

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): JL SOLO INC

Trade name (DBA): SENZA GLUTEN

Premises address: 206 SULLIVAN ST.

Cross Streets and other addresses used for building/premise:
BLEECKER ST - W 3RD ST.

CONTACT INFORMATION:

Principal(s) Name(s): TEONA KHAINDRAVA

Office or Home Address: [REDACTED]

City, State, Zip: NY NY 10017

Telephone #: [REDACTED]

Landlord Name / Contact: 171 BLEECKER ST. CORP

Landlord's Telephone and Fax: _____

NAMES OF ALL PRINCIPAL(s):

TEONA KHAINDRAVA

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

SENZA GLUTEN 206 SULLIVAN ST SINCE 4/15

SENZA GLUTEN 171 SULLIVAN ST SINCE 1/19

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

We are a family Restaurant That focuses on GLUTEN FREE foods.

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 CORPORATE CHANGE
- 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.)

ONE PARTNER IS BUYING OUT THE OTHER PARTNER

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: _____

JL SOLO INC OP # 1283384 3/31/23 (4/28/15 - ISSUED)

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:

206 LOUNGE UNK UNK START - 2015

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: 5 Year Built: 1910

Describe neighboring buildings: MIXED USE

Zoning Designation: R7-2 C1-5

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 540 / 36

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 _____

What is the proposed Occupancy? RESTAURANT

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? 74 LNO

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? 1270

If more than one floor, please specify square footage by floors: 1000 1st Fl
270 Basement

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

Open restaurant sidewalk seating 40x4 = 160'

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

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? 28 Total table seats? 56

Total number of bars? 1 Total bar seats? 6

Total number of "other" seats? 0 please explain: 0

Total OVERALL number of seats in Premises: 62

BARS:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 6

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

Any food counters? no yes, describe: _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

* 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: 8^{AM} to 12^{PM} Monday: 8^{AM} to 12^{PM} Tuesday: 8^{AM} to 12^{PM} Wednesday: 8^{AM} to 12^{PM} Thursday: 8^{AM} to 12^{PM} Friday: 8^{AM} to 2^{PM} Saturday: 8^{AM} to 2^{PM}

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: EXISTING FRENCH DOORS

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 EXISTING

IF YES, will you be using a professional sound engineer? _____

Please describe your sound system and sound proofing: IPOD

Will you be permitting: NO promoted events NO scheduled performances NO outside promoters

NO any events at which a cover fee is charged? NO private parties

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 NO ropes NO movable barriers NO 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: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

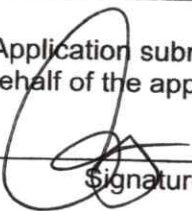
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: _____ Phone: _____

Address: _____

Email : _____

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name Michael Kenny

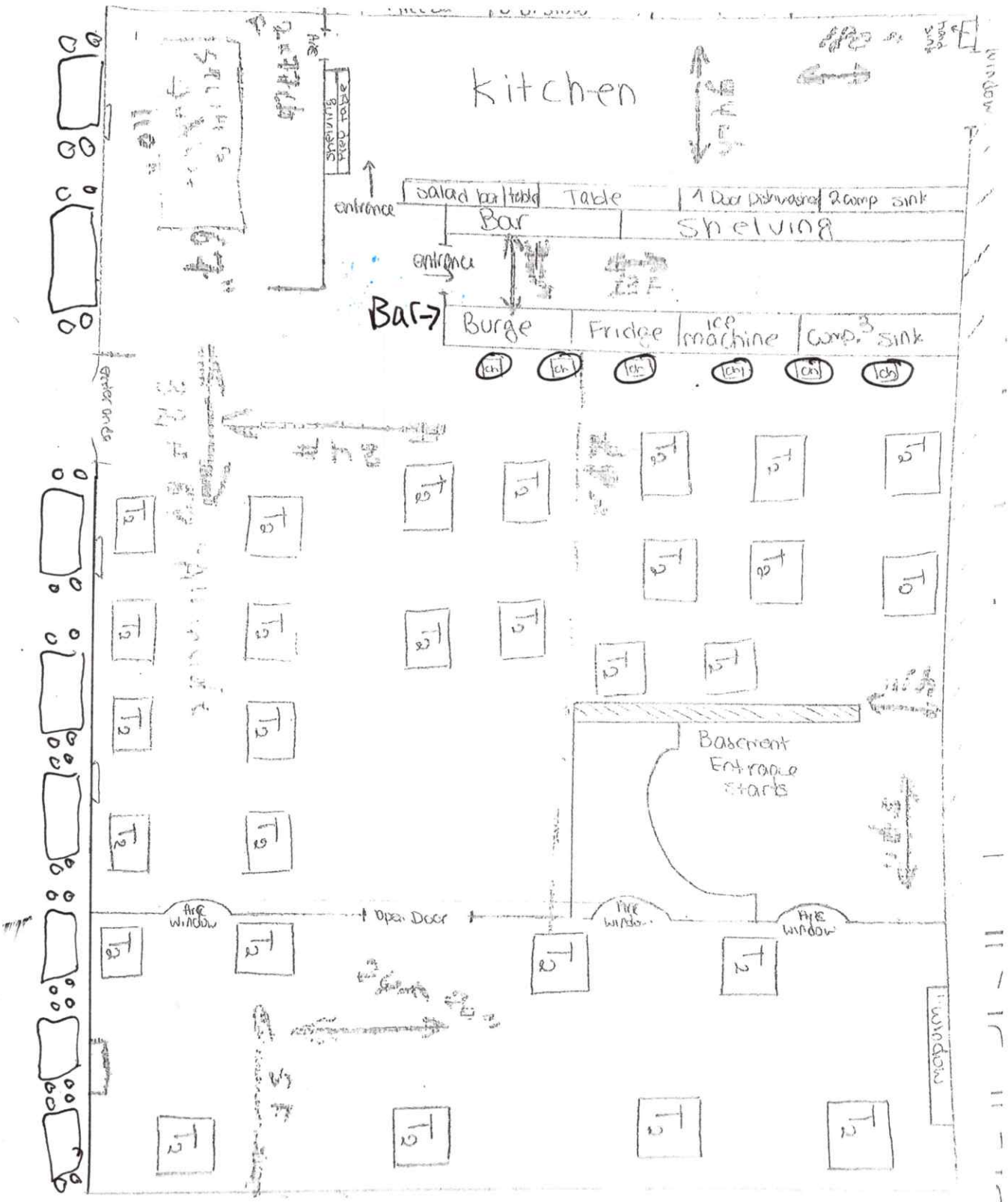
Title Representative

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



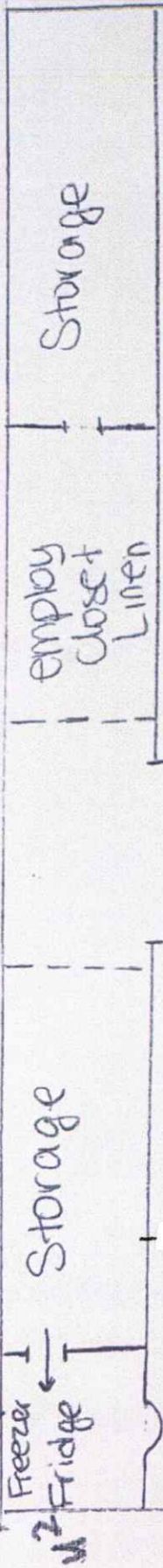
8 Tables + 16 seats outside

4' x 40'

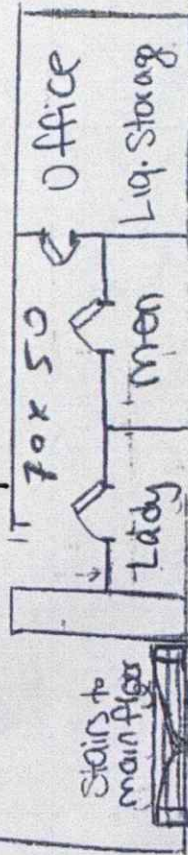
28 Tables
56 seats
6 Bar stools

Basement

R 64 6 FT x 39 FT 42/31 12 FT x 38 FT 4



Door To Employee only area



52 x 31 52 x 32 106 x 60

SOUPS

GRANDPA HY'S HOME
MADE CHICKEN SOUP \$16

PASTA E FAGIOLI \$15
Soup with ditalini pasta and cannellini
beans

ANTIPASTI

BRUSCHETTA AI
FUNGHI \$18
Bruschetta with mushrooms, shaved
parmesan and truffle oil

BRUSCHETTA
ORIGINALE \$17
Bruschetta with fresh tomato, garlic, basil,
extra virgin olive oil

CAPRESE \$23
Buffalo mozzarella, beefsteak tomatoes,
basil, extra virgin olive oil

PRIMI

GNOCCHI DI PATATE A
SCELTA \$31
Home made potato gnocchi with
bolognese (traditional meat sauce)

Sorrentina (Sanmarzano tomato sauce
and buffalo mozzarella). \$29

With shiitake, portobello, cremini
mushrooms in a white cream sauce,
parmesan \$33

RISOTTO AI FUNGHI \$29
Mushroom, parmesan and truffle oil

LASAGNA \$31
Classic lasagna with layers of bolognese
sauce and cheese

PENNE POMODORO \$26
Penne pasta with tomato sauce, fresh
basil, parmesan and extra virgin olive oil

PARMIGIANA DI
MELANZANE **\$24**
Fried eggplant slices layered with fresh
mozzarella and homemade marinara
sauce

PROSCIUTTO DI PARMA
& MOZZARELLA DI
BUFALA **\$26**
Buffalo mozzarella and prosciutto di
parma

CALAMARI FRITTI **\$28**
Fried calamari with spicy marinara & tartar
dipping.

CAVOLFIORE ALLA
PARMIGIANA **\$27**
Breaded, fried and baked cauliflower with
buffalo mozzarella and parmesan in a
fresh tomato sauce.

INSALATE

RUCOLA **\$18**
Arugula, grape tomatoes, shaved
parmesan in a homemade citrus
vinaigrette

MISTA **\$16**
Mixed greens, grape tomatoes, avocado in
a balsamic dressing

SPAGHETTI ALLE
VONGOLE **\$31**
Sautéed clams, garlic, parsley in a white
wine sauce

FETTUCINE ALLA
BOLOGNESE **\$29**
Fettuccine pasta in a traditional meat
sauce

RIGATONI FUNGHI E
SPECK **\$33**
Rigatoni pasta with shiitake, portobello,
cremini mushrooms, speck (smoked
prosciutto) & white truffle oil

MAIN COURSE ○ ○ ○

COSTOLETTE DI
VITELLO **\$47**
Marinated and grilled veal chop topped
with sautéed wild mushrooms, drizzled
with white truffle oil, served with sautéed
spinach and house roasted red potatoes.

POLLO ALLA GRIGLIA **\$33**
Marinated and grilled chicken breast,
sautéed spinach and mashed potatoes

SALMONE ALLA
GRIGLIA **\$44**
Marinated & grilled wild salmon fillet,
served with soft polenta & sautéed string

CESARE **\$18**
Crisp romaine lettuce, shaved parmesan,
croutons and traditional caesar dressing

ADD GRILLED CHICKEN **\$6**

ADD SHRIMP **\$9**

beans , aged balsamic vinegar.

POLLO ALLA PARMIGIANA **\$39**

Breaded, panfried and baked chicken
breast with buffalo mozzarella and
parmesan in a fresh tomato sauce, served
with spaghetti pomodoro.

SIDE DISHES

BREAD BASKET **\$5**

SAUTÉED SPINACH, SAUTÉED STRING BEANS **\$10**

ROASTED RED POTATOES, MASHED POTATOES, SOFT POLENTA **\$9**

TOMATO SAUCE **\$5**

*

Our menu is 100% gluten-free and there are no gluten-based products used in our restaurant. Before placing your order, please inform your server if a person in your party has any additional food allergies or intolerances. We will do our best to accommodate your needs. Please be aware that our restaurant uses ingredients that contain dairy, eggs, fish, shellfish, milk, soy, peanuts, and tree nuts.

WE ACCEPT AMERICAN EXPRESS CARDS OR CASH ONLY

DESSERTS

DESSERTS

TIRAMISU **\$17**

Layers of mascarpone cream and home made savoiardi biscuits

TORTA AL CIOCCOLATO **\$17**

Molten chocolate cake with toasted almond cream anglaise and vanilla bean ice cream

COFFEE & TEA

AMERICANO **\$6**

DECAF AMERICANO **\$6**

ESPRESSO **\$5**

DOUBLE ESPRESSO **\$6**

MACCHIATO **\$7**

PIATTO DI BISCOTTI CON CIOCCOLATO FUSO	\$15	CAPPUCCINO	\$7
Home made shortbread cookie plate with warm chocolate sauce and scoop of pistachio ice cream		DECAF ESPRESSO	\$6
		DECAF CAPPUCCINO	\$7
GELATO & SORBETTI	\$12	ALMOND CAPPUCCINO	\$8
Assorted flavors of ice creams		TEA	\$6
PANNA COTTA	\$16		
Greek yogurt panna cotta with grand marnier marinated strawberries			

*



Senza Gluten is a 100% gluten-free restaurant. We do not use any wheat, rye, oats, or barley in our restaurant. Before placing your order, please inform your server if a person in your party has a food allergy. Please be aware that our restaurant uses ingredients that contain dairy, eggs, fish, shellfish, milk, soy, peanuts, and tree nuts. We have a very small kitchen. We do our very best to avoid cross-contact if you have food allergies, but due to the nature of our menu and the size of our kitchen there is always a small risk of contamination. If you have airborne allergies to shellfish or any other allergen, we would advise you not to dine at Senza Gluten. We are happy to provide information about ingredients to customers upon request so you can make informed decisions about what to order from the menu. If you have multiple allergies, we urge you to call ahead and discuss your dietary needs with the chef directly. (Senza Gluten – Updated March 2015)

ALLERGY INFORMATION: products made in 100% dedicated gluten-free facility.

Our pastas are corn based, if you are allergic on corn, please inform your server in advance and we will offer you other pastas witch may take a little longer time then normal.



EXECUTIVE OFFICES
120 BROADWAY, NEW YORK, N.Y. 10007

Patricia J. Lancaster, AIA, Commissioner
(212) 566-5000, TTY (212) 566-4879
Website: NYC.gov/buildings

November 7, 2002

New York State Liquor Authority
Division of Alcoholic Beverage Control
License Processing Unit-3rd Floor
11 Park Place
New York, New York 10007

EDW. W. WOODS
MANHATTAN
220 BROADWAY, 18th FL.
NEW YORK, NY 10007
BROOK
1912 ALTMAN AVENUE
BROOK, NY 10467-8326
BROOKLYN
MUNICIPAL BUILDING
BROOKLYN, NY 11201-3
QUEENS
126-44 QUEENS BLV
KEW GARDENS, NY 11416-1
STATEN ISLAND
BOROUGH HALL
ST. GEORGE, NY 10301

NEW YORK
120

RE: LETTER OF NO OBJECTION
206 SULLIVAN STREET
Block #: 540; Lot #: 26
Manhattan

Ladies and Gentlemen:

The Department has No Objection to an Eating and Drinking Establishment, Use Group 6, for less than Seventy- Five (75) persons on the First (1st) floor of the above referenced premises.

However, any new Kitchen Equipment and Fire Protection System must be filed with this Department.

This is based upon departmental records; Block #: 540; Lot #: 26, Certificate of Occupancy # 009993.

Sincerely,

Laura V. Osorio, R.A.,
Acting Borough Commissioner
Manhattan

LVO/lo:

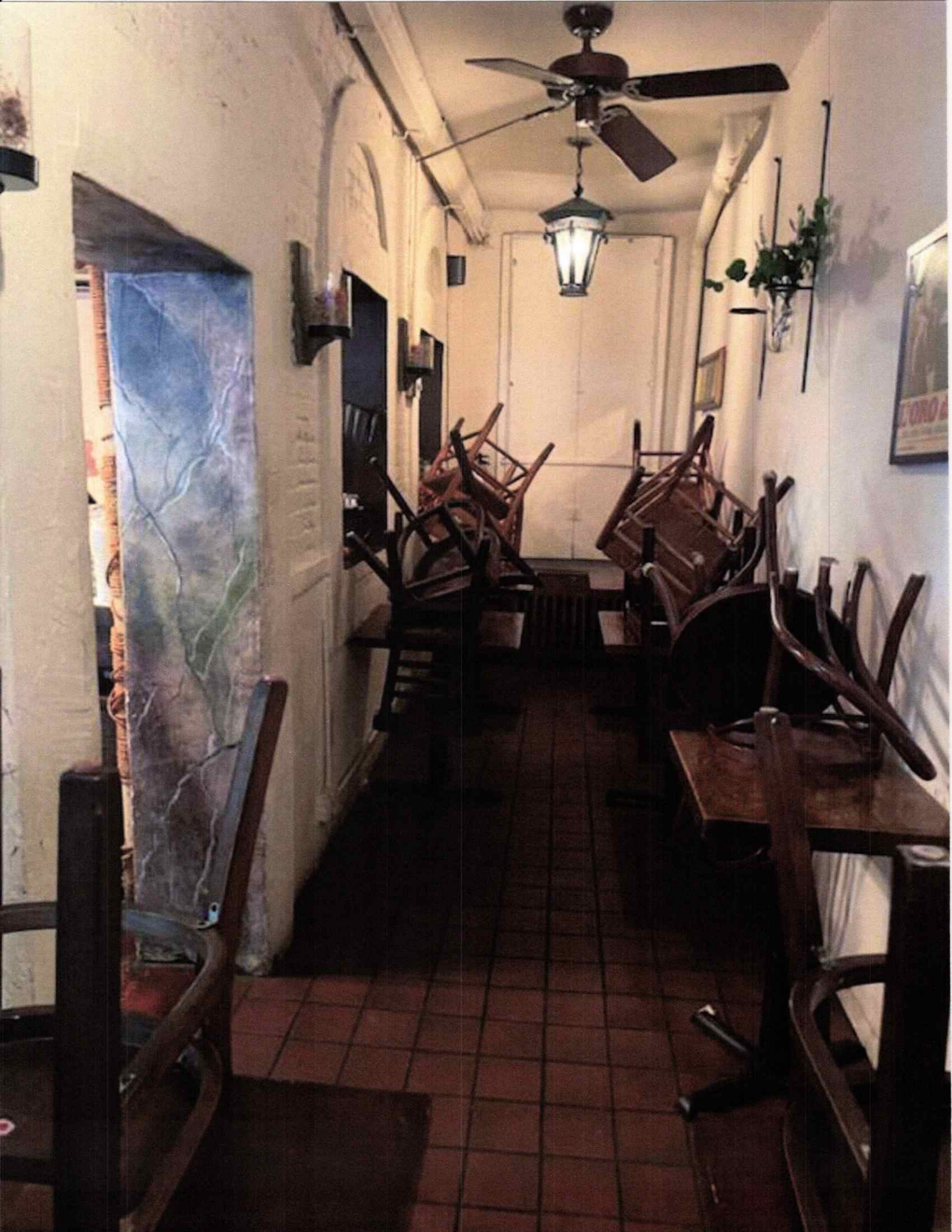
Cc: Dileep Kherdekar, P.E., First Deputy Borough Superintendent
Ginjo Topino, Plan Examination
LNO File
Premises File



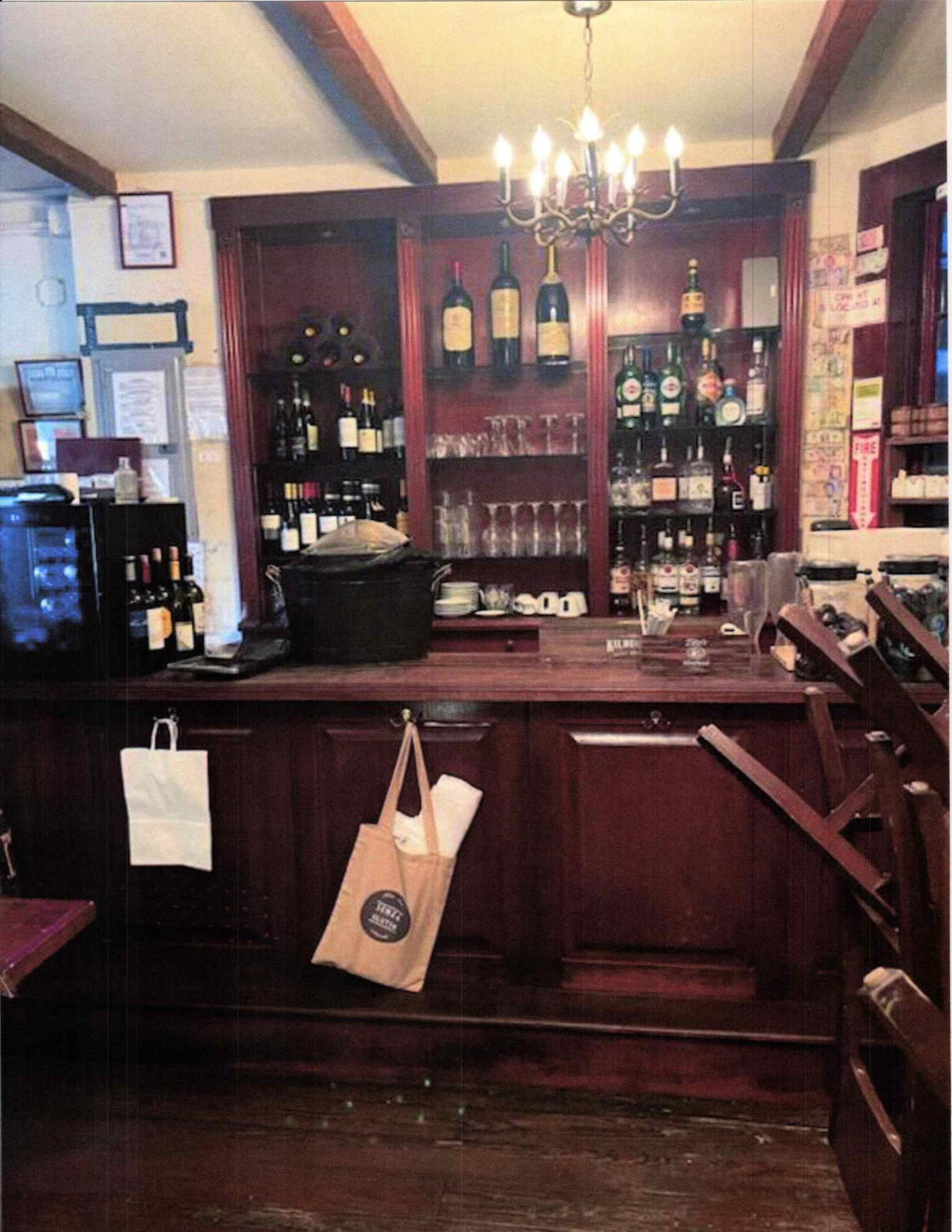












DRINK HERE
LOCATED AT

WINE

FIRE







PRIVATE

PULL

NO SMOKING

REST

CAUTION
WATCH
YOUR STEP

REST

CAUTION
WATCH
YOUR STEP

RESTROOM

CAUTION
WATCH
YOUR STEP

ION
TCH
STEP





EMPLOYEE ONLY

TM

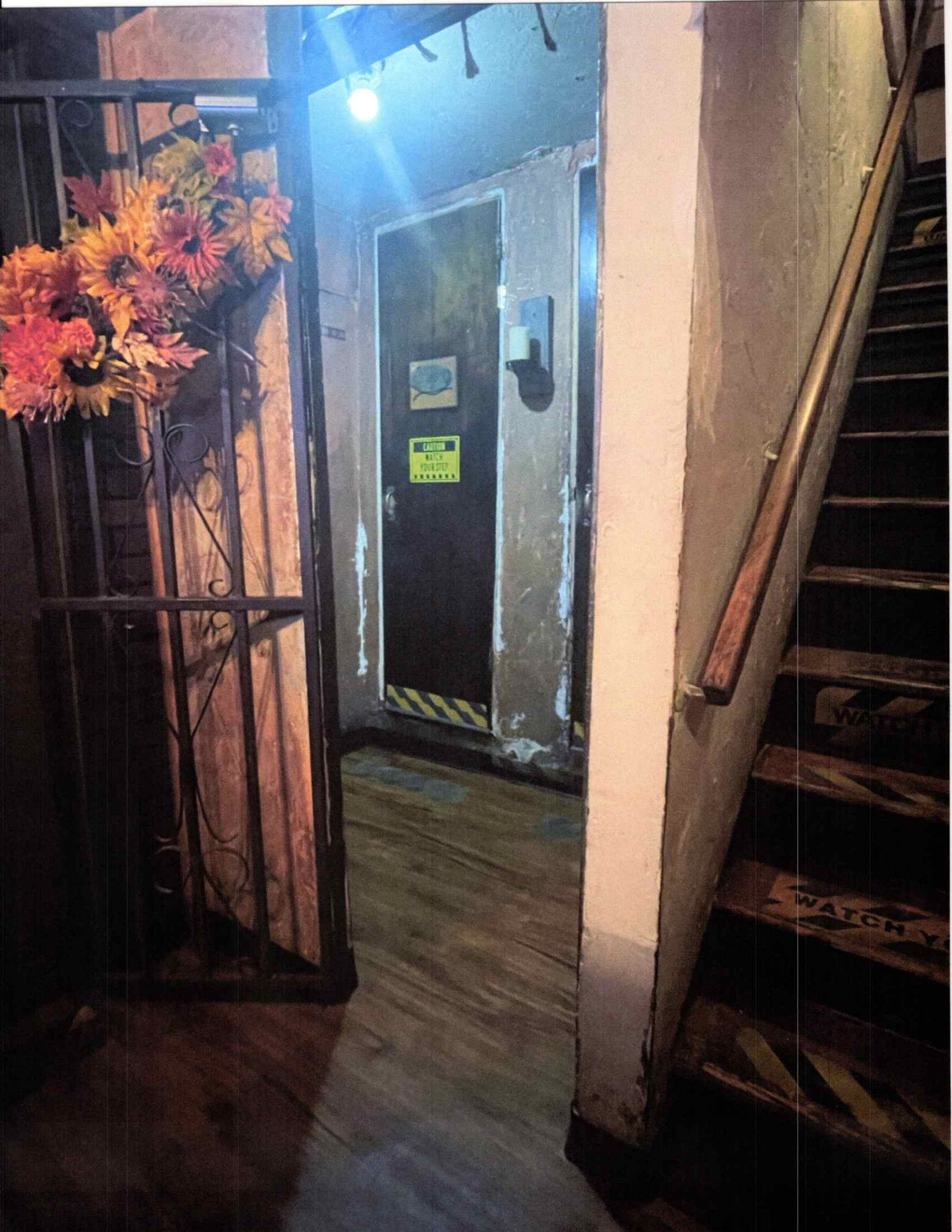


WATCH YOUR STEP

WATCH YOUR STEP

WATCH YOUR STEP

FIRE
EXTINGUISHER



CAUTION
WATCH
YOUR STEP

WATCH YOUR STEP

NO SMOKING



CAUTION
WATCH
YOUR STEP



RESTROOM

CAUTION
WATCH
YOUR STEP



WATCH YOUR STEP

