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Antony Wong, *Treasurer*  
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## COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE  
NEW YORK, NY 10012-1899

[www.cb2manhattan.org](http://www.cb2manhattan.org)

P: 212-979-2272 F: 212-254-5102 E: [info@cb2manhattan.org](mailto: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 month's 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)

**Meeting Date:** 2/ / 2023

**APPLICANT INFORMATION:**

Name of applicant(s):  
225 Pizza LLC

Trade name (DBA):  
LTD Pizza

Premises address:  
225 Hudson Street, New York, NY 10013

Cross Streets and other addresses used for building/premise:  
Corner of Canal

**CONTACT INFORMATION:**

**Principal(s) Name(s):**  
John Village, Michael D'Armi and Dennis Arakelian

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

**Landlord Name / Contact:**  
Ponte Equities

Landlord's Telephone and Fax: [REDACTED]

<b>NAMES OF ALL PRINCIPAL(s):</b>	<b>NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD</b>
<u>John Villa</u>	<u>Grace Olivia LLC 349 Greenwich Street</u>
<u>Michael D'Armi</u>	<u></u>
<u>Dennis Arakelian</u>	<u></u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):  
We are an upscale pizzeria and slice shop that also has a "food bar" that will serve small plate to pair with wine and beer by the glass

**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

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

Concept Clothing Store

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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: \_\_\_\_\_

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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:

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**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:  
Residential, Salons, Arlo Hotel

Zoning Designation: C6-2A

Zoning Overlay or Special Designation (applicable) \_\_\_\_\_

Block and Lot Number: 594 / 105

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 Outdoor patio and sidewalk seating

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? \_\_\_\_\_

If yes, what is the use group for the premises? \_\_\_\_\_

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

Do you plan to file for changes to the Certificate of Occupancy?  yes  no LNO to be obtained (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: Window Signage

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 1,380 SF

If more than one floor, please specify square footage by floors: First floor: 980; Basement: 400

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

Rear Yard- 200 SF

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

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

Is there access to other parts of the building? no  yes, explain: Emergency egress only

## OVERALL SEATING INFORMATION:

Total number of tables? 4 Total table seats? 35

Total number of bars? 2 Total bar seats? 6

Total number of "other" seats? 3 please explain : counter seats

Total OVERALL number of seats in Premises : 44

## BARS:

How many \* stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 6

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

Any food counters? no  yes, describe : Pizza counter with 3 seats

### *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:  
11am to 2am    11am to 2am    11am to 2am    11am to 2am    11am to 2am    11am to 2am    11am to 2am

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 : \_\_\_\_\_

Will you have TV's ?  no  yes ( how many? ) 1 \_\_\_\_\_

**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? No \_\_\_\_\_

Please describe your sound system and sound proofing: Sonos Speakers \_\_\_\_\_

Sound proof wool and wood insulation, mass loaded vynl, green glue, 2 layers 5/8 sheetrock \_\_\_\_\_

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: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

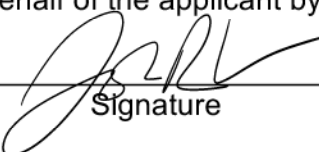
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: John Villa Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

Application submitted on  
behalf of the applicant by:

  
\_\_\_\_\_  
Signature

Print or Type Name John Villa

Title Managing Member

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  
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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.
  - If seating is in a rear yard show photos of yard and surrounding area, including upper view of adjacent buildings.

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

2 tables and 8 seats on Hudson Street

           tables and            seats on            Street

Hours of sidewalk café: 11am to 10pm .

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): None

**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 2 tables and 8 seats

Hours of rear yard: 11am to 10pm .

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:           

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



# 225 Pizza LLC

## Ground floor:

2 tables, 23 seats

3 counter seats

1 stand-up bar, 6 bar stools

## Basement:

2 tables, 12 seats

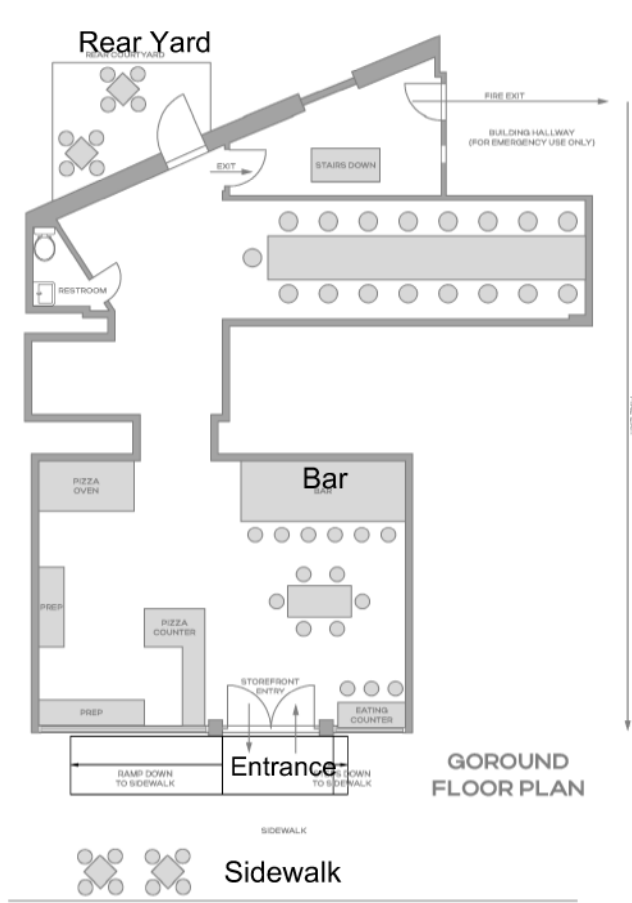
1 stand-up bar

## Rear Yard:

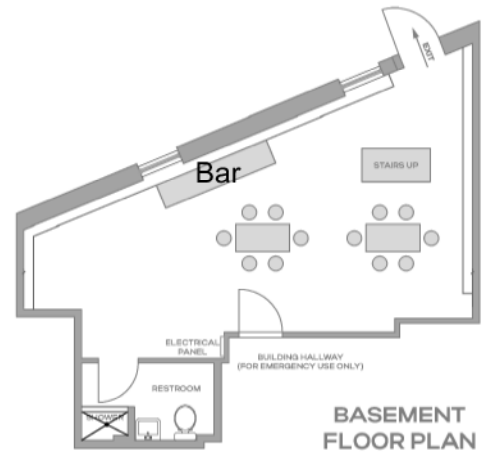
2 tables, 8 seats

## Sidewalk:

2 tables, 8 seats



**GROUND FLOOR PLAN**



**BASEMENT FLOOR PLAN**

LTD Pizza and Bar will be a slice shop pizzeria along with small plates and a limited number of entrees. All coming out of our oven which reaches temperatures over 900 degrees.

Serving both the classics and more modern culinary hits, LTD will have a menu beyond pizza but the slice will be elevated and take center stage with numerous combinations available from our "add-ons" section.

In addition to the highest quality pizza and food menu, we will be offering a modern take on classic cocktails and a sommelier's selection of beer and wine in a unique space to be utilized for intimate nights out, private events or small gatherings.

This combination will be thoughtfully curated to drive not only our social media presence but also a loyal following of locals and pizza fanatics alike.





## PIZZA

**CHEESE**  
basil . tomato . mozz

**GRANDMA**  
thin crust . pesto . tomato  
pecorino . mozz

**PICCANTE**  
spicy salumi . calabrian chili  
tomato . mozz

**SAUSAGE**  
sweet italian . broccolini rabe  
pecorino . tomato . mozz

**VEGAN SUPREME**  
sweet onion . mushroom  
tomato . vegan mozz

**PEPPERONI**  
pepperoni cups . tomato . mozz

**PROSCIUTTO**  
prosciutto . arugula  
ricotta . tomato . mozz

**BURRATA**  
creamy burrata . basil  
tomato . mozz

**MARINARA**  
sicilian cherry tomato  
wild oregano . crispy garlic

## ADD-ONS

prosciutto san daniello • pecorino and parmeggiano shavings  
roasted long hots • sicilian anchovies • tomato and basil confit  
calabrian hot honey • southern chili paste • burratina

## SMALL PLATES

**ROASTED  
CAULIFLOWER**  
romesco and raisin

**HEIRLOOM  
TOMATO SALAD**  
burrata and basil

**OLIVE OIL  
FOCACCIA**  
prosciutto di Parma

**MARINATED  
ARTICHOKE**  
with mint pesto

## OUT OF THE OVEN

**AMISH CHICKEN**  
crisp skin and wild oregano

**ROASTED FENNEL**  
orange and olives  
and saliso ricotta

**GNOCCHI**  
baked with tomato  
mozz and parm

**LASAGNA**  
cacio e pepe



## BEER

Peroni • Menabrea • Biondi Blonde  
 Birra Moretti • La Rossa • Delfium Tremens

## WINE

### GLASS OR BOTTLE

#### WHITE

2021 Livo Ielluga, Friuliano, Friuli Venezia Giulia  
 2021 Bisco, Verdicchio di Matelica, Marche  
 2019 Barona di Torciano, Tuscan blend

#### RED

2020 Villa Marchese, Pinot Nero, Friuli Grave  
 2019 Zaocagnini, Montepulciano d'Abruzzo, Abruzzo  
 2017 Cantina Di Montalbano,  
 Etnello di Montalbano, Montalbano

#### ROSE

2019 Anclamo, Rose of Sangiovese, Chianti

#### PROSECCO

NV Monetto, Prosecco

### BOTTLE ONLY

#### WHITE

2020 Antinori Castello Della Sala  
 2021 Pieropan Soave Classico Calvarino  
 2021 Santa Margherita Pinot Grigio

#### RED

2018 Il Bruciato Castiglione Barolo, Piemonte  
 2018 Vette Barolo Castiglione, Barolo Piemonte  
 2012 Marchesi Antinori Tignanello  
 2020 Nero d'Avola Lagrusa Feudo Montoni, Sicily

SAMPLE MENU



PIZZA • BAR



OWNERSHIP

# John Villa

John Villa is a 25 year veteran of the hospitality industry. Finding success as both a chef and entrepreneur, he has created, developed, and operated some of the most thriving brands across the globe.

His knowledge and expertise covers the culinary, creative and operational aspects of brands and businesses. At a young age, John's first restaurant garnered a coveted 3-star review from the New York Times along with Restaurant of the year. From there, John continued to push forward; he has developed and reimagined brands from the ground up, leading them to success as an instrumental figure every step of the way.

John was the President of Culinary for Tao Group for over 15 years in the company's peak. John was responsible for 29 kitchens and 3,000 employees. John later accepted an offer to become the President of Phillippe Chow Brands. As President, John oversaw the revitalization of their brand bringing Phillippe Chow back to the forefront increasing overall revenue by 15%.

John currently resides with his family in Brooklyn and has a second home just outside of Luca in Tuscany, Italy.



# Dennis Arakelian

Dennis Arakelian started his career working on the front lines of the hospitality business, both in the kitchen and on the floor - and has always shown a consistent level of execution and leadership that has earned him recognition across the industry.

After receiving an education in business and the sciences, he has earned an advanced certification as a sommelier and food design specialist. Serving in every position from Marketing and Nightlife Director to COO, Dennis has spent 15+ years operating, opening, and consulting for venues all over the USA, including properties by TAO Group, The Four Seasons, Dream Hotels, and many other top groups in the hospitality sector. In addition he has established a respected brand of festival consulting with such clients as ULTRA Music Festival, Electric Daisy Carnival, Coachella - as well as building a prominent outpost at burning man since 2017.

An avid food, cocktail, and music lover, Dennis is well suited to oversee our marketing and growth plan as well as social and FOH operations.

When not traveling, Dennis shares his time between Miami and New York City, where his family is based.



# Michael D'Armi

Michael D'Armi's passion for cooking began at an early age. He cultivated a deeper understanding of the culinary arts and the restaurant industry over the past 20 years.

Beginning with the mentorship under Chef Georges Perrier of the famed Le Bec-Fin, Michael honed his chef skills at one of Perrier's most prestigious restaurants in Atlantic City during its glorious era.

Michael moved to New York City where he held a chef position at LAVO- an Italian restaurant in the Upper East Side of Manhattan, where he catered to celebrities, politicians, and food connoisseurs on a daily basis. Later, Michael became Executive Chef at AVRA Madison. Michael's exceptional management skills and genuine passion has led AVRA to become a top-rated restaurant among NYC socialites. Michael was one of a select key figures to open AVRA Beverly Hills as well as an AVRA culinary pop-up project in Saudi Arabia.

During the pandemic, Michael developed a faithful and exclusive clientele through private catering where he has been able to showcase imaginative variations on healthy, classic dishes. He is a private chef for Aaron Judge, right fielder for the New York Yankees.

Michael resides in New York City with his family. They enjoy leisure time at their house along the Jersey Shore.







- Transit, Roads, Reference Features**
- Roads, ferries, commuter rail, neighbor names
- Roads
  - Major Roads
  - Interstate Highways
  - Tunnels
- Neighborhood
- County Bo
- Ferry
- Commu
- NYC subway routes and stations
- Parks, Playgrounds, & Open Space**
- Parks & Public Lands
- Forested Areas (NJ)
- Community Gardens
- School property with garden
- Playgrounds
- Green Spaces Along Streets
- Golf Courses
- Baseball/Soccer/Football Fields
- Tennis/Basketball/Handball Courts
- Tracks
- Cemeteries
- Land Use**
- Block/Lot Boundaries
- (Building footprints in gray)

(Not all items in the legend may be visible on the map)

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