

Meeting Date: \_\_\_\_\_

**APPLICANT INFORMATION:**

Name of applicant(s): JEMIKOS GFF INC

Trade name (DBA): SENZA GLUTEN CAFE BAKERY

Premises address: 171 SULLWAN ST

Cross Streets and other addresses used for building/premise:  
WEST HOUSTON + BLEECKER STREETS

**CONTACT INFORMATION:**

Principal(s) Name(s): JEMAL SOLOMNISHVILI

Office or Home Address: \_\_\_\_\_

City, State, Zip: NY NY 10012

Telephone #: \_\_\_\_\_

Landlord Name / Contact: HIGHLAND PROPERTIES

Landlord's Telephone and Fax: \_\_\_\_\_

NAMES OF ALL PRINCIPAL(S):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>JEMAL SOLOMNISHVILI</u>	<u>Senza Gluten 206 SULLWAN ST SINCE 4/15</u>
_____	<u>SENZA GLUTEN 171 SULLWAN ST SINCE 1/19</u>
_____	_____

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):  
WE ARE A BAKERY THAT OFFERS WINE TO CUSTOMERS WHO ORDER DESSERTS.

**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: STREET Shed seating

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

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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: \_\_\_\_\_

JEMIKOS GFF INC RW # 1313987 EXP 12/31/22 (ISSUED 1/20/21)

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:

\_\_\_\_\_  
\_\_\_\_\_

(2)

**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: 1900

Describe neighboring buildings: 1 MIXED USE + 1 RESIDENTIAL

Zoning Designation: R7-2

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

Block and Lot Number: 525 / 1

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? BAKERY

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no  yes WE HAVE AN LNO

If yes, what is the maximum occupancy for the premises? 74

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

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? 750

If more than one floor, please specify square footage by floors: 500' - 1st Flr 400 - BSMT

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

Street Shed 8' x 14' 1/2' = 116' 7 Tables + 14 Seats

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? 1

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

**OVERALL SEATING INFORMATION:**

Total number of tables? 4 Total table seats? 8

Total number of bars? 1 Total bar seats? 7 (more of a food counter)

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

Total OVERALL number of seats in Premises: 15

**BARS:**

How many \* stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 7

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: Bakery  
(TAVERN WINE)

(4)

What are the Hours of Operation?

Sunday: 8 AM to 11 PM Monday: 8 AM to 11 PM Tuesday: 8 AM to 11 PM Wednesday: 8 AM to 11 PM Thursday: 8 AM to 11 PM Friday: 8 AM to 12 AM Saturday: 8 AM to 12 AM

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? ) \_\_\_\_\_

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: \_\_\_\_\_

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: \_\_\_\_\_

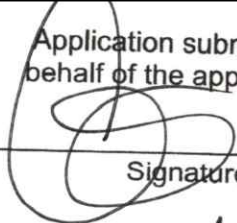
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: JEMAL SOLOMONSHVILI Phone: [REDACTED]

Address: [REDACTED]

Email: [REDACTED]

Application submitted on behalf of the applicant by:

  
\_\_\_\_\_  
Signature

Print or Type Name Michael Kelly

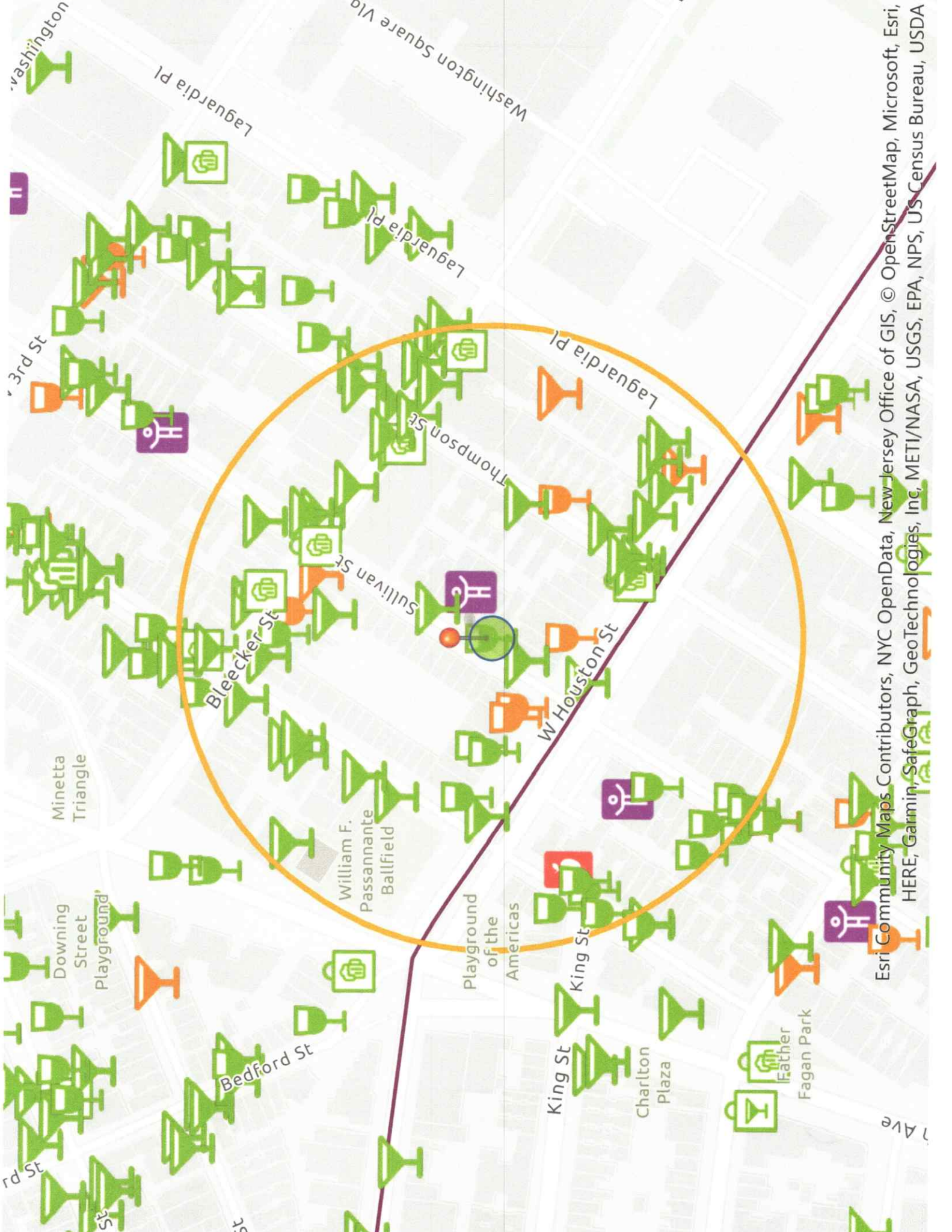
Title Representative

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  
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Robert Ely, Co-Chair



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## SOUPS

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GRANDPA HY'S HOME  
MADE CHICKEN SOUP **\$16**

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

## ANTIPASTI

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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

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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

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**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

○  
○  
○

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**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 **\$39**  
PARMIGIANA

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

## SIDE DISHES

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BREAD BASKET **\$5**

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

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

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

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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

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AMERICANO **\$6**

DECAF AMERICANO **\$6**

ESPRESSO **\$5**

DOUBLE ESPRESSO **\$6**

MACCHIATO **\$7**

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

\*



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.