

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): unregular Bakery LLC

Trade name (DBA): unregular Forno

Premises address: 124 4TH Ave

Cross Streets and other addresses used for building/premise:
E 12TH & E 13TH STREETS

CONTACT INFORMATION:

Principal(s) Name(s): Gabriele Lamona

Office or Home Address: 124 4TH Ave

City, State, Zip: ny ny 10003

Telephone #: 

Landlord Name / Contact: Douglas Elliman Property management

Landlord's Telephone and Fax: 

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

Gabriele Lamona none

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Bakery, Brunch, Breakfast, lunch + wine bar

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.)

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

Pie INC 2004-2021

Mia Pizza 2021 - recent closure

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: _____

Pie inc #1150289

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:

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: 20 Year Built: 1963

Describe neighboring buildings: mixed use

Zoning Designation: C6-1

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 564 / 54

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 open restaurant sidewalk only

What is the proposed Occupancy? RESTAURANT

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

no yes

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

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: our sign will be installed.
NO change to the Façade

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 1900

If more than one floor, please specify square footage by floors: 1st floor, 1500 + Basement, 400

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
Open restaurant seating 2 Tables with 8 seats

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

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? 13 Total table seats? 36

Total number of bars? 0 Total bar seats? 0

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

Total OVERALL number of seats in Premises: 36

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 0 Seats 0

How many service bars are being applied for on the premises? 1

Any food counters? no yes, describe: _____

For Alterations and Upgrades:

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

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar Bar & Food Restaurant Club/ Cabaret Hotel Other: _____

What are the Hours of Operation?

Sunday: 7am to 9pm Monday: 7am to 9pm Tuesday: 7am to 9pm Wednesday: 7am to 9pm Thursday: 7am to 9pm Friday: 7am to 9pm Saturday: 7am to 9pm

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: IPOD

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

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

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

Will you be utilizing no ropes no movable barriers no other outside equipment (describe) no

Are your premises within 200 feet of any school, church or place of worship? no ___ yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 1/2 " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

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

Contact Person: _____ Phone: _____

Address: _____

Email : _____

Application submitted on behalf of the applicant by:



Signature

Print or Type Name Michael Kelly

Title Representative

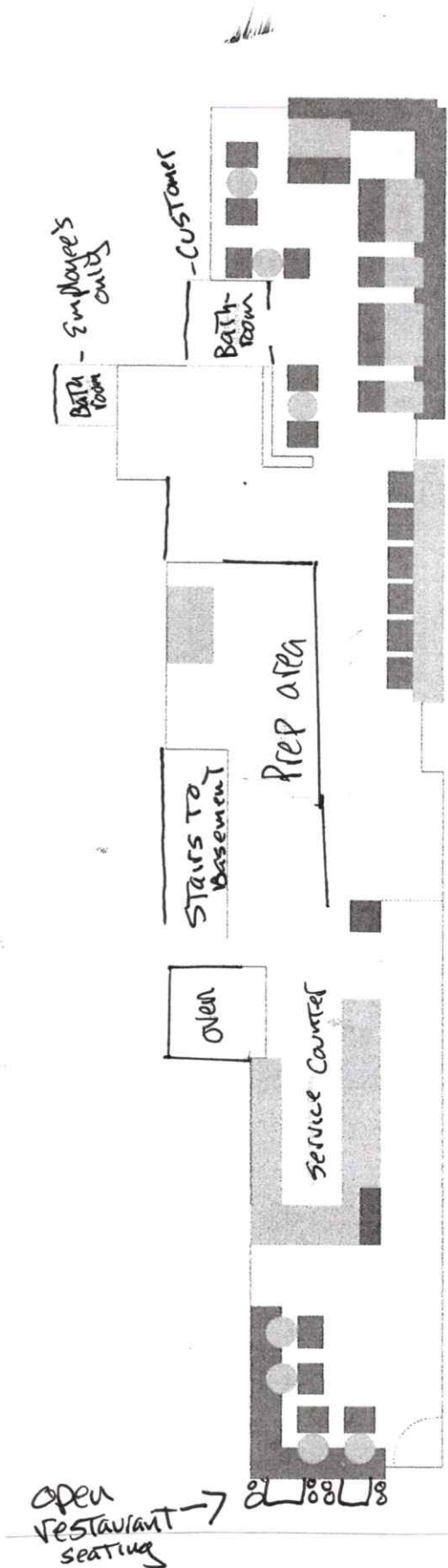
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.

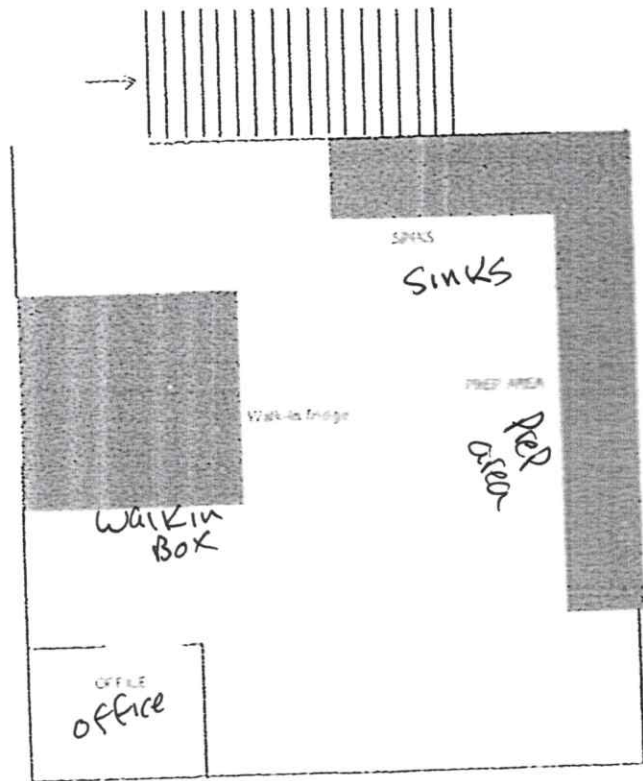




Community Board 2, Manhattan
SLA Licensing Committee
Carter Booth, Co-Chair
Robert Ely, Co-Chair

4. 13 Tables
36 Seats





Basement

MENU - UNREGULAR FORNO

Breakfast

COFFEE

Espresso (single or double)
Cappuccino
Coffee
Cortado
Tea

DRINKS

Selection of white wines
Selection of red wines
Prosecco
Selection of Italian beers

SOFT DRINKS

PASTRIES

Croissant Pistachio
Croissant Chocolate
Croissant Cream
Make your own Croissant
Bombe Pistachio
Bombe Chocolate
Bombe Cream
Make your own Bomba

Water
Juice
Soda

EGGS

Croissant
Bomba
Brioche
Make your own

Lunch

SANDWICHES

Prosciutto and mozzarella Croissant
Mortadella burrata Bomba
Salami and burrata Brioche
Smashed croissant plate

Aperitivo / Dinner

Tagliere mini rosticceria
Tagliere salumi e formaggi
Tagliere rustici
Mixed tagliere

Brunch

Smashed croissant scrambled eggs
Eggs benedict bomba
Panettone Italian toast
Pan tortas with parmigiano cream