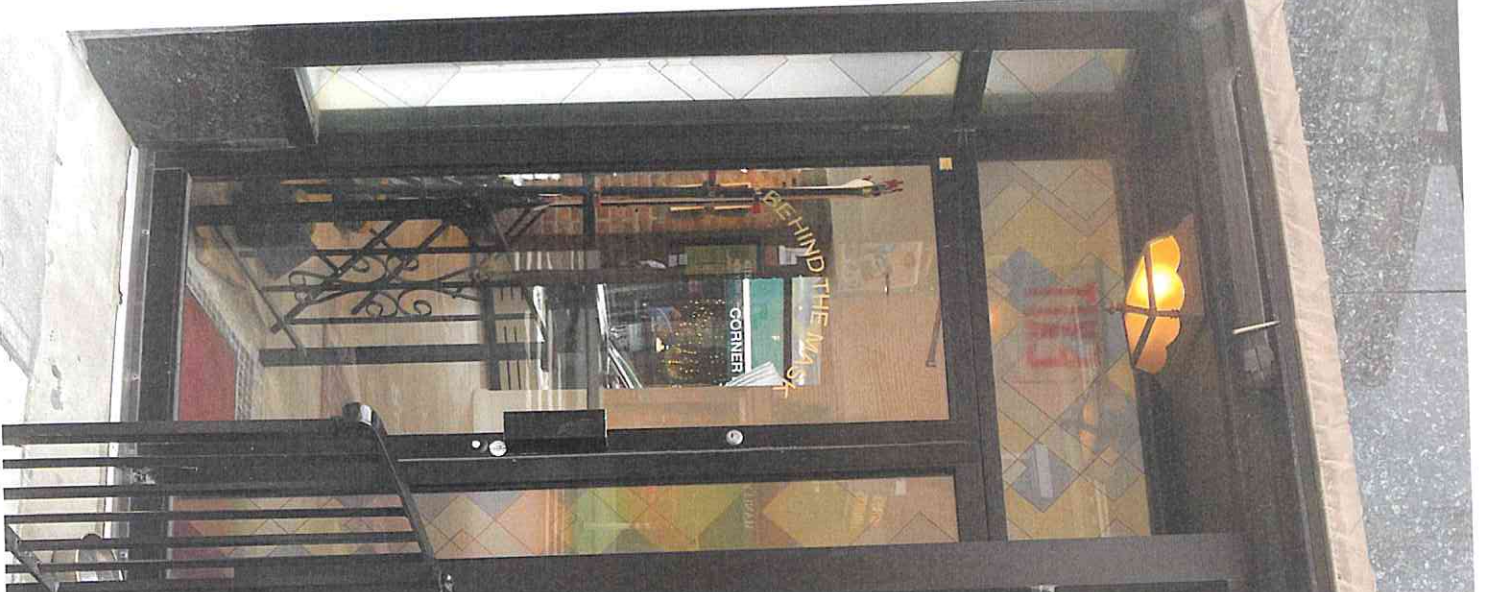
Eggplant Parmigiana
Veal Valdastano
prosciutto, mozzarella & marsala wine mushrooms
Macaroni Alla Tartufo
mushroom truffle cream sauce & parmigiano reggiano
Chicken Alla Vodka
vodka sauce, mozzarella & parmigiano reggiano
Ravioli alla Nonna
tomato cream sauce with roasted garlic, fresh peas, cremini mushrooms & pecorino romano

HELBRAUN | LEVEY









STELLA MICHAELS
RECKLESS MASTERPIECE

