Meeting Date:
APPLICANT INFORMATION:
Name of applicant(s): Food Napoli LLC
Trade name (DBA): Na Slice
Premises address: 11 Waverly Place M. y 10003
Cross Streets and other addresses used for building/premise: Wescer & Greene Streets
CONTACT INFORMATION:
Principal(s) Name(s): Luigi Pietro Gallo
Office or Home Address: 11 waverly Place
City, State, Zip:
Telephone #: email :
Landlord Name / Contact: Eléven waverly associates LLC
Landlord's Telephone and Fax:
NAMES OF ALL PRINCIPAL(s): NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on"): Small Italian Weakfast, Pizza and Pasta Place

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:
Is any license under the ABC Law currently active at this location? yes
If yes, what is the name of current / previous licensee, license # and expiration date:
Have any other licenses under the ABC Law been in effect in the last 10 years at this location?yesno
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: 12 Year Built : 1929
Describe neighboring buildings: WXed USE
Zoning Designation: R7-Z
Zoning Overlay or Special Designation (applicable)
Block and Lot Number: 545 / 40
Does the premise occupy more than one building, zoning lot, tax lot or more than one floor?yesno
Is the premise located in a historic district? yesno
(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 Seating
(including sidewalk, roof and yard space) no yes: explain Open restaurant Seating What is the proposed Occupancy? Restaurant Sidewark
Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?
nov yes
If yes, what is the maximum occupancy for the premises? 75 (wortche store Fronts)
If yes, what is the use group for the premises?
If yes, is proposed occupancy permitted? no, explain :
If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit?
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? noyes
(if yes, please describe: BUT Sign will be put up. The Facade will Stay The Same

INTERIOR OF PREMISES:
What is the total licensed square footage of the premises?
What is the total licensed square footage of the premises?
If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
Open restaurant seating approx 60
If more than one floor, what is the access between floors?
If more than one floor, what is the access between floors? $\begin{array}{cccccccccccccccccccccccccccccccccccc$
Is there access to other parts of the building? yes, explain:
OVERALL SEATING INFORMATION:
Total number of tables? 5 Total table seats? 15
Total number of bars? Total bar seats? O (Service Box)
Total number of "other" seats? please explain :
Total OVERALL number of seats in Premises :
BARS:
How many *stand-up bars / bar seats are being applied for on the premises? Bars O Seats
How many service bars are being applied for on the premises?
Any food counters? yes, describe :
For Alterations and Upgrades:
Please describe all current and existing bars / bar seats and specific changes: Service bar
*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 V Restaurant Club/ Cabaret Hotel Other

What are the Hours of Operation?
Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday: 9 nd to 930 730 to 930 730 to 930 to 930 to 930 to 130 to 130 to 150 t
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? yes
If yes, please describe :
Will you have TV's ? noyes (how many?)
Type of MUSIC / ENTERTAINMENT: Live Music Live DJ Juke Box Ipod / CDsnon
Expected Volume level: V Background (quiet) Entertainment level Amplified Music (check all that apply)
Do you have or plan to install soundproofing?noyes
IF YES, will you be using a professional sound engineer?No
Please describe your sound system and sound proofing:
Will you be permitting: vo promoted events scheduled performances outside promoters
any events at which a cover fee is charged? Vo private parties
Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by you 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? yes
If there is a school, church or place of worship within 200 feet of your premises or on the same bloc please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 $\frac{1}{2}$ " 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 Resident you will address it immediately.	ts / Community Board and confirm that if complaints are made
Contact Person:	Phone:
Address:	
Email :	
Appli behaj	ication submitted on of the applicant by: Signature
Print or Type Name	Michael Kelly
Title	Representative
Print or Type Name_ Title	Michael Kelly 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 Call ENTRANCE oəbiv OVEN 0 oəbiv Service Bar mətot BEVERAGE 0 ki+chen 0 5 Tables & 10 seats 00 00 1000 50.70 SUPPORTING TABLE SUPPORTING TABLE GASTRONOMIC LABORATORY 05/00/410 Superd Start OFFICE MC

5 Tables

201

GNOCCHI PASTA

BOSCAIOLA GNOCCHI STUFFED

Beet Gnocchi with Gorgonzola Cheese and walnut. Stuffing

TOSCANA GNOCCHI STUFFED

Porcini Gnocchi with parmesan Dop ,Stuffing

PASTA

Alba

Tagliatelle pasta with San Marzano tomato sauce and black Italian truffle

Napoletana

Rigatoni pasta with san Marzano tomato, parmesan Dop, fresh basil, oil evo

Gaeta

Fusilli with San Marzano tomato sauce, Gaeta olives, and Sicilian capers from Pantelleria

Cacio e Pepe

Tonnarelli (a type of fresh egg pasta very similar to spaghetti) served with cacio cheese

and freshly ground pepper

Caprese salad

Mozzarella bites with tomato, chopped pistachios, fresh basil, extra virgin olive oil, salt.

FILLED FOCACCIA

Napoli

Friarielli cream (Neapolitan broccoli), crunchy bacon, and smoked provola

Palermo

Eggplant cream, raw ham and mozzarella

Firenze (vegan)

Chickpea hummus and sautéed porcini mushrooms with garlic and parsley

Amalfi

Zucchini cream, smoked salmon, lemon zest and mozzarella cheese

Sorrento (vegan)

Avocado cream, mozzarella, Sorrento tomato and basil

Bologna

ucchini cream mortadella and burrata cheese, chopped pistachios

Neapolitan Pizza

Margherita

Mozzarella cheese, tomato, Evo oil, basil

Margherita double mozzarella cheese

Double mozzarella cheese, tomato, Evo oil, basil

Napoletana (vegan)

Tomato, oregano and fresh garlic, Evo oil and basil

Salami (Pepperonil)

Mozzarella cheese, tomato, spicy salami, Evo oil, basil

Porcini

Mozzarella cheese, porcini mushrooms, Evo oil, basil

Tartufo

mozzarella cheese, double round of Italian black truffle oil

Vesuvio

mozzarella cheese, friarielli (Neapolitan broccoli), pepper, garlic and salami Evo oil

Zucchini Nerano

mozzarella cheese, parmesan Dop, fried zucchini, extra virgin olive oil, basil, fresh pepper basil

American slices

Normal (Margherita): mozzarella, tomato, parmesan, extra virgin olive oil Margherita Salami(Pepperoni): tomato, mozzarella, parmesan and spicy salami. Margherita with mushrooms: tomato, mozzarella, porcini mushrooms and basil.) Margherita with black olives, capers and anchovies (tomato, mozzarella black olives, capers and anchovies)

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 Chattree, Assistant Secretary

Community Board No. 2, Manhattan

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

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: Food No poli LC	ys.
Address of Premises: Na Since	
Sidewalk café will have no more than (If premises is located on a corner please indicate for both stress tables and 10 seats on Mercer St Street 730 m 11 m on 60. Hours of sidewalk café: 7 to 730 am 930 m SUN Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc):	* SaT
Roadbed will have no more than (If premises is located on a corner please indicate for both streets):	
Rear yard will have no more than ULA tables and ULA seats Hours of rear yard: ULA to ULA.	
Does seating extend beyond the business frontage? VNo Yes	
Will outdoor dining structures on the sidewalk be enclosed on three (2) and the sidewalk be enclosed as three (3) and the sidewalk be enclosed as three (4) and the sidewalk be enclosed as the sidewalk below the sidewalk bel	es es

O FILLY ENTRANCE oabiv ONEM 0 oəpiv Service Bar mətot BEVERAGE ki+chen 5 Tables 5 Tables & 10 seats <u>0</u>6 SUPPORTING TABLE TABAT ENITROGAUE GASTRONOMIC LABORATORY 015/00/210 Guard Grand OFFICE MC











