

REALMUTO 117 7TH AVENUE SOUTH
LLC 117 7TH AVENUE SOUTH
NEW YORK, NY 10011

MANHATTAN COMMUNITY BOARD 2

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COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

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

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

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

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

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

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

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

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

APPLICANT INFORMATION:

Name of applicant(s):
REALMUTO 117 7TH AVENUE SOUTH LLC

Trade name (DBA):
REALMUTO

Premises address:
117 7TH AVENUE SOUTH, NEW YORK, NY

Cross Streets and other addresses used for building/premise:

W 10TH & CHRISTOPHER STREET

CONTACT INFORMATION:

Principal(s) Name(s):
FRANCESCO REALMUTO

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact:
117 7TH AVENUE PROPERTIES CO., LP

Landlord's Telephone and Fax:

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
FRANCESCO REALMUTO	FILAGA (SN#1291920), 75 9TH AVENUE, NEW YORK, NY 10011
N/A	
N/A	

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

THIS WILL BE A GATHERING PLACE FOR THE COMMUNITY OF ALL AGES AS WE SERVE A WIDE VARIETY OF PRODUCTS INCLUDING ITALIAN CUISINE, GELATO, AND PASTRIES.

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:

SUPERMARKET

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: 6 Year Built : 1923

Describe neighboring buildings:

MIXED- USE

Zoning Designation: C4-5

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 610 / 16

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

Is the premise located in a historic district? yes no

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

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

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? 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 *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: SIGNAGE

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? ¹⁴¹⁰ _____

If more than one floor, please specify square footage by floors: _____

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

SIDEWALK CAFE _____

If more than one floor, what is the access between floors? INTERNAL STAIRCASE _____

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: ^{N/A} _____

OVERALL SEATING INFORMATION:

SIDEWALK SEATING:
14 TABLES, 28 SEATS

Total number of tables? ²⁶ _____ Total table seats? ⁵² _____

Total number of bars? ¹ _____ Total bar seats? ⁵ _____

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

Total OVERALL number of seats in Premises : ⁵⁷ _____

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars ¹ _____ Seats ⁵ _____

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: ^{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:
8AM to 12AM 8AM to 12AM 8AM to 12AM 8AM to 12AM 8AM to 12AM 8AM to 12AM 8AM to 12AM

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

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

If yes, please describe : DOORS THAT CAN OPEN

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: _____
THERE WILL BE 6 SPEAKERS ON THE INSIDE PERIMETER OF THE WALLS TOWARDS THE CEILING USED FOR
BACKGROUND RECORDED MUSIC ONLY.

Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters

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

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

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

WILL HAVE A SIDEWALK CAFE

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: _____ Distance: _____

Name of School / Church: _____

Regarding Plan to Manage Cleanliness and Foot Traffic on Sidewalk:

- No smoking will be allowed in front of premise
- No lines will be formed outside
- Owner/manager will ensure that deliveries occur quickly and efficiently to prevent congestion. Boxes are not left sitting at the curb, brought straight in to premise.
- If trash is not picked up in a timely manner, staff will bring trash bags/debris back into premise until pickup can occur.
- Will use garbage bags that will not allow liquids to spill out onto the sidewalk.
- Sidewalk space will be swept and kept clean of food waste and debris throughout the shift and upon closing.
- The business is a short walk from multiple subway and bus routes and the majority of their guests arrive on foot, public transportation or taxi.

Regarding Plan to Manage Vehicular Traffic

- The applicant does not expect that this will be an issue given the character of their proposed establishment and the small size of it. To ensure that this does not become an issue, all staff will be instructed to monitor the sidewalk and curb area to dispel groupings of people and keep the sidewalk clear. These applicants have an existing restaurant in New York City that is similarly situated. They have proven effective at maintaining order outside the establishment their and would employ the same techniques here.

Address: (N/A) _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

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

Contact Person: FRANCESCO REALMUTO _____ Phone: [REDACTED] _____

Address: _____

Email : [REDACTED] _____

Application submitted on
behalf of the applicant by:

Signature

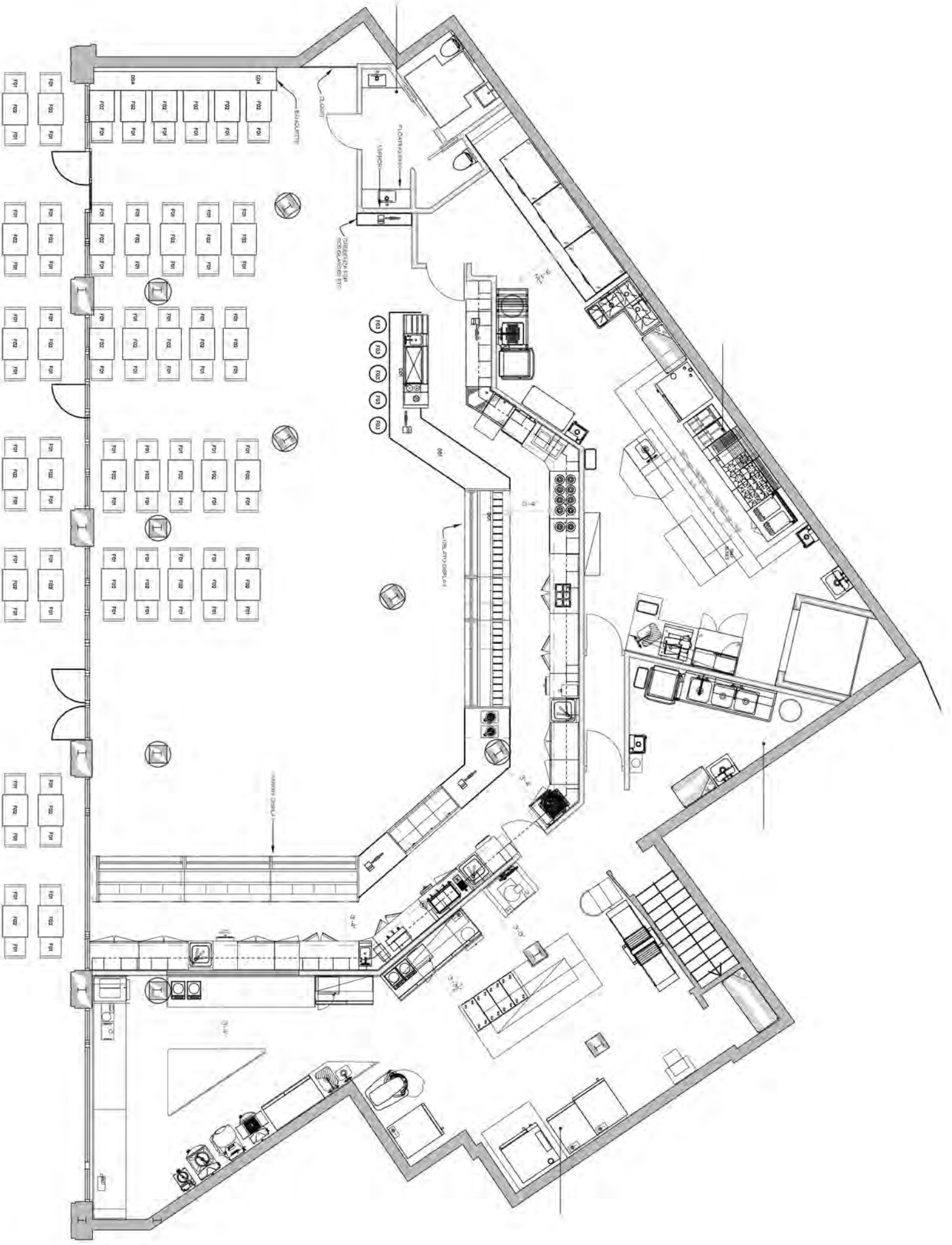
Print or Type Name HEATHER KIRK _____

Title REPRESENTATIVE _____

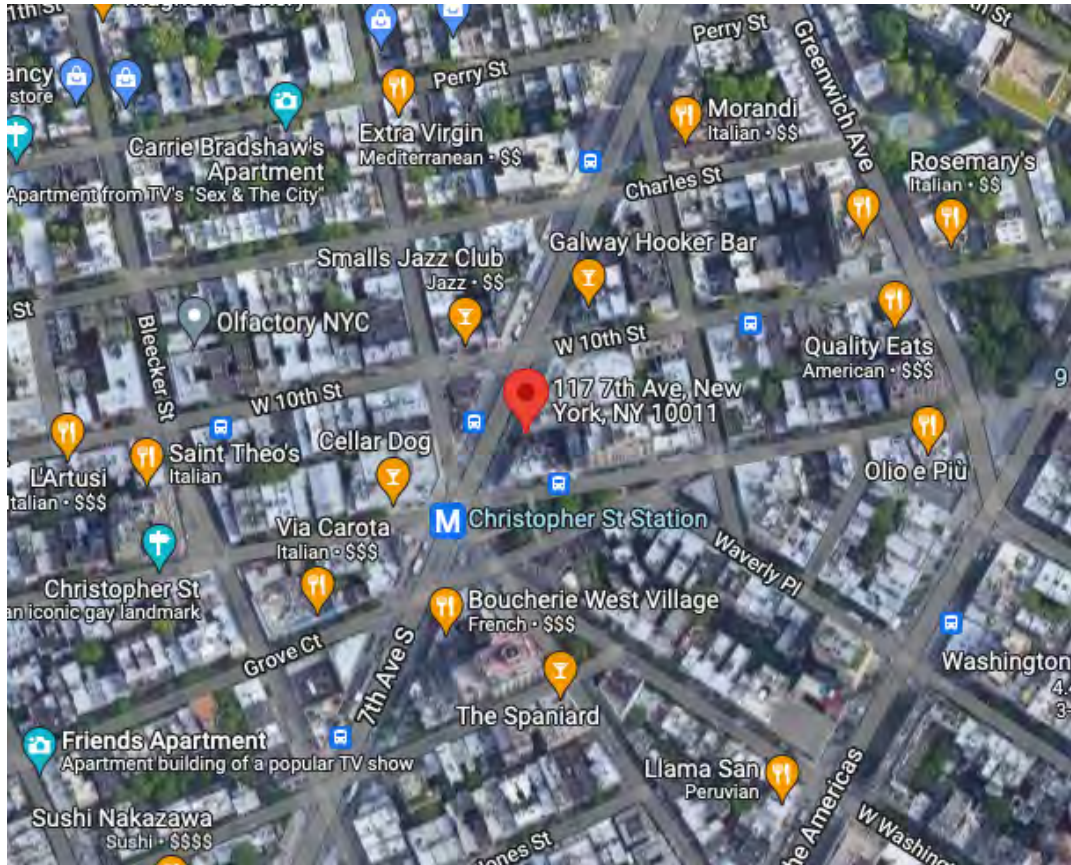
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



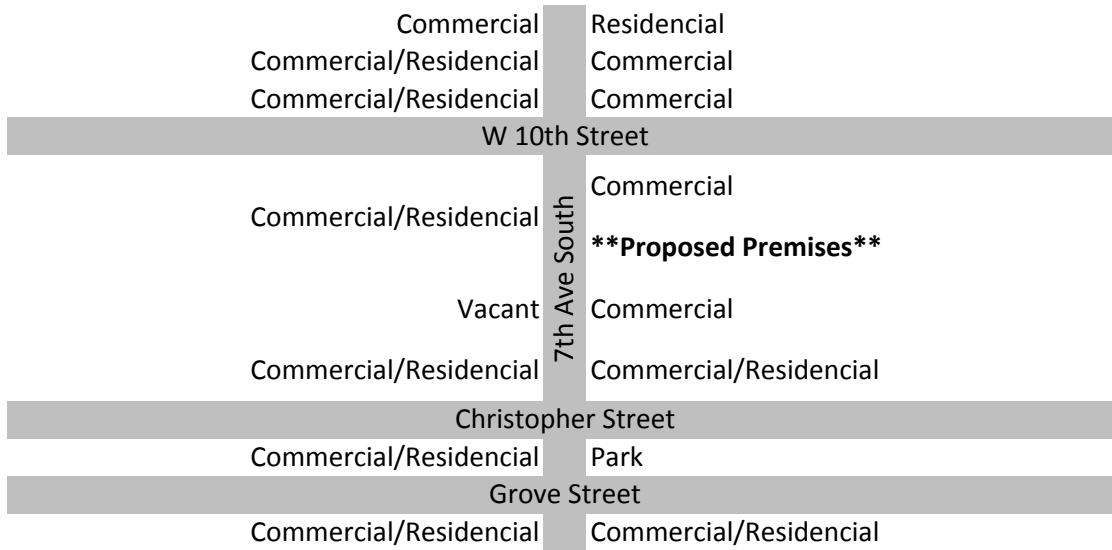
Community Board 2, Manhattan
SLA Licensing Committee
Carter Booth, Co-Chair
Robert Ely, Co-Chair



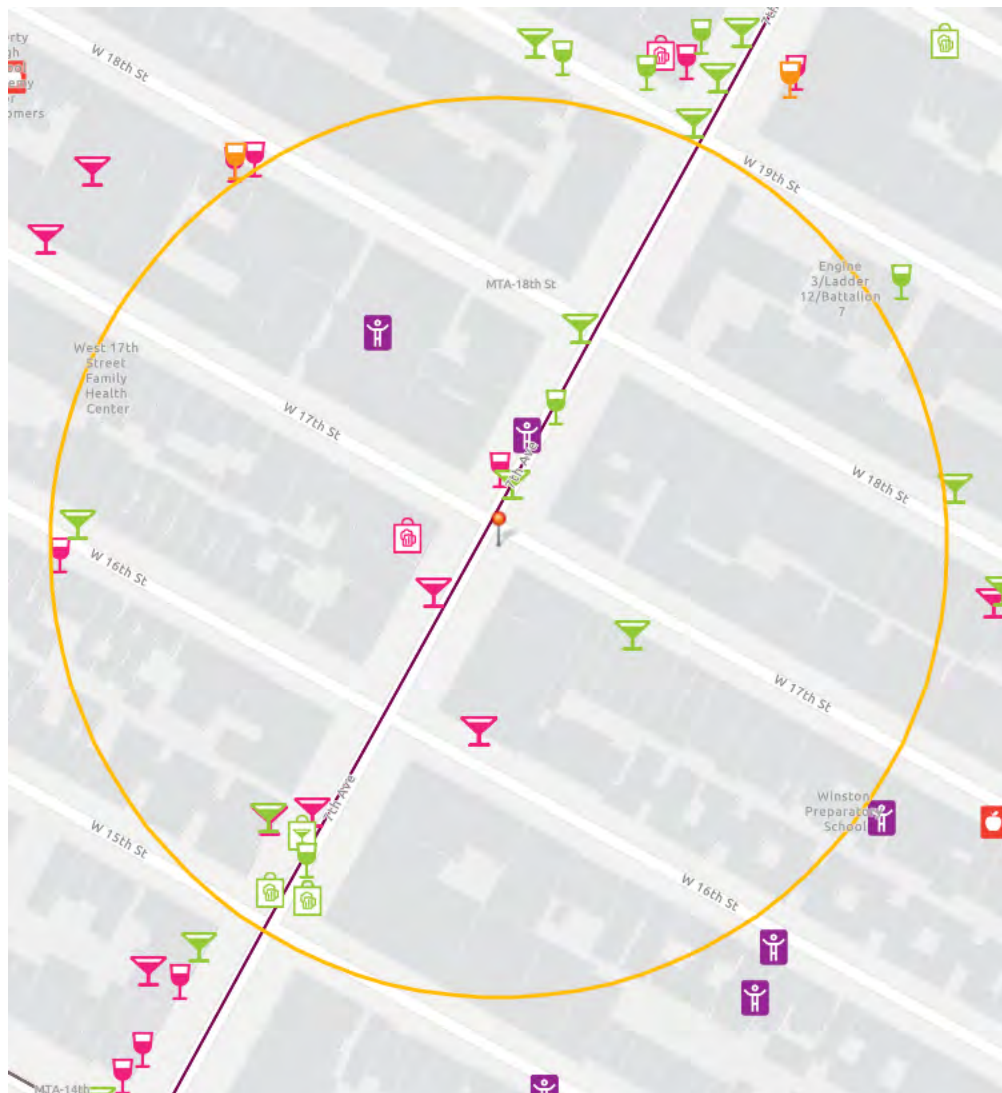
NEIGHBORHOOD MAP



BLOCK PLOT DIAGRAM
ADDRESS: 117 7th Ave S, New York, NY 10014



500 FOOT MAP



GREEN MARTINI= OP LICENSE
PINK MARTINI= INACTIVE OP LICENSE
GREEN WINE= TW/ RW LICENSE
PINK WINE= INACTIVE TW/ RW LICENSE

Gelateria

Affogati

Affogato all`Arancia

Affogato al Caffè`

Affogato alla Cioccolata Calda

Brioche

Brioche

Cono

Cono Cialda

Cono Classico

Coppa

Coppa Cialda

Cioccolato Nocciola

Vaniglia Fior di fragola

Caffè Tiramisù

Sorbetto

Bambini

Coppette

Coppetta Piccola

Coppetta Grange

Frappè

Frappe`

Gelati alla Crema

Gelati alla Crema

Gelati alla Frutta

Gelati alla Frutta

Gelato Cakes

Realmuto

Oro Verde

Cheesecake New York

Cassata Siciliana

Fior di Fragola

Granita

Granita di Limone

Granita di Caffè`

Ice Pops

Limone

Fragola

Milk Pops

Crunchy Pistachios

Raspberry and white Chocolate

Cioccolate

Stracciatella

Panna Montata

Panna Montata

Sorbetti

Sorbetti

Tartufo

Tartufo di Pizzo Calabro

Tronchetti

Noccia /Cioccolato

Fragola/Mango sorbetto

Pistacchio

Pasticceria

Biscotti - Pre-Packaged

Gr.250 Scatola
Gr.400 Scatola
Gr.650 Scatola

Biscotti - Sfusi

Krumiri
Coohis Chocolate end Chocolate chips
Cookis end Pistacchio
Frollino Chiocolate chips
Cookis end Cocco

Bomboloni

Bombolone alla Crema
Bombolone al Cioccolato
Bombolone alla Marmellata

Cannoli Siciliani

Cannolo alla Ricotta
Cannolo alla Crema
Cannolo al Cioccolato

Cartoccio

Cartoccio alla Ricotta
Cartoccio alla Crema Pasticcera

Ciambella

Ciambella
Uova di Pasqua
Uovo Special Edition
Cioccolato Fondente
Cioccolato al Latte

Colombe Pasquali

Colomba Classica
Colomba al Pistacchio

Colomba ai tre Cioccolati

Cornetti

Cornetto alla Crema
Cornetto al Cioccolato
Cornetto alla Marmellata

Monoporzioni

Blak Forest
Caffè Caramellato
Croccantino Cioccolato e Nocciola
Realmuto
Eclair alla Nocciola
Eclair al Cioccolato
Tiramisù
Sfera di Babà Esotico
Panna Cotta con Frutti Rossi
Gran Torino Gianduia
Mela Stregata
Mon Blanck
Cassata Ciciliana
Napoleon

Mignon

Craqueline al Cioccolato e Arancia
Craqueline al Mascarpone
Craqueline al piastacchio
Craqueline alla Nocciola
Quadrotti al Limone
Quadrotti Realmuto
Quadrotti Tre cioccolati
Bignè Arancia
Bignè Chantilly
Bignè Realmuto
Babbà
Bignè Yuzu
Cannolo sfoglio alla Crema Legera

Cannolo Mignon Siciliano alla Ricotta
Cannolo Mignon Siciliano alla Crema Pasticcera
Tartellette Grand'marnier
Tartellette alla Frutta con Crema Pasticcera
Tartellette Fragola e Cioccolato
Mini Mousse Gran Torino
Mini Mousse Espresso Italiano
Mini Mousse Fragola
Roger Roscher
Sfogliatelle Napoletane
Rollè Limoncello

Pandoro

Pandoro

Panettone

Panettone Classico
Panettone al Cioccolato
Panettone al Pistachhio

Profiteroles

Profiterols al Cioccolato Bianco
Profiterols al Cioccolato al Latte

Torte - Classiche

Tiramisù
Mont Blanc
Tre cioccolati
Cortina
Napoleon
Cassata Siciliana
Cake alla frutta
Cheesecake Siciliana

Torte - Credenza

Marcherita
Plumcake allo Yogurt

Ciambella alle mele /Carote
Pasticceria - Torte - Crostate
Crostate Crema pasticcera e frutta di stagione
crostate con Marmelata

Torte - Edible Pictures

Edible Pictures

Torte - Mousse

Realmuto
Limone Conca D'oro
Gioia di yogurt e Fragoline
Caffe Caramellato

Torte - Special Events

Realmuto
Cortina
Napoleon
Tre cioccolati

Pasticceria - Zeppole

Zeppola alla Crema
Zeppola alla Ricotta
Zeppola al Cioccolato

Ristorante

Appetizers

Tagliere

Salades

Primavera

Nizzarda

Caprese

Primi

Fusilli con Crema di Peperoni

Gnocchi alla Sorrentina

Lasagna Bolognese

Linghine alle Vongole

Paccheri con Pesce Spada e Melanzane

Penne al Pesto

Penne con Prosciutto Cotto, Funghi e Panna

Spaghetti al Pomodoro

Spaghetti alla Carbonara

Tagliatelle al Ragù

Meat

Costoletta di Vitello

Filet Mignon

Pork Tenderlion

Pollo

Fiorentina

Fish

Branzino

Polpo

Salmone

Cozze

Tonno

Calamari

Wines

Bollicine (Sparkling)

Prosecco di Valdobbiadene

Franciacorta

Champagne

Alta Langa Spumante

Red

Amarone Valpolicella DOCG

Brunello di Montalcino DOCG

Collio DOC

Chianti Classico DOCG

Montepulciano DOC

Barolo DOC

Nebbiolo DOC

White

Friulano DOC Collio 2020

Sauvignon DOC Collio 2021

Ribolla Gialla IGT Venezia Giulia 2021

Friulano DOC Collio 2021

Pinot Grigio DOC Collio 2021

Sauvignon Blanc

Chardonnay

Vermentino di Gallura DOCG

Verdicchio di Jesi DOC

