



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:

- X 1. A list of all other licensed premises within 500 ft. of this location including Beer and Wine.
- X 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.
- N/A 3. Provide any plans filed or to be filed with the Buildings Department.
- X 4. Proposed menu, if applicable.
- N/A 5. Certificate of Occupancy or Letter of No Objection for the premises.
- X 6. Letter of Understanding or Letter of Intent from the Landlord.
- X 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.)
- X 8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): Eataly Lafayette LLC

Trade name (DBA): Casa Eataly

Premises address: 200 Lafayette Street, New York, NY 10012

Cross Streets and other addresses used for building/premise:
Located Between Broome Street and Spring Street

CONTACT INFORMATION:

Principal(s) Name(s):
Marco Oppedisano

Office or Home Address: 4 _____

City, State, Zip: New York, NY 10010

Telephone #: _____ email : marco.oppedisano@eataly.com

Landlord Name / Contact:
200 Lafayette LLC

Landlord's Telephone and Fax: _____

NAMES OF ALL PRINCIPAL(s): NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Please see rider

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
A sit-down restaurant serving authentic Italian food and craft cocktails in addition to a retail shopping
market component and a quick service retail/grab and go counter consisting of coffee, pastry, and
pizza.

Eataly Lafayette LLC
200 Lafayette St., New York, NY 10012
Community Board 2 Questionnaire – **Principals**

On September 21, 2022, the current shareholders of **Eataly S.p.A.** (Italian tax code 09450580015) - i.e. the indirect but sole owner of Eataly – **Eatinvest S.p.A.** (Italian tax code 03131220042), **Carlo Alberto Società Semplice** (Italian tax code 90040020043) and **Clubitaly S.p.A.** (Italian tax code 08558280965) and **Food Experience Investments S.à r.l.**, a private limited liability company incorporated under the laws of the Grand Duchy of Luxembourg (registered with the Luxembourg Register of Commerce and Companies under number B255443), an investment subsidiary indirectly held by **Investindustrial VII L.P.**, a limited partnership formed under the Laws of England and Wales (registered with the UK Companies' House under number LP19889) ("**Investindustrial**"), entered into an investment agreement according to which **Investindustrial** will perform, subject to the satisfaction of certain conditions precedent, an investment in **Eataly S.p.A.** whereby **Investindustrial**, directly or through a subsidiary, will acquire a 52% shareholding in the share capital of **Eataly S.p.A.** and which, therefore will result in: (i) **Investindustrial** owning 52% of all of Eataly's New-York-licensed businesses ("**Licensees**") (as well as its other U.S. and foreign establishments) upon closing, and (ii) existing owners **Eatinvest S.p.A.**, **Carlo Alberto Società Semplice**, and **Clubitaly S.p.A.** owning the remaining 48% of the Licensees.

The transaction further provides that, pursuant to (a) the purchase and sale agreement entered into on September 21, 2022 by and between **Appena Fatto LLC**, **the Miles and Olivia Bastianich Trust**, as SELLERS, and **Eataly America Inc.**, as PURCHASER, and (b) the purchase and sale agreement entered into on September 21, 2022 by and between **Saper Eataly Trust**, as SELLER, and **Eataly America Inc.**, as PURCHASER, regarding the acquisition of the minority interests in **Eataly USA LLC** and **Eataly Wine LLC**, **Eataly America Inc.** will wholly own the corporate capital of **Eataly USA LLC** and **Eataly Wine LLC**.

Additionally, the following individual will continue to have an interest or be a principal to the Licensees post-closing:

- Luca Baffigo Filangieri

Moreover, Eataly has appointed the following individual to oversee the Licensees:

- Marco Oppedisano

Investindustrial's ownership will be through an entity akin to a U.S. limited partnership. No limited partner or general partner will own 10% or more of the Licensees, individually or indirectly.

The following individuals will no longer have an interest in the Licensees; nonetheless, because they are the current principals, we are providing a list of their licensed NY establishments:

- Joseph Bastianich
- Lidia Bastianich
- Tanya Bastianich Manuali

Eataly Lafayette LLC
 200 Lafayette St., New York, NY 10012
 Community Board 2 Questionnaire – **Principals**

- Lawrence Saper
- Carol Saper
- Adam Saper
- Jerry Schneider

Adam Saper	
Eataly NY LLC	200 5 th Avenue, Ground Floor, New York, NY 10010
Eataly NY FIDI LLC	4 World Trade Center, New York, NY 10006
LSEBG LLC	200 5 th Avenue, New York, NY 10010
Eataly Wine LLC	500 5 th Avenue, New York, NY 10010
Eataly NY LLC	Flatiron Public Plaza North, New York, NY 10010

Lidia Bastianich	
IL Posto LLC	85 10 th Avenue, New York, NY 10011
Felidia Restaurant Inc.	243 East 58 th Street, New York, NY 10022
Eataly NY LLC	200 5 th Avenue, New York, NY 10010
Eataly NY FIDI LLC	4 World Trade Center, New York, NY 10006
Pola Restaurant Inc.	355 West 46 th Street, New York, NY 10036
Pulpo LLC	402 West 43 rd Street, New York, NY 10036

Joseph Bastianich	
Eataly NY LLC	200 5 th Avenue, Ground Floor, New York, NY 10010
Eataly NY FIDI LLC	4 World Trade Center, New York, NY 10006
LSEBG LLC	200 5 th Avenue, New York, NY 10010
Eataly NY LLC	Flatiron Public Plaza North, New York, NY 10010
Pane Sardo LLC	1 5 th Avenue, New York, NY 10003
El Mono LLC	52 Irving Place, New York, NY 10003
El Mono LLC	125 East 17 th Street, New York, NY 10003
Babbo LLC	110 Waverly Place, New York, NY 10011
Red Clam LLC	170 Thompson Street, New York, NY 10012
Il Posto LLC	85 10 th Avenue, New York, NY 10011
La Loggia LLC	18 Mill Street, Port Chester, NY 10573
Tarry Wine LLC	175 North Main Street, Port Chester, NY 10573
Pola Restaurant Inc.	355 West 46 th Street, New York, NY 10003
Pulpo LLC	402 West 43 rd Street, New York, NY 10036
Striped Marlin at 85 Tenth LLC	85 10 th Avenue, New York, NY 10011
Plinio Group LLC	108 East 16 th Street, New York, NY 10003
Chez David Restaurant LLC	411 West 22 nd Street, New York, NY 10036

Eataly Lafayette LLC
 200 Lafayette St., New York, NY 10012
 Community Board 2 Questionnaire – **Principals**

Labin LLC	402 West 43 rd Street, New York, NY 10036
Maritima LLC	88 9 th Avenue, Terrace 1 st Floor, New York, NY 10011
Tarry Fine Foods LLC	179 North Main Street, Port Chester, NY 10573

Luca Baffigo Filangieri	
Eataly NY LLC	200 5 th Avenue, Ground Floor, New York, NY 10010
Eataly NY FIDI LLC	4 World Trade Center, New York, NY 10006
LSEBG LLC	200 5 th Avenue, New York, NY 10010
Eataly Wine LLC	500 5 th Avenue, New York, NY 10010
Eataly NY LLC	Flatiron Public Plaza North, New York, NY 10010

Tanya Bastianich Manuali	
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Eataly NY FIDI LLC	4 World Trade Center, New York, NY 10006
LSEBG LLC	200 5 th Avenue, New York, NY 10010
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Jerry M Schneider	
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LSEBG LLC	200 5 th Avenue, New York, NY 10010
Eataly Wine LLC	500 5 th Avenue, New York, NY 10010
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Eataly Lafayette LLC
200 Lafayette St., New York, NY 10012
Community Board 2 Questionnaire – **Principals**

Eataly NY LLC	Flatiron Public Plaza North, New York, NY 10010
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Carol Saper	
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INVESTINDUSTRIAL INVESTS IN EATALY, A GLOBAL ITALIAN HERITAGE RESTAURANT AND FOOD RETAIL GROUP, TO STRENGTHEN INTERNATIONAL EXPANSION



21 September 2022 – An investment company of Investindustrial VII L.P. ("Investindustrial") and Eataly S.p.A. ("Eataly", the "Company" or the "Group") have signed an agreement to support the international growth of Eataly, the ambassador of 'Made in Italy' food, which for almost 20 years has been promoting the sale of high-quality Italian food products and restaurant concepts in prestigious locations globally.

The transaction provides for an investment of €200m and a concurrent purchase by Investindustrial of a part of the shares held by existing shareholders, which will lead to Investindustrial becoming the majority shareholder. The transaction provides that, at closing, Investindustrial will hold 52% of the Company, with the existing shareholders Eatinvest (Farinetti family), the Baffigo / Miroglio family and Clubitaly (Tamburi Investment Partners) owning the remaining 48% of the Company. The investment will allow Eataly to retire net financial debt and maximize financial flexibility for the Group's global expansion plans.

Eataly runs its business according to a sustainability philosophy which aims to provide continuous support for local agri-food supply chains and the export of excellent food products. The capital injection reinforces the Company's role as the global ambassador of 'Made in Italy' food excellence through both the opening of flagship stores and the development of new formats, as well as enabling the acquisition of all the minority shares in Eataly's existing US business.

Nicola Farinetti, who currently holds the position of Chief Executive Officer, will assume the position of Chairman of the Company. A new CEO will be announced shortly with the mission of leading the Company into its next phase of growth on a global scale.

Investindustrial, the Farinetti family, the Baffigo/Miroglio family and Clubitaly (TIP) intend to continue to support the development of the business, both through opening new flagship stores and new formats in large cities, as well as continuing along the path of sustainability that has characterized Eataly since its inception.

Eataly's growth will be supported by Investindustrial and its deep knowledge of the food sector and its presence in the Italian, European, North American and Asian markets. Headquartered in Italy, Eataly will continue to expand in foreign markets such as North America, where it is already active with 8 flagship stores, and through continued development in Europe, as well as the Middle East and Asia, where the Group is present with 16 franchise stores.

Investindustrial has extensive experience in the food sector, in which it has recently invested over €2.5 billion. To date, Investindustrial's investments are supporting the global development of various historic and iconic Italian companies focused on three segments: (i) private label food products, such as La Doria, a leading European producer of legumes, peeled tomatoes, tomato sauce and fruit juices, and a meal preparation business of Treehouse Foods; (ii) ingredients companies, such as CSM Ingredients, Italcanditi and Parker Food Group, and food tech companies such Hi-Food, and (iii) hospitality, through the Dispensa Emilia restaurant chain.

Andrea C. Bonomi, Chairman of Investindustrial's Advisory Board, said: *"We are delighted to be able to support Eataly, an example of Italian excellence in the world, as a long-term partner. Thanks to the vision and entrepreneurial ability of the Farinetti family, Eataly represents a unique and innovative player that has led the revolution of the concept of high-quality Italian food all over the world. We look forward to supporting Eataly by leveraging our deep experience in helping companies grow globally with the highest ESG and sustainability principles. The collaboration between Investindustrial, the Farinetti family, the Baffigo/Miroglio family and Clubitaly (TIP) is focused on supporting Eataly's next stage of growth, preserving its unique DNA and maintaining its profile of sustainability, supply chain control and integrity."*

Nicola Farinetti, CEO of Eataly, commented: *"The agreement we signed launches a strategic partnership that propels Eataly into a new phase of its history, by accelerating its international growth. This partnership will allow us to strengthen our unique format worldwide, promote innovative projects related to innovation and enhance our capabilities. We are happy to take this new path together with such a reputable partner as Investindustrial, who shares Eataly's values and vision, and has chosen to support us in achieving our goal to be the Italian ambassador for "Made in Italy" around the world. The know-how and resources that Investindustrial will bring to the Eataly model represent an extraordinary lever to look to the future with greater confidence and momentum, strengthened by our history and in continuity with the results achieved to date thanks to the work of all of Eataly's global team members."*

Advising Investindustrial were Studio Legale Chiomenti and Kirkland & Ellis as legal advisor, Deloitte as accounting and tax advisor, Boston Consulting Group for the commercial due diligence and UniCredit as financial advisor. Investindustrial has also been supported by Ramboll (environmental, health and safety) and by WTW (insurance).

Eataly was supported by Studio Legale e Tributario Fivelex, for the legal aspects of Italian law, as well as by Tarter Krinsky & Drogin LLP, Danow, McMullan & Panoff, P.C. and Olshan Frome Wolosky LLP, for legal matters in the United States, as well as Biscozzi Nobili Piazza in Italy for tax matters.

About Investindustrial

Investindustrial is a leading European group of independently managed investment, holding and advisory companies with €11 billion of raised fund capital. With ESG principles deeply embedded into the Firm's core approach, Investindustrial has more than 30-year history of providing mid-market companies capital, industrial expertise, operational focus and global platforms to accelerate sustainable value creation and international expansion. Certain companies of the Investindustrial group are authorized by, and subject to regulatory supervision of the FCA in the United Kingdom and the CSSF in Luxembourg. Investindustrial's investment companies act independently from each other and each Investindustrial fund.

Additional information is available at www.investindustrial.com

About Eataly

Eataly, founded in 2003 by Oscar Farinetti, is focused on providing high quality, sustainable products for all. Eataly is the largest Italian retail and dining experience in the world, transforming the way consumers enjoy Italian food, beverage and, culture through markets, counters, cafés, restaurants and educational offerings. . Eataly currently has 44 shops in 15 countries, including Italy, the United States, Canada, the United Arab Emirates, Japan, Germany, Great Britain, France, Sweden and Brazil. And it is implementing a significant plan of new openings in some of the world's major cities. The group, which is headquartered in Monticello D'Alba (Cuneo), has an expected turnover of about EUR 600 million by 2022.

Additional information is available at www.eataly.net

For further information please contact

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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.)

N/A

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

Pirch showroom, then vacant with occasional retail pop-ups.

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: N/A

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:

N/A

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: 7 Year Built : 1900

Describe neighboring buildings:

Zoning Designation: M1-5/R7D and SNX

Zoning Overlay or Special Designation (applicable) FRESH Zone

Block and Lot Number: 482 / 7504

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 : N/A

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 Open Restaurants

What is the proposed Occupancy? 425

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? N/A

If yes, what is the use group for the premises? N/A

If yes, is proposed occupancy permitted? yes no, explain : N/A

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

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: 2 single doors to be added on Lafayette; exterior signage & awnings to be added

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 18,353 sq. ft.

If more than one floor, please specify square footage by floors: 11,612 sq. ft. (ground); 6,741 sq. ft. (basement)

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

280 sq. ft.

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

How many entrances are there? 2 How many exits? 3 How many bathrooms? 3 public

Is there access to other parts of the building? no yes, explain: Mechanical rooms and emergency exits to other parts of building

OVERALL SEATING INFORMATION:

Total number of tables? 58 Total table seats? 166

Total number of bars? 2 Total bar seats? 12

Total number of "other" seats? 14 please explain: Counter seating (not bar)/Quick-Service Retail area

Total OVERALL number of seats in Premises: 192

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 12

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

Any food counters? no yes, describe: Quick-service retail counter offering coffee, pastries, pizza by the slice

For Alterations and Upgrades:

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

* 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: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
7am to 11pm 7am to 11pm 7am to 11pm 7am to 11pm 7am to 11pm 7am to 12am 7am to 12am

Will the business employ a manager? no yes, name / experience if known : Unknown at this time

Will there be security personnel? no yes(if yes, what nights and how many?) 1 (24-hours/day, 7 days/wk)
Do you have or plan to install French doors, accordion doors or windows that open? no yes

If yes, please describe : N/A

Will you have TV's ? no yes (how many?) N/A

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: Ceiling speakers conencted to background music system; using soft surfaces, window treatment, upholstered furniture, & drywall ceilings to dampen noise

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? 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 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 ½ " 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

Address: N/A

Distance: N/A

Name of School / Church: N/A

Address: N/A

Distance: N/A

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

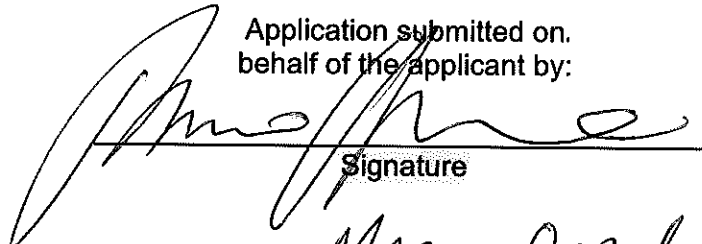
Contact Person: Marco Oppedisano

Phone: [REDACTED]

Address: 200 Lafayette St., New York, NY 10012

Email: marco.oppedisano@eataly.com

Application submitted on
behalf of the applicant by:



Signature

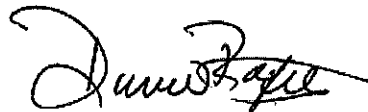
Print or Type Name

MARIO OPPEDISANO

Title

EAST COAST Regional Director

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
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

Jeanine Kiely, Chair
Susan Kent, First Vice Chair
Valerie De La Rosa, Second Vice Chair
Bob Gormley, District Manager



Antony Wong, Treasurer
Eugene Yoo, Secretary
Ritu Chatterjee, Assistant Secretary

Community Board No. 2, Manhattan

3 Washington Square Village
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COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE ADDENDUM FOR OUTDOOR SEATING

For a Liquor License Application that includes any outdoor areas, please complete the following:

- Submit a diagram of outdoor seating indicating length and width of area(s) and location of all tables and chairs. Include all obstructions (trees, fire hydrants, proximity to bus stops, bike racks, signs, etc.).
- Submit photos of the premises where the sidewalk café and/or roadbed will be located. Required photos show one frontal, one left and one right side view of proposed sidewalk café and/or roadbed.
 - Photos must show complete sidewalk and/or roadway area where sidewalk café and/or roadbed will be including views to curb and neighboring properties.
 - For rear yard, show photos of yard and surrounding area, including upper view of adjacent buildings.

Name of Applicant: Eataly Lafayette LLC

Address of Premises: 200 Lafayette Street, New York, NY 10012

Sidewalk café will have no more than (If premises is located on a corner please indicate for both streets):

5 tables and 10 seats on Lafayette Street

4 tables and 8 seats on Broome Street

Hours of sidewalk café: 8am to 8pm.

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): N/A

~~Roadbed will have no more than (If premises is located on a corner please indicate for both streets):~~

~~_____ tables and _____ seats on _____ Street~~

~~_____ tables and _____ seats on _____ Street~~

~~Hours of roadbed: _____ to _____.~~

~~Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): _____~~

~~Rear yard will have no more than _____ tables and _____ seats~~

~~Hours of rear yard: _____ to _____.~~

Does seating extend beyond the business frontage? No Yes

Will outdoor dining structures on the sidewalk be enclosed on three (3) or more sides? No Yes

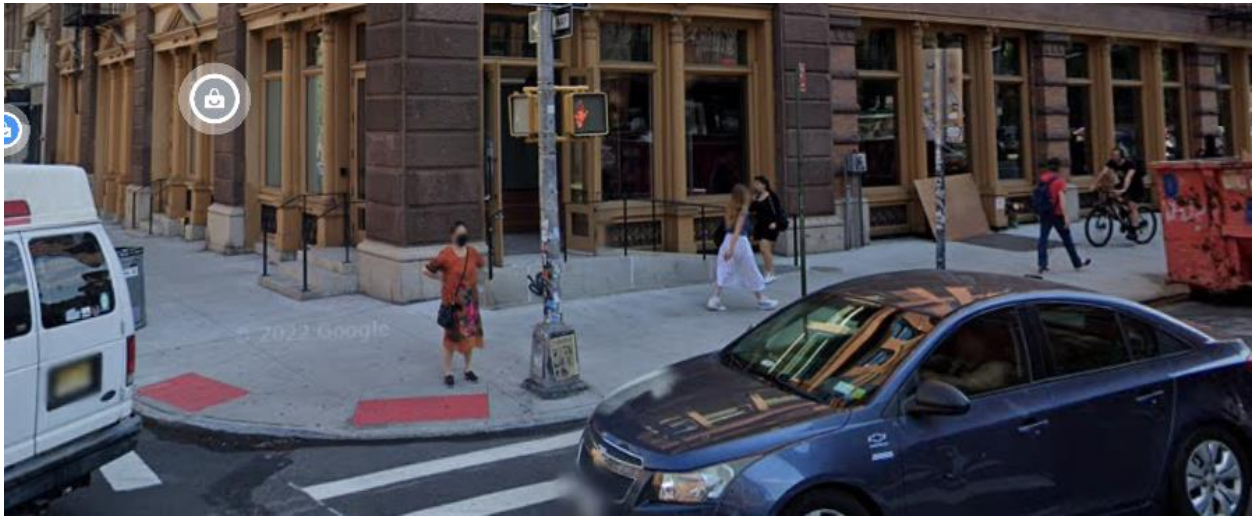
~~Will outdoor dining structures on the roadbed be enclosed on three (3) or more sides? No Yes~~

Is there any outdoor music, speakers or TVs? No Yes, please describe: N/A

Will heating elements be used? No Yes, please describe: N/A

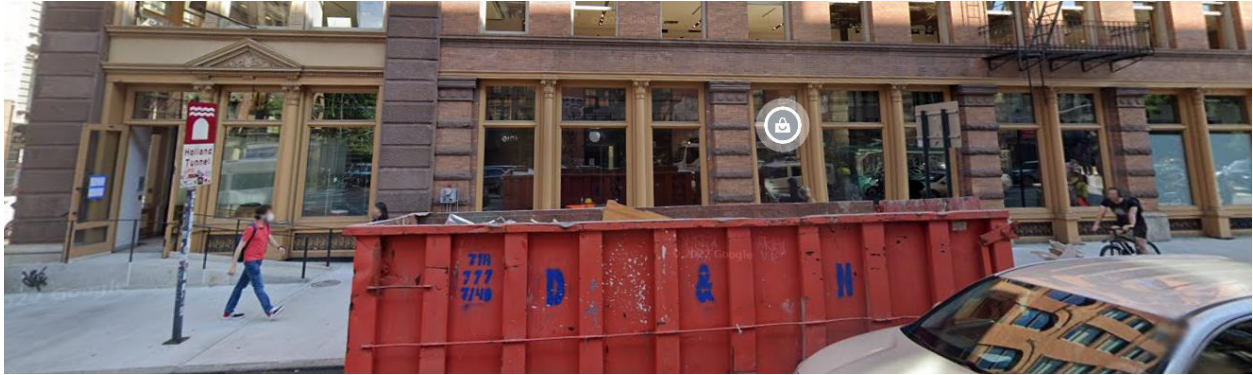
Eataly Lafayette LLC
200 Lafayette St., New York, NY 10012
Community Board 2 Questionnaire: Outdoor Addendum – **Photos of Outdoor Area**

Intersection of Lafayette St. and Broome St.



Eataly Lafayette LLC
200 Lafayette St., New York, NY 10012
Community Board 2 Questionnaire: Outdoor Addendum – **Photos of Outdoor Area**

Lafayette Street Side of Premises



Eataly Lafayette LLC
200 Lafayette St., New York, NY 10012
Community Board 2 Questionnaire: Outdoor Addendum – **Photos of Outdoor Area**

Lafayette Street Open Restaurants Area



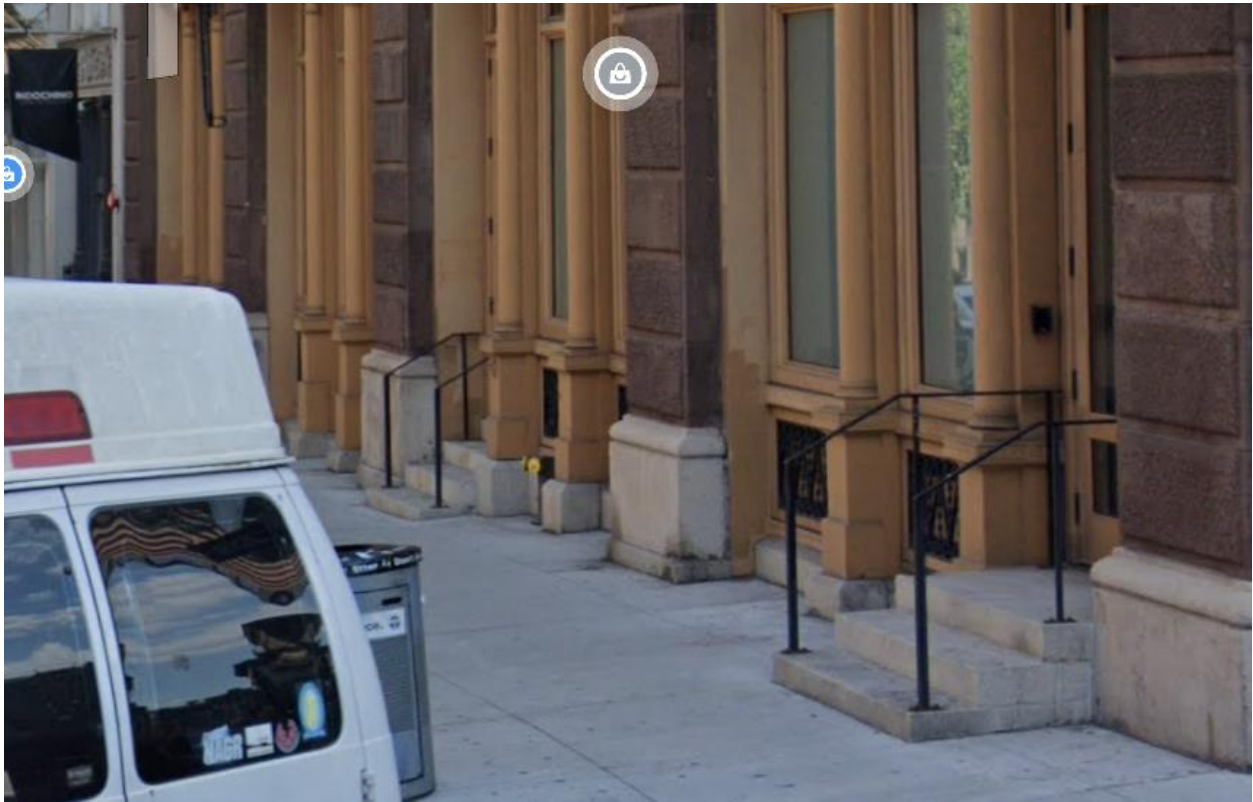
Eataly Lafayette LLC
200 Lafayette St., New York, NY 10012
Community Board 2 Questionnaire: Outdoor Addendum – **Photos of Outdoor Area**

Broome Street Side of Premises



Eataly Lafayette LLC
200 Lafayette St., New York, NY 10012
Community Board 2 Questionnaire: Outdoor Addendum – **Photos of Outdoor Area**

Broome Street Open Restaurants Area



FLOORPLANS

EATALY
200 Lafayette Street
New York NY 10012

Gensler
1700 Broadway
Suite 400
New York, NY 10019
United States
Tel: 212.492.1400
Fax: 212.492.1472

FISKA
MEP
588 Eighth Avenue
Floor 13
New York, NY 10018
Tel: 212.736.9600
Fax: 212.736.9020

cinilittle.
FOOD SERVICE
2300 Yonge Street
Suite 1600
Toronto, Ontario M4P1E4
Tel: 416.480.9777 Description

OVERAGES
ISSUED FOR SCHEMATIC DESIGN

LIGHTING
78 Kingston Road
Toronto, Ontario M4L 1S6
Tel: 416.696.9889

GMS
STRUCTURAL
129 West 27th Street
5th Floor
New York, NY 10001
Tel: 212.254.0030

RIZZOROUGH
EXPEDITOR
1350 Broadway
5th Floor
New York, NY 10018
Tel: 212.695.5980

Seal / Signature

**PROGRESS SET
NOT FOR
CONSTRUCTION**

Project Name
Eataly - 200 Lafayette St

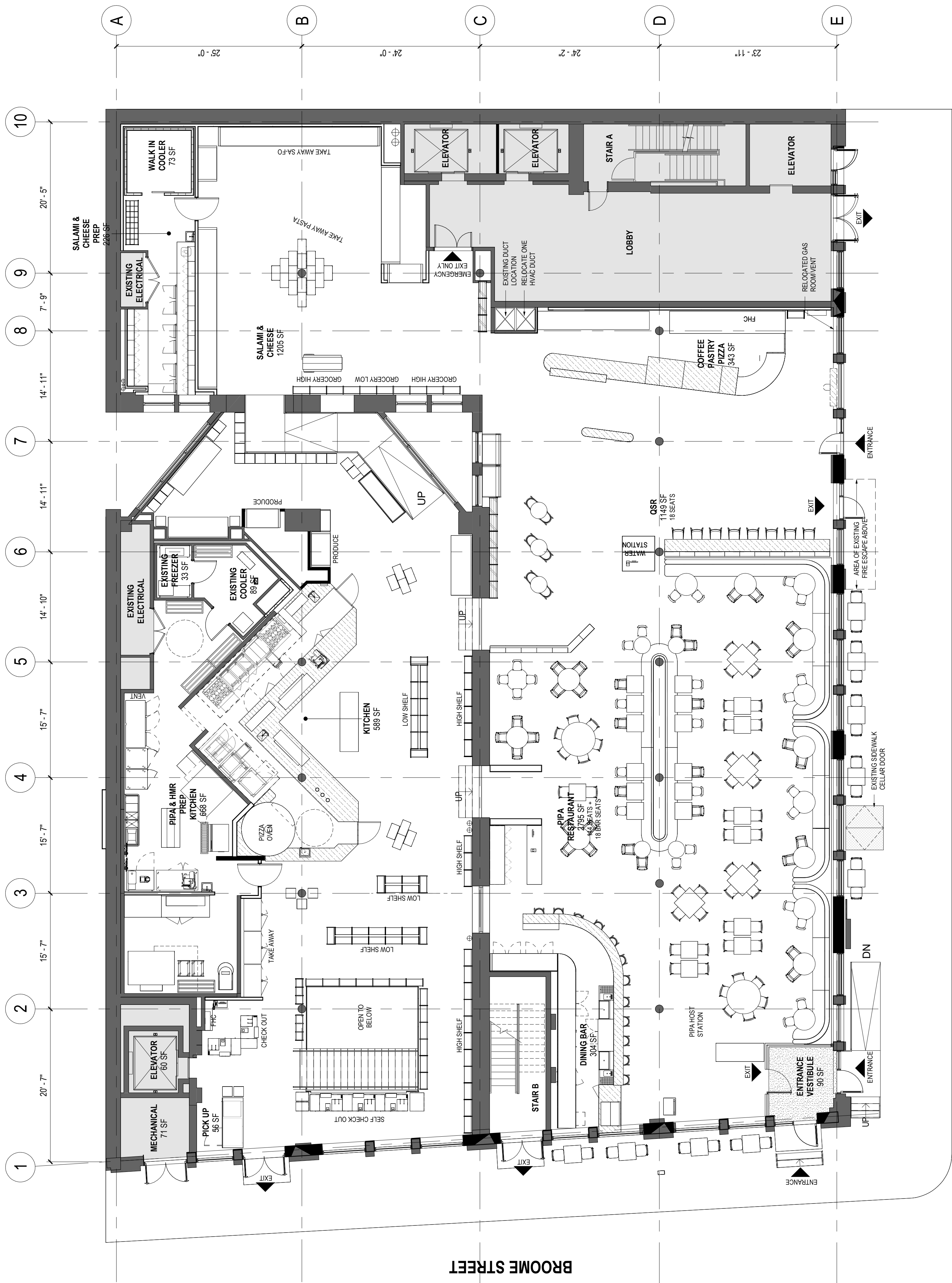
Project Number
067.1244.000

Description
LEVEL 1 - ILLUSTRATIVE PLAN

Scale
1/8" = 1'-0"

A-01.

DOB NOW JOB # XX XXXX
DRAWING NO. _____ OF _____
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LAFAYETTE STREET

BROOME STREET

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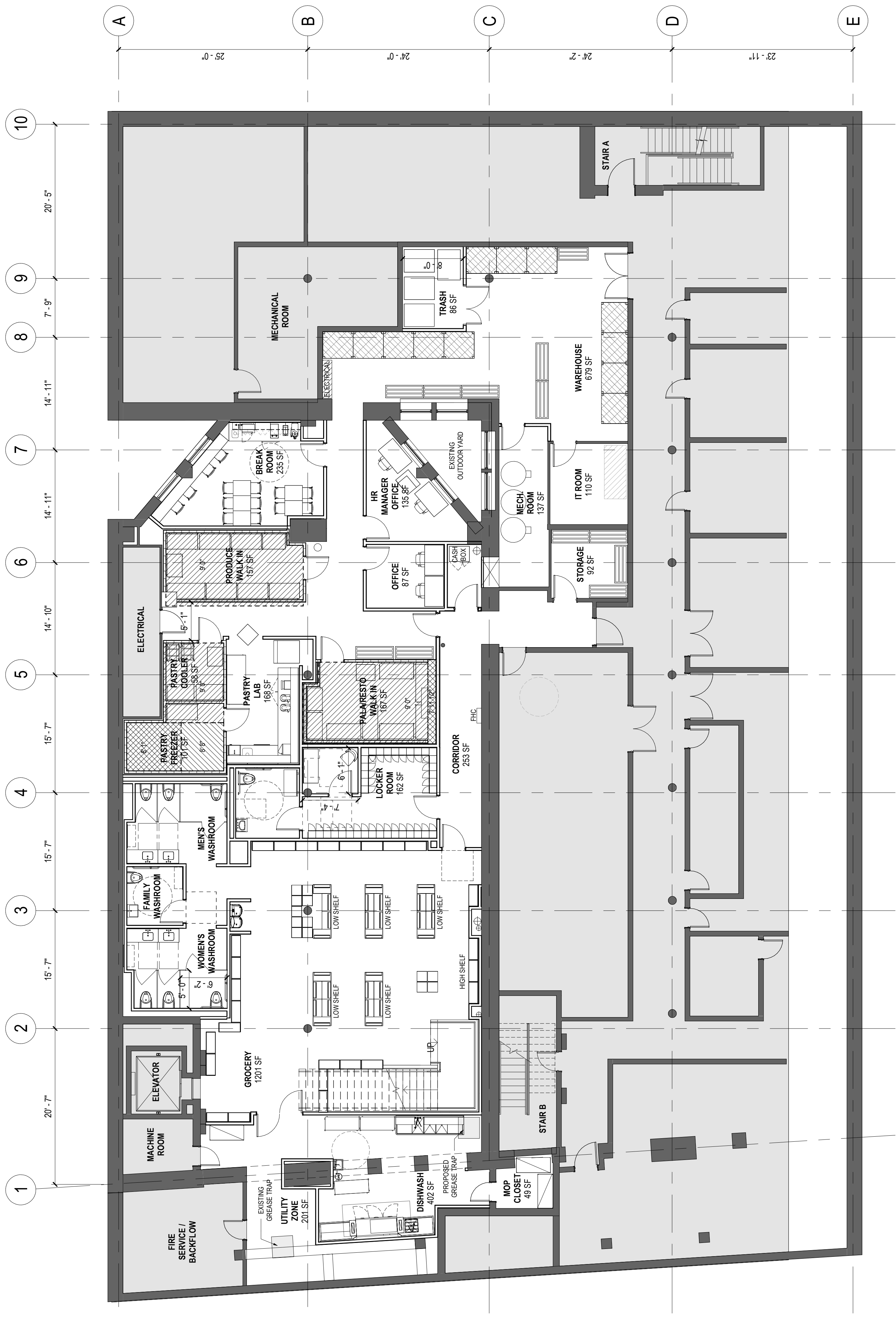
Project Name
Eataly - 200 Lafayette St

Project Number
067.1244.000

Description
BASEMENT - ILLUSTRATIVE PLAN

Scale
1/8" = 1'-0"

A-02.
DOB NOW JOB # XX XXXX
DRAWING NO. _____ OF _____
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MENU

ANTIPASTI

FOCACCIA  **3**
Housemade Focaccia, Fresh Rosemary, Olitalia Extra Virgin Olive Oil
ADD Liuzzi Burrata +5 | 18-Month Prosciutto di Parma Ferrarini +6

ARANCINI ALLO ZAFFERANO **12**
MOZZARELLA E PISELLI 
Fried Cannaroli Riceballs Filled with Fresh Housemade Mozzarella and Peas

CROSTINI STRACCIATELLA **12**
E PESTO DI OLIVE 
Grilled Housemade Otto Bread, Housemade Stracciatella, Castelvetrano Olive Pesto

BRUSCHETTA RICOTTA **16**
E TARTUFO 
Grilled Housemade Otto Bread, Calabro Ricotta, Urbani Black Truffle Honey

BURRATA E ZUCCA   **19**
Liuzzi Burrata, Roasted Winter Squash, Toasted Pumpkin Seeds

POLPETTE **19**
Braised Beef and Pork Meatballs, Mutti Tomato, Genuine Fulbi Pecorino Romano DOP, Housemade Focaccia

GALAMARI FRITTI **20**
Fried New England Squid, Calabrian Chili Aioli, Lemon

PROSCIUTTO E MOZZARELLA  **21**
Prosciutto di Parma Ferrarini 18-Month, Housemade Mozzarella, Olitalia Extra Virgin Olive Oil

CARPACCIO DI MANZO **21**
E TARTUFO 
Creekstone Farms Beef Eye Round, Urbani Black Truffle, Agriform Parmigiano Reggiano® DOP

GRAN TAGLIERE **36**
DI SALUMI E FORMAGGI
Chef's Selection of Italian Cured Meats and Cheeses, Liuzzi Burrata, Bruschetta with Broccoli Rabe, Grilled Rustic Bread

INSALATE

ADD Liuzzi Burrata +5 | Grilled Chicken Breast +6
Poached Atlantic Shrimp +9

INSALATA DI RUCOLA   **13**
Baby Arugula, Agriform Parmigiano Reggiano® DOP, Lemon Vinaigrette

INSALATA CON ZUCCA   **16**
Roasted Winter Squash, Baby Kale, Radicchio, Baby Spinach, Walnuts, Raisins, Pumpkin Seeds, Ponti Balsamic Vinaigrette

INSALATA DI CECI   **17**
Marinated Chickpeas, Brown Rice, Dried Cranberries, Spinach, Radicchio, Toasted Almonds, Herb Vinaigrette

INSALATA CAVOLO E QUINOA  **18**
Kale, Roasted Beets, Walnuts, Goat Cheese, Quinoa, White Balsamic Vinaigrette

PIZZA

PIZZA NAPOLETANA
Eatably has teamed up with the experts at Rossopomodoro to bring you traditional Neapolitan pizza.

ROSSOPOMODORO
pizzeria napoletana

“A RUOTA DI CARRO”
A wider, crispier napoletana pizza

MARGHERITA  **20**
San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil

MARINARA TSG  **15**
San Marzano Tomato Sauce, Garlic, Oregano, Fresh Basil, Extra Virgin Olive Oil

MARGHERITA VERACE TSG  **18**
San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil


QUATTRO FORMAGGI  **19**
Grana Padano DOP, Pecorino Romano, Buffalo Mozzarella, Gorgonzola Dolce, Fresh Basil, Extra Virgin Olive Oil

CALZONE **20**
Ricotta, Buffalo Mozzarella, Rovagnati Granbiscotto Ham, San Marzano Tomato Sauce, Fresh Basil, Extra Virgin Olive Oil

MASSESE **21**
San Marzano Tomato Sauce, Buffalo Mozzarella, Ferrarini Spicy Salami, Fresh Basil, Extra Virgin Olive Oil

SALSICCIOTTA **22**
San Marzano Tomato Sauce, Buffalo Mozzarella, Mushroom, Sweet Italian Sausage, Fresh Basil, Extra Virgin Olive Oil


CAPRICCIOSA **22**
San Marzano Tomato Sauce, Buffalo Mozzarella, Mushroom, Gaeta Olive, Rovagnati Granbiscotto Ham, Artichoke, Basil, Extra Virgin Olive Oil

FRU FRU  **24**
Three Part Pizza: One Part Quattro Formaggi, One Part Margherita Verace TSG, and One Part Genovese with Basil Pesto, Cherry Tomatoes and Buffalo Mozzarella

FUNGHI E TARTUFO  **26**
White Truffle and Porcini Cream, Buffalo Mozzarella, Mushroom, Parsley, Extra Virgin Olive Oil

BUFALOTTA **26**
Buffalo Mozzarella, Cherry Tomato, Arugula, Rovagnati Prosciutto di Parma DOP 18-Month, Grana Padano

SALUMIERE **27**
San Marzano Tomato Sauce, Buffalo Mozzarella, Spicy Salami, Rovagnati Gran Biscotto Ham, Sweet Italian Sausage, Fresh Basil, Extra Virgin Olive Oil

LEGGERA PIZZA DOUGH  **+ 3**
Made from a blend of corn, rice and buckwheat flours.
While the flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present. Not certified for celiac disease.

PASTA

PASTA FRESCA

Housemade daily at our fresh pasta counter with Molino Grassi Organic Semolina

QUADRATI  **19**
Calabro Ricotta and Spinach Filled Pasta, Lemon Butter, Pistachio

LASAGNE EMILIANE **22**
Housemade Lasagna Sheets, Pork and Beef Ragù alla Bolognese, Bechamel, Agriform Grana Padano DOP

RAVIOLI DI ZUCCA  **23**
Butternut Squash and Calabro Ricotta Filled Ravioli, Butter, Sage, Agriform Parmigiano Reggiano® DOP

TAGLIATELLE ALLA BOLOGNESE **26**
Thin, Ribbon-Shaped Housemade Pasta, Beef and Pork Ragù, Mutti Tomato, Agriform Parmigiano Reggiano® DOP

PAPPARDELLE AL RAGÙ DI FUNGHI  **25**
Housemade Pappardelle, Mushroom Ragù, Parmigiano Reggiano® DOP

PASTA SECCA
Afètra pasta made in Gragnano, Napoli. Served al dente.

LO SPAGHETTO AL POMODORO  **18**
Afètra Spaghettino, Così Com'è Datterino Tomatoes, Roi Extra Virgin Olive Oil, Sicilian Sea Salt, Basil
ADD Housemade Mozzarella +4 | Liuzzi Burrata +5

BUCATINI CACIO E PEPE  **23**
Afètra Bucatini, Genuine Fulbi Pecorino Romano DOP, Black Pepper

VESUVIO SALSICCIA E BROCCOLI **24**
Afètra Vesuvio, Sweet Italian Sausage Ragù, Broccoli Rabe, Ricotta Salata

RIGATONI ALLA CARBONARA **28**
Afètra Rigatoni, San Carlo Guanciale, Genuine Fulbi Pecorino Romano DOP, Happy Egg Co. Heirloom Egg, Black Pepper

LINGUINE AI FRUTTI DI MARE **29**
Afètra Linguine, PEI Mussels, Manila Clams, Atlantic Shrimp, Mutti Tomato

Since 1899, the Mutti family has selected only the highest quality tomatoes, picked at the very peak of ripeness, to create their remarkably fresh tasting products. Eatably is proud to use Mutti tomatoes in the creation of our pasta dishes.

Made according to a centuries-old recipe in the Po River Valley in Northern Italy, Grana Padano DOP is a staple in Italian cuisine. Every wheel is made with semi-skimmed, unpasteurized milk from cows raised in the specific geographic area with a controlled diet of fresh or stored forage and greens.

   **Gluten Friendly**

Please inform your server of any allergies or dietary restrictions. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

GNOCCHI

Our Gnocchi are made in-house daily with Russet potatoes and pressed with ridges to better hold sauce.

POMODORO E RICOTTA  **24**
Potato Gnocchi, Mutti Tomato, Calabro Ricotta, Basil

PESTO GENOVESE  **25**
Potato Gnocchi, Basil Pesto, Agriform Parmigiano Reggiano® DOP

SORRENTINA  **26**
Potato Gnocchi, Mutti Tomato, Housemade Mozzarella, Basil

VERDI AL RAGÙ BIANCO **27**
Spinach Potato Gnocchi, Beef and Pork Ragù, Agriform Parmigiano Reggiano® DOP

NERO DI SEPPIA CON GAMBERI E POMODORO **29**
Squid Ink Gnocchi, Atlantic Shrimp, Cherry Tomato, Calabrian Chili

I CLASSICI

A selection of our favorite Italian classics curated for the season.




POLLO ALLA MILANESE **28**
Cascun Farms Chicken Breast Breaded with Housemade Bread Crumbs, Boston Lettuce, Mediterranean Sauce

TAGLIATA DI MANZO  **29**
Grilled Creekstone Hanger Steak, Baby Arugula, Shaved Parmigiano Reggiano® DOP, Ponti Aceto Balsamico di Modena

PESCE SPADA  **33**
Grilled Atlantic Swordfish, Mixed Greens Salad, Olitalia Extra Virgin Olive Oil, Lemon, Sea Salt

BRANZINO AL FORNO  **35**
Roasted Mediterranean Sea Bass, Potatoes, Cherry Tomatoes and Capers, Olitalia Extra Virgin Olive Oil, Sea Salt, Lemon

GRAN FRITTO MISTO **38**
Crispy Fried Squid, Atlantic Shrimp, Swordfish, Zucchini, Carrot, Calabrian Chili Aioli, Mediterranean Aioli

IN PARTNERSHIP WITH:
  
From golden wheels of Parmigiano Reggiano® DOP to the tangy, creamy notes of Mozzarella di Bufala DOP, Italy boasts an incredible diversity of cheeses and centuries of cheesemaking expertise. Discover the Italian regional cheesemaking traditions that the country has to offer.

A true Italian masterpiece, Parmigiano Reggiano® DOP is a category all of its own. At Eatably, we only use authentic Parmigiano Reggiano® DOP, made in Emilia-Romagna with raw, unpasteurized milk from local cows, according to traditional & artisanal methods.

Enjoy complimentary Balsamic Vinegar of Modena IGP from Ponti on request. Made in Vigonza using must from Emilia Romagna grapes, Ponti's Balsamic Vinegar of Modena IGP is slowly matured in wood casks to impart distinctive scents and flavors. Pick up a bottle in our marketplace!

HOW TO GNOCCHI

WHAT ARE GNOCCHI?
Pronounced N(Y)OK-ee these are a hearty, bite-sized pasta often found on Italian tables. Its name directly translates to “little knuckles” because of its pillow shape and textured ridges.

HOW ARE THEY TRADITIONALLY MADE?

Gnocchi are formed by cutting small pillows from a thin roll of dough, then pushed in a rolling motion over a fork or an “arriccignocchi,” the board used for creating the iconic ridges.

DID YOU KNOW?

The origins of this Italian staple are often debated.

Gnocchi date back to ancient times and were first seen in Northern Italy where the winters are more rigid and call for heartier dishes, but they are now found all over the peninsula year round.

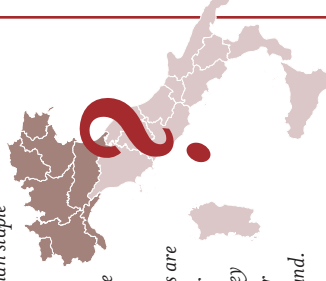
Depending on where you travel in Italy, you'll discover gnocchi dishes prepared with a variety of seasonal ingredients that draw on the local traditions.

ALWAYS FRESH

Our Gnocchi are made in-house daily using only the highest-quality ingredients such as Russet potatoes from Idaho.



Visit our Fresh Pasta Counter to bring home your own batch of gnocchi!



VINI

SPUMANTI Sparkling

Moscato d'Asti 'Briccotondo' 2020, Fontanafredda, Piemonte 15 | 60
 Prosecco Brut NV, Flor, Veneto 15 | 60
 Vino Spumante Rosato NV, Flor, Veneto 15 | 60
 Lambrusco NV, Ronco Belvedere, Emilia-Romagna 16 | 64
 Trento Brut NV, Ferrari, Trentino 18 | 72

BIANCHI Whites

Colli Orientali Friulano 'Orsone' 2019, Bastianich, Friuli 14 | 56
 Vermentino 2020, Solosole, Toscana 16 | 64
 Langhe Chardonnay 2019, Fontanafredda, Piemonte 16 | 64
 Gavi di Gavi 2020, Fontanafredda, Piemonte 18 | 72
 'Vespa Bianco' 2018, Bastianich, Friuli (Chardonnay, Sauvignon, Picolit) 19 | 76
 Fiano di Avellino 2019, Feudi di San Gregorio, Campania 19 | 76

ROSATI Rosé

Rosé 2021, Planeta, Sicilia 14 | 56
 Rose di Adele 2021, Fuedo Montoni, Sicilia 16 | 64
 Solero 2021, Fontanafredda, Piemonte 16 | 64

ROSSI Reds

Valpolicella 2020, Allegrini, Veneto 15 | 60
 Montepulciano d'Abruzzo 2019, Masciarelli, Abruzzo 15 | 60
 Maremma Sangiovese 'I Perazzi' 2019, La Mozza, Toscana 16 | 64
 Chianti Classico 2018, Fattoria Lornano, Toscana 16 | 64
 Refosco 2016, Ronchi di Gialla, Friuli 16 | 64
 Dolcetto d'Alba 2017, Mirafiore, Piemonte 18 | 72
 Primitivo 'Torcicoda' 2019, Tormaresca, Puglia 19 | 76
 Barbera d'Alba 2020, Borgogno, Piemonte 20 | 80
 Maremma 'Aragone' 2012, La Mozza, Toscana 30 | 120
 Barolo Serralunga d'Alba 2015, Fontanafredda, Piemonte 30 | 120



SPUMANTI Sparkling

Franciacorta 'Cuvee Prestige' NV, Ca' del Bosco, Lombardia 108
 Franciacorta Brut Rose 'Flamingo' NV Monte Rossa, Lombardia 120
 Trento Brut Rose 'Perle' 2014, Ferrari, Trentino 220

BIANCHI Whites

Venezia Bianco 'Plus' 2013 Bastianich, Friuli 140
 Langhe Riesling 'Era Ora' 2018, Borgogno, Langhe 130

ROSSI Reds

Chianti Classico Gran Selezione 'Il Grigio' 2015 San Felice, Toscana 110
 Etna Rosso 'Villa dei Baroni' 2017 Carranico, Sicilia 135
 Barolo 'Marencasco' 2017 Renato Ratti, Piemonte 150
 Venezia Rosso 'Calabrone' 2013 Bastianich, Friuli 190
 Bolgheri Rosso 'Le Serre Nuove' 2018 Ornellaia, Toscana 190
 Barolo 2015 Borgogno, Piemonte 220
 Barolo Riserva 'Vigna Rionda' 2006 Oddero, Piemonte 460
 Brunello di Montalcino 2016 Valdicava, Toscana 600

WINES BY THE BOTTLE



LA PIZZA & LA PASTA

SIP THE WINE OF KINGS

Lauded as the "King of Wines and the Wine of Kings", Barolo is made with 100% Nebbiolo, a prized grape variety grown in certified areas in the northern region of Piemonte. Across the world, the complex red wine is renowned for its bold flavors and potential for graceful aging. Discover one of Italy's most prestigious and celebrated wines.

RENAISSANCE 2022



'THE BAROLO OF HOPS'



Solero, Fontanafredda, Piemonte 16 | 64
 Gavi di Gavi 2020, Fontanafredda, Piemonte 18 | 72
 Serralunga d'Alba Barolo 2018, Fontanafredda, Piemonte 30 | 120

BIBITE NATURALI

Natalie's Orchard Island Orange Juice 8 oz 5
 Molecola 12 oz 6
 Regular, Sugar-Free 6
 Fever-Tree Ginger Ale 6.8 oz 6
 Niasca Sparkling Sodas 8.75 oz 6
 Lurisia Italian Sodas 9.3 oz 6
 Aranciata Rossa, Chinotto, Gazzosa 6
 Red Jacket Apple Juice 8 oz 6
 Tea Dealers Iced Tea 8 oz 6

COCKTAILS

APEROL SPRITZ 16
 Aperol, Prosecco, Fever Tree Club Soda 16
 NEGRONI 18
 Campari, Vermouth di Torino, Breckenridge Gin 18
 AMANTE DEL TRAMONTO 18
 Grainger's Organic Vodka, Italicus Bergamotto, Lemon, Pomegranate Syrup, Lambrusco 18
 PALLINI LIMONCELLO SPRITZ 18
 Pallini Limoncello, Ferrari Trento Brut, Niasca Limonata 18
 APE MIA 18
 Pomp & Whimsy Gin Liqueur, Malfy Gin, Limone, Honey Syrup, Lemon 18
 POMPELMO 18
 Corazon Tequila Blanco, Ramazzotti Rosato, Natalie's Grapefruit Juice, Lime 18

BIRRE

ALLA SPINA | beer on tap 8
 Nastro Azzurro, Peroni 9
 Punkin Ale, Dogfish Head 9
 60 Minute IPA, Dogfish Head 9
 Hoboken Bodi, Blode Ale 9
 IPA No. 7, Ebbs 9
 Talea "Al Dente", Italian Style Pilsner 10
 Talea "Festie", Marzen 10

NON-ALCOHOLIC DRINKS

ARANCETO 12
 Seedlip Grove 42, Natalie's Orange Juice, Simple Syrup, Lemon, Lurisia Mandarinata 12
 SPEZIA DI MELA 12
 Seedlip Spice 94, Red Jacket Apple Juice, Simple Syrup, Lemon, Fever Tree Ginger Ale 12

LA PIZZA & LA PASTA

DOLCI

HOUSEMADE DESSERTS

TIRAMISÙ	10
Espresso Soaked Ladyfingers, Mascarpone, Cocoa Powder	
PANNA COTTA AL CARAMELLO SALATO	10
Panna Cotta with Salted Caramel and Almond Streusel	
CANNOLI	12
Classic Cannoli Shells with Sweet Calabro Ricotta Topped with Chocolate Chips and Pistachios	

GELATO E SORBETTO

ADD Fabbri Amarena Sour Cherry +2

FIOR DI LATTE GELATO	6 9	AFFOGATO	10	SORBETTO DEL GIORNO	6 9
Housemade Sweet Milk Gelato		Espresso Poured Over Our Housemade Fior di Latte Gelato		Ask Your Server About Our Sorbetto of the Day	

CAFFÈ E TE

ESPRESSO	4	CAFFÈ LATTE	4.50
Lavazza		Lavazza	
CAFFÈ AMERICANO	4	LA VIA DEL TÈ	4
Lavazza		English Breakfast, Green Tea, Earl Grey, Mint, Chamomile	
CAPPUCCINO	4.50		
Lavazza			

Please inform your server of any allergies or dietary restrictions.

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

VINI DOLCI

DESSERT WINE

Moscato d'Asti 'Briccotondo' 2020 Fontanafredda, <i>Piemonte</i>	13 56
Vin Santo del Chianti Classico 'Belcaro' 2013 San Felice, <i>Toscana</i>	3 oz 15 375ml 60
Barolo Chinato NV Borgogno, <i>Piemonte</i>	3 oz 14

AMARI E LIQUORI

*Digestivi are used to end the meal and are believed to aid the digestive process.
Many digestivi are bitter elixirs known as mari that were originally sold as medicine!*

Pallini Limoncello <i>Lazio</i> Sweet, Bright Lemon, Smooth Finish	9	Luxardo Abano Amaro <i>Veneto</i> Cardamom, Cinnamon, Orange Peel	12
Candolini Grappa Bianca <i>Lazio</i> Soft, Elegant, Slight Bitterness, Smooth Finish	9	Braulio Amaro <i>Lombardia</i> Herbaceous, Bitter, Menthol Finish	13
Vecchio Amaro del Capo <i>Calabria</i> Chilled, Orange, Floral, Sweet	10	Alpe Amer Amaro <i>Valle D'aoste</i> Mint, Wormwood, Cinchona Bark, Gentian	13
Fernet Branca <i>Lombardia</i> Intense, Medicinal, Strong Finish	11	Sangallo Amaro-Camatti <i>Genoa</i> Smooth, Herbaceous, Slight Sweetness, Amaretto	14
Nepeta Amaro <i>Sicilia</i> Fresh, Vibrant, Mint and Oregano	12	Averna Amaro <i>Sicilia</i> Orange, Licorice, Myrtleberry, Rosemary	14
Borghetti Sambuca Oro <i>Lombardia</i> Floral, Star Anise, Clean, Licorice	12	Sapori Ischia Rucolino Amaro <i>Campania</i> Citrus Fruit, Cedar, Subtle Caramel, Dried Herbs	15
Branca Menta Amaro <i>Lombardia</i> Intense, Spearmint, Peppermint Oil, Gentian	12	Nonino Quintessentia Amaro <i>Friuli</i> Elegant, Balanced, Extraordinary Herbs	17
Elisir Novasalus Amaro <i>Trentino-Alto Adige</i> Bold, Complex, Savory, Long Finish	12		