

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

**APPLICANT INFORMATION:**

Name of applicant(s): 174 MULBERRY RESTAURANT INC.

Trade name (DBA): BENITO ONE

Premises address: 174 MULBERRY ST.

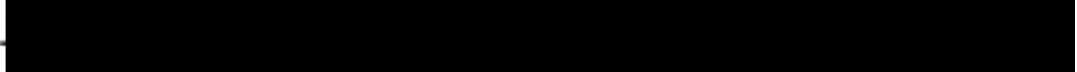
Cross Streets and other addresses used for building/premise:  
GRAND ST - BROOME ST.

**CONTACT INFORMATION:**

Principal(s) Name(s): ROBERT IANNIELLO

Office or Home Address: 174 MULBERRY ST.

City, State, Zip: NY NY 10013

Telephone #: 

Landlord Name / Contact: KIM CHUNG AU YEUNG + SUI CATIN AU YEUNG

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

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

ROBERT IANNIELLO      UMBREAS CLUB HOUSE      2010 - PRESENT

ROSSANA RUSSO      LUNELA RESTAURANT      2001 - PRESENT

ANTHONY ROMANO      \_\_\_\_\_

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

WE WILL BE A FAMILY RESTAURANT THAT  
WILL SERVE ITALIAN FOOD

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.)

THE APPLICANT WILL RUN THE SAME OPERATION AS  
THE PREVIOUS OWNER. THEY WILL EVEN KEEP THE SAME  
NAME.

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

ITALIAN RESTAURANT

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:

ST. JUDS ENTERPRISES LLC OP # 1252546 EXP. 5/31/25  
SINCE 6/15/11

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: 7 Year Built: 1900

Describe neighboring buildings: MIXED USE

Zoning Designation: C6-2G

Zoning Overlay or Special Designation (applicable) LI - SPECIAL LITTLE ITALY DISTRICT

Block and Lot Number: 471 / 34

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: N/A

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

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 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 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: \_\_\_\_\_)

**INTERIOR OF PREMISES:**

What is the total licensed square footage of the premises? 1480 SQ FT.

If more than one floor, please specify square footage by floors: Basement - 600 1st Floor - 880

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?  
OPEN RESTAURANT SEATING IN STREET 120 SQ FT. \* Sidewalk 30sq'

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

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: \_\_\_\_\_

**OVERALL SEATING INFORMATION:**

Total number of tables? 11 Total table seats? 44

Total number of bars? 0 Total bar seats? 0

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

Total OVERALL number of seats in Premises: 44

**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: 1 STRAIGHT SERVICE BAR 10'9" WITH NO SEATS

\* 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: \_\_\_\_\_

11am to 12am, 7 days a week

What are the Hours of Operation?

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

Will the business employ a manager?  no  yes, name / experience if known: OWNER WILL MANAGE

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 AND A FEW SMALL SPEAKERS

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: \_\_\_\_\_

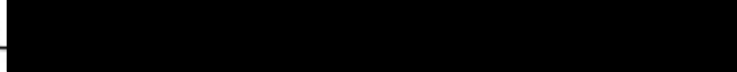
Name of School / Church: \_\_\_\_\_


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

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

Contact Person: ROBERT IANNIELLO Phone: 

Address: 174 MULBERRY ST. N.Y. N.Y. 10013

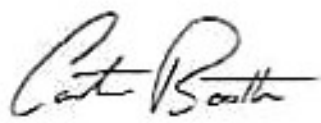
Email: 

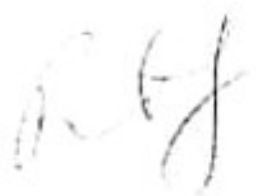
Application submitted on behalf of the applicant by:  
  
Signature

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.





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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.
  - For rear yard, show photos of yard and surrounding area, including upper view of adjacent buildings.

Name of Applicant: 174 MULBERRY RESTAURANT INC

Address of Premises: 174 MULBERRY ST

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

2 tables and 4 seats on MULBERRY Street

Hours of sidewalk café: 4:00 to 10:00

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): N/A

Roadbed will have no more than (if premises is located on a corner please indicate for both streets):

7 tables and 22 seats on MULBERRY Street

Hours of roadbed: 11 AM to 10 PM

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): N/A

Rear yard will have no more than — tables and — seats

Hours of rear yard: — to —

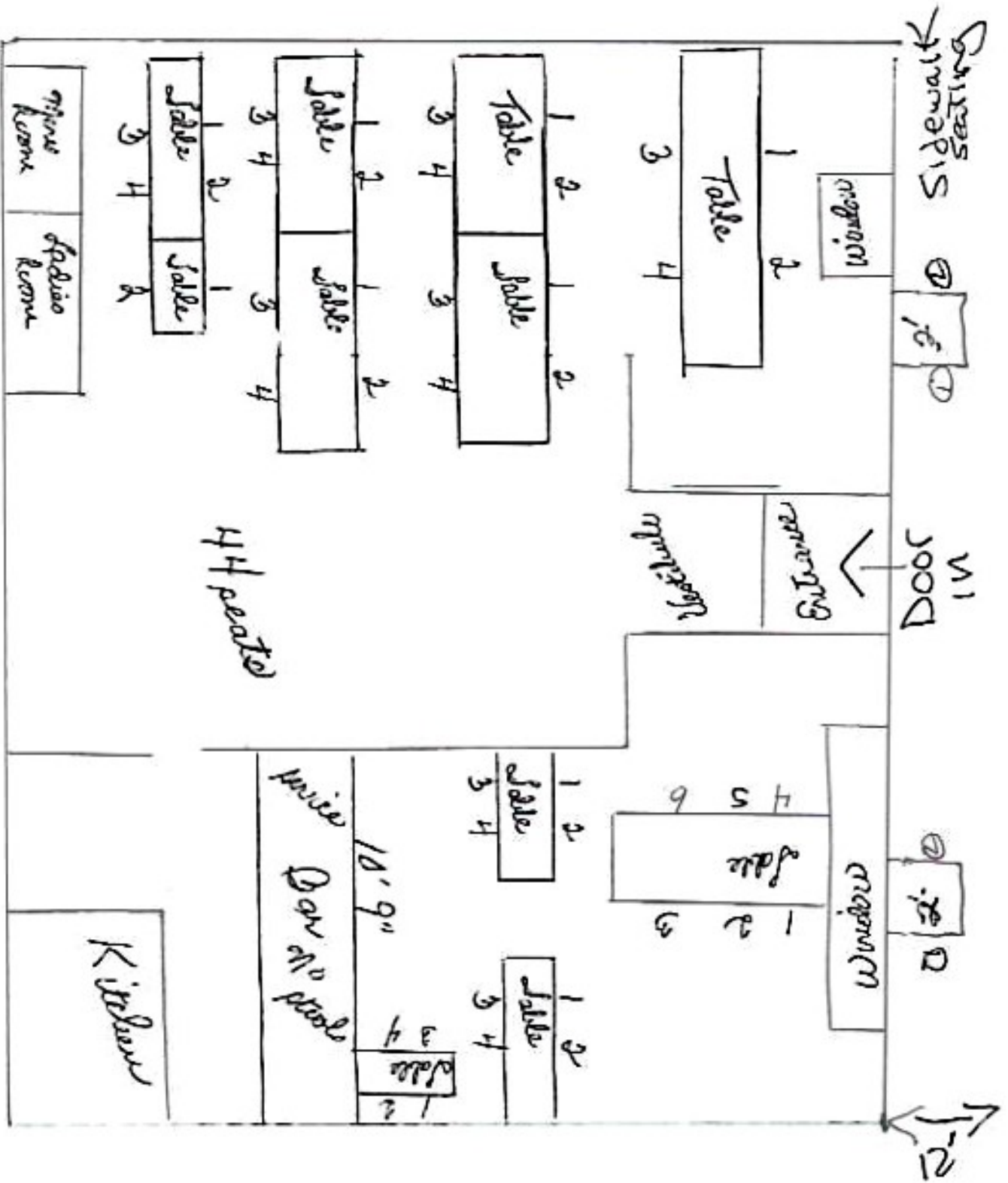
Does seating extend beyond the business frontage?  No  Yes

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: —

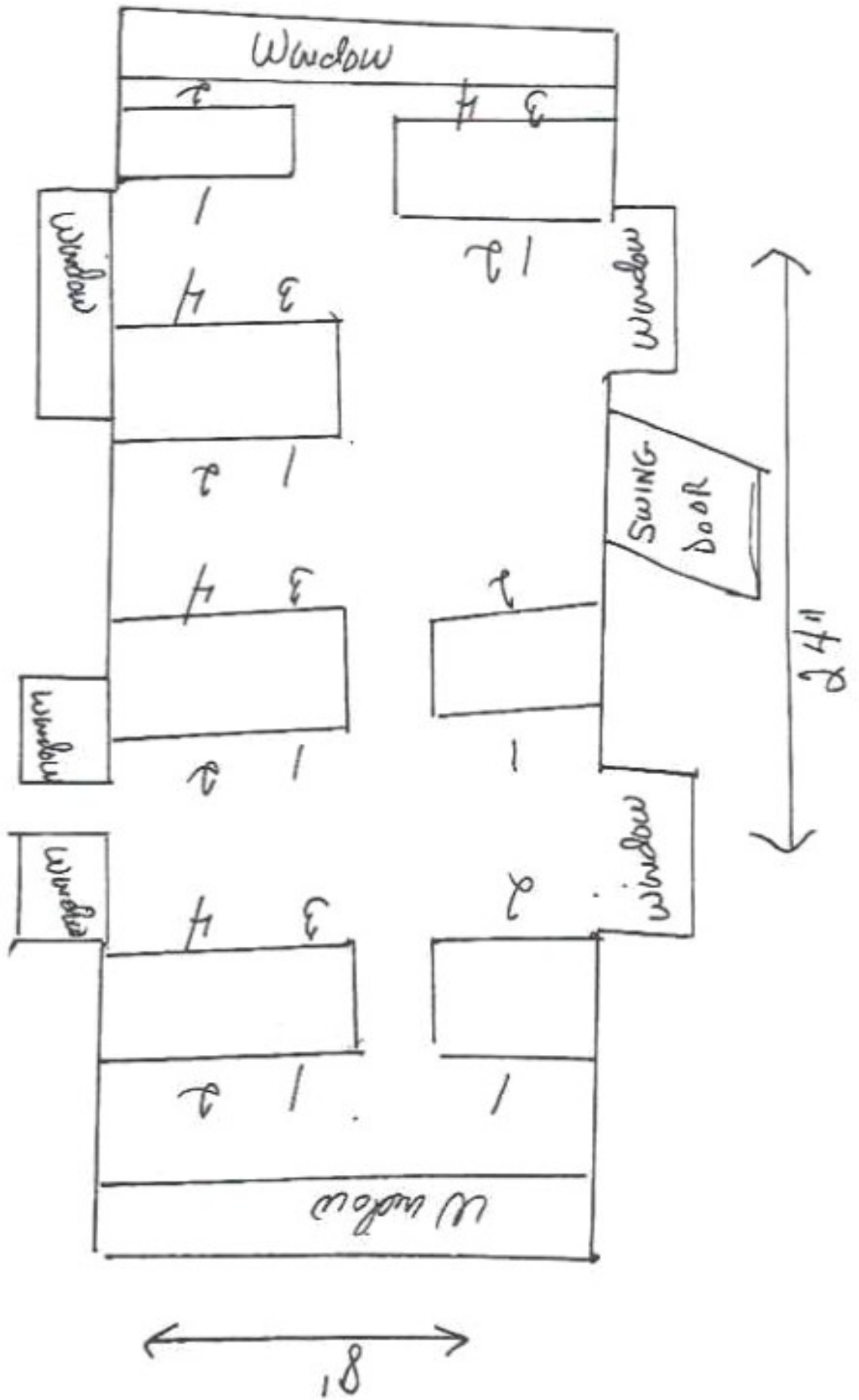


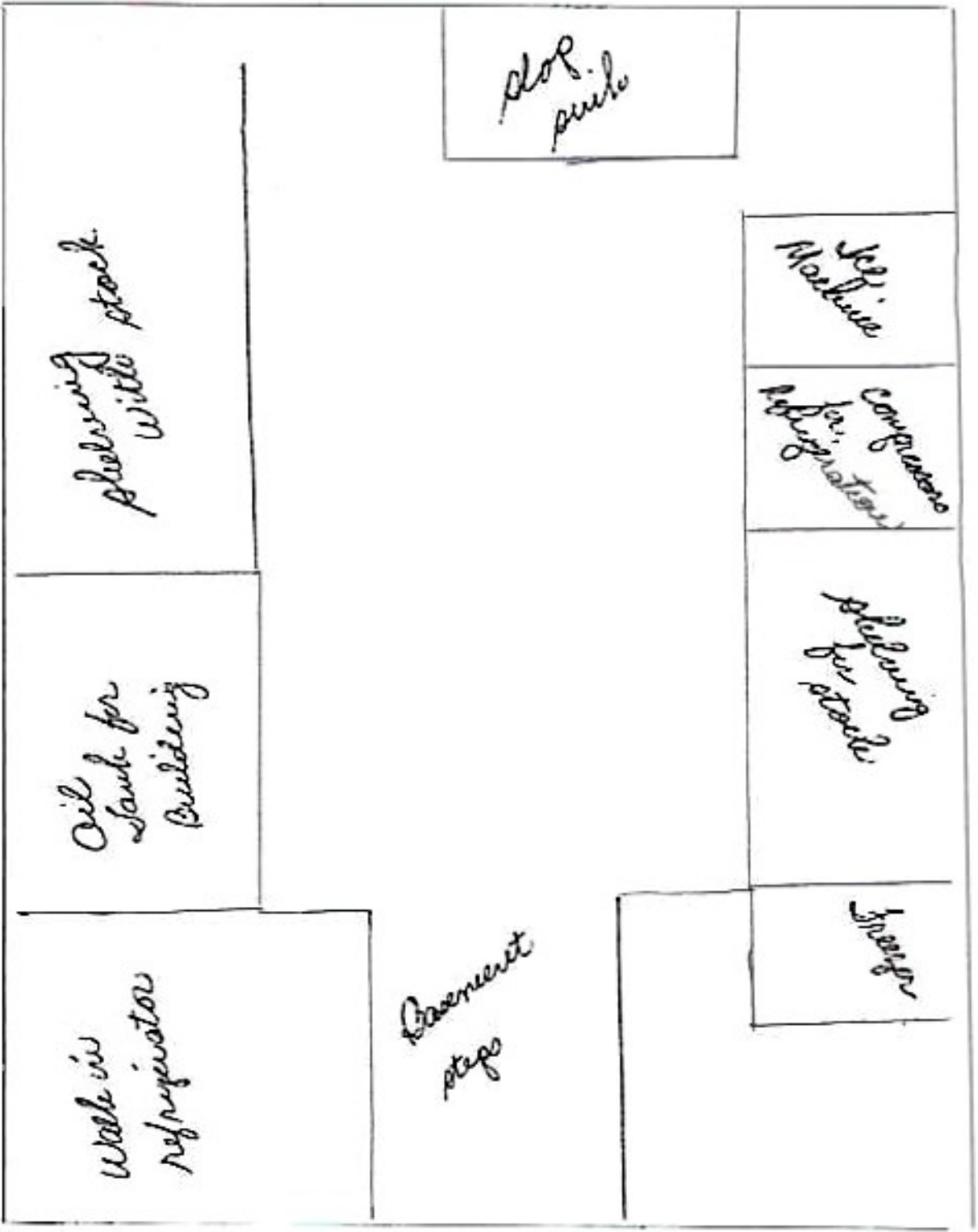
1<sup>ST</sup> Floor



7 tables 22 seats

Outside shed street





Basement

## Appetizers

Bruschetta.....	11.00
Garlic Bread.....	11.00
Home made rice balls.....	12.00
Eggplant rollatini.....	13.00
Stuffed mushrooms.....	13.00
10 inch personal pizza with fresh mozzarella and tomato sauce.....	16.00
Caprese salad—Fresh mozzarella, tomato and roasted peppers.....	16.00
Cold antipasto for 2—smoked mozzarella, prosciutto, roasted peppers, appressata, artichoke hearts, sundried tomatoes, olives, gabeladina, provolone & fontina cheese.....	23.00
Hot antipasto for 2—eggplant rollatini, stuffed mushrooms, shrimp, peppers, calamari, stuffed zucchini, baked clams, asparagus, baked oysters.....	23.00
Spiedino Alla Romana with capers in a light anchovy sauce.....	17.00
Mozzarella in corniccia—fried mozzarella in a marinara sauce.....	17.00
Zuppa di clams, red or white.....	17.00
Shrimp Cocktail—Jumbo shrimp with cocktail sauce.....	20.00
Carapacia—Raw prime filet mignon thinly sliced with fresh mushrooms, crostini, parmigiano and olive oil.....	22.00
Baked clams.. little neck clams baked to perfection (6).....	16.00
Zuppa di mussole.. red or white.....	16.00
Carciofo Ripieno.. Stuffed artichoke with pepato cheese, garlic and olive oil.....	16.00
Little neck clams on a half shell (12).....	20.00
Fried Calamari.....	17.00
Cold scungilli salad, garlic, oil, lemon parsley.....	23.00
Home made crab cakes.....	19.00
Cold seafood salad—shrimp, calamari, scungilli, musselle in a lemon, garlic and oil dressing.....	26.00
Portobello mushroom w/shrimp, mozzarella in a red wine and balsamic vinegar dressing.....	21.00
Porcini mushroom risotto.....	24.00
Home made stuffed pepper.....	13.00

## Zuppa (Soup)

<i>Consomme Di escarole</i> .....escarole soup.....	11.00
<i>Pasta Fagioli</i> .....bean & pasta soup.....	11.00
<i>Consomme Di Tortellini</i> .....tortellini soup.....	12.00
<i>Stracciatella Alla Romana</i> .....egg drop soup with spinach.....	12.00
<i>Minestrone</i> .....fresh vegetables.....	11.00
<i>Lenticchia Soup</i> .....lentil soup.....	12.00
<i>Home made Lobster bisque</i> .....	15.00

### *Salads & Vegetables*

<i>Insalata tricolore</i> .....Arugula, endive & radicchio.....	13.00
<i>Insalata Mista</i> .....endive, radicchio romaine lettuce & tomato.....	13.00
<i>Caesar salad</i> .....	15.00
<i>Broccoli Di Rabe</i> ...bitter broccoli sautéed with garlic & oil.....	15.00
<i>Spinach saute</i> , with garlic and oil.....	14.00

### *Side dishes*

*Meat balls (2)* 10.00  
*Sausages (2)* 10.00

*Chicken* 12.00  
*Shrimp (4.50 per shrimp)*

*Potato croquettes (2)* 10.00

### *Pasta*

Cheese ravioli with tomato & basil-----	20.00
Artichoke ravioli-----	21.00
Porcini mushroom ravioli-----	22.00
Spinach & broccoli rabe ravioli-----	22.00
Lobster ravioli-----	25.00
4 cheese ravioli (fontina, mozzarella, parmesan, ricotta)-----	24.00
Crab meat ravioli-----	24.00
Imported buffalo mozzarella ravioli-----	25.00

### Home Made Lasagna

Meat & cheese lasagna-----	21.00
Vegetable Lasagna-----	20.00
Seafood Lasagna-----	24.00

### Home Made Pasta's

Stuffed shells with spinach & ricotta-----	21.00
Manicotti stuffed with ricotta & mozzarella-----	20.00
Gnocchi (potato pasta)-----	21.00
Camelloni stuffed with beef & pork-----	21.00
Spinach Pappardelle w/ artichoke hearts and sundried tomatoes-----	21.00
Tomato & pepper Pappardelle w/ mushrooms & smoked mozzarella-----	21.00

### Specialty Pasta

Bucatini Amatriciana----- pancetta, peperoncino, tomato-----	21.00
Spaghetti Putanesca----- tomatoes, anchovies, olives, capers-----	21.00
Fasilli with artichoke hearts, pancetta, peas in garlic & oil-----	22.00
Caerelli with sun dried tomatoes, eggplant, artichoke hearts-----	22.00
Bonito pasta with broccoli rabe & sausage-----	22.00
Linguine with asparagus & broccoli rabe-----	22.00
Penne Portobello----- mushrooms, shallots & pancetta-----	22.00
Pasta Sicilian - Bucatini with anchovies, capers, piguoli & bread crumbs in garlic & oil-----	23.00

<i>Spaghetti Pomodoro</i> ---tomato & basil sauce-----	17.00
<i>Linguine Marinara</i> -----	17.00
<i>Spaghetti Aglio Olio</i> ---Spaghetti garlic & oil-----	17.00
<i>Baked Ziti</i> -----	20.00
<i>Spaghetti with meat balls or sausage</i> -----	20.00
<i>Fettuccine Bolognese</i> -----	21.00
<i>Fettuccine Alfredo</i> -----	21.00
<i>Spaghetti Carbonara</i> ---pancetta, shallots & egg yolk-----	23.00
<i>Tortellini Panna</i> ---white cream sauce-----	20.00
<i>Penne Pasta</i> -----	21.00
<i>Linguine with eggplant parmigiana</i> -----	20.00
<i>Fusilli Prima Vera</i> ---fresh garden vegetables in garlic & oil-----	20.00
<i>Penne vodka sauce</i> -----	20.00
<i>Penne Arrabbiata</i> ---red pepper, black pepper, tomatoes & onion-----	20.00
<i>Rigatoni Zestiro Formaggio</i> -----	22.00
<i>Linguine with red or white clam sauce</i> -----	24.00
<i>Linguine Pescatore</i> ---shrimp, calamari, clams, mussels-----	25.00
<i>Black linguine with shrimp, calamari, crab meat</i> -----	25.00
<i>Orecchiette Rusticana</i> ---chicken, broccoli, artichoke, gorgonzola cheese-----	25.00
<i>Three mushroom risotto</i> -----	23.00

*Benito One serving whole wheat and gluten free pasta*

*Home Made Ravioli*

## Veal

<i>Veal Sorrentino</i> —topped with eggplant, prosciutto and mozzarella.....	29.00
<i>Veal Benito</i> ..... Scalloping of veal with asparagus & portabella mushrooms sautéed in a marsala wine sauce.....	29.00
<i>Veal Amarella</i> ... with sautéed tomatoes, and mozzarella.....	29.00
<i>Veal Parmigiana</i> ..... breaded veal cutlet served with tomato sauce and mozzarella.....	29.00
<i>Veal Saltimbocca</i> prosciutto, mozzarella, spinach, hard boiled egg.....	29.00
<i>Veal Alla Zingara</i> ... Veal with asparagus, pimientos, mushrooms and bacon.....	29.00
<i>Veal Pizzaiola</i> ..... veal in a marinara sauce with basil.....	29.00
<i>Veal Francese</i> ..... veal battered in egg, sautéed with lemon, butter, and white wine.....	29.00
<i>Veal Marsala</i> ..... veal with mushrooms and marsala wine.....	29.00
<i>Veal cutlet Milanese</i> ..... breaded and fried veal cutlet.....	29.00
<i>Veal Caprice</i> ..... breaded veal cutlet topped w/ chopped onion, tomato, lettuce, mozzarella..	29.00
<i>Veal Cardinal</i> ..... Scalloping of veal sautéed in a Madeira wine sauce topped with prosciutto, mozzarella and roasted peppers.....	29.00
<i>Veal chop with wild mushrooms</i> .....	37.00
<i>Stuffed veal chop with prosciutto, mushrooms, pancetta, and mascarpone cheese</i> in a sherry wine sauce.....	59.00
<i>Ossu Buco ( Veal Shank )</i> .....	59.00

*Entrees served with salad, linguine marinara or mixed vegetables*

### Poultry

<i>Chicken Cacciatore</i> ... Chicken on the bone sautéed with onions, mushroom tomatoes.....	27.00
<i>Chicken Scarpinella</i> .... Chicken on the bone with garlic, olive oil and fresh basil.....	27.00
<i>Chicken Marsala</i> .... Breast of chicken with mushrooms, shallots in a marsala sauce....	27.00
<i>Chicken Parmigiana</i> .... Chicken cutlet with tomato sauce and fresh mozzarella.....	27.00
<i>Chicken Principessa</i> .. breast of chicken battered in egg, asparagus and mozzarella.....	27.00
<i>Chicken Piccata</i> .. Breast of chicken sautéed with butter, lemon, white wine and capers.....	27.00
<i>Chicken cutlet Milanese</i> .. chicken cutlet breaded and fried.....	27.00
<i>Chicken Caprese</i> .. chicken cutlet topped w/ chopped onion, tomato, lettuce mozzarella.....	27.00
<i>Chicken Valdostana</i> - - Breast stuffed w/ prosciutto, fontina & mushrooms in marsala wine..	29.00
<i>Chicken Cardinale</i> .. Sautéed with Madera wine topped with prosciutto, mozzarella roasted peppers.....	29.00

Entrées served with salad, linguine marinara or mixed vegetables

### Seafood

<i>Tilapia</i> .. fried or broiled.....	24.00
<i>Grilled shrimp, Calamari, mussels, clams</i> with olive oil and fresh basil.....	31.00
<i>Shrimp Parmigiana</i> .. breaded shrimp with tomato sauce and fresh mozzarella.....	31.00
<i>Fried calamari</i> .....	26.00
<i>Calamari Marinara</i> .... Fresh calamari sautéed in a tomato sauce & fresh basil.....	26.00
<i>Shrimp Oreganata</i> .... lightly breaded shrimp grilled with garlic and oil.....	29.00
<i>Shrimp Francese</i> .... Shrimp battered in egg, sautéed in lemon & butter.....	29.00
<i>Shrimp Fra Diavolo</i> .... shrimp sautéed in a spicy marinara sauce.....	29.00
<i>Branzino</i> .....	35.00
<i>Red snapper Livornese</i> .... Red snapper with olives, capers in a marinara sauce.....	31.00
<i>Salmon with shallots</i> in a cognac sauce.....	31.00
<i>Risotto frutti di mare</i> ..... clams, mussels, shrimp, calamari, red or white.....	35.00
<i>Stuffed Calamari</i> .....	32.00
<i>Octopus Livornese</i> .....	39.00
<i>Lobster Nonna</i> .. 1/2 lobster, shrimp, scallops in a pesto sauce.....	40.00

### Carne

<i>Steak with sliced Portobello mushrooms</i> .....	38.00
<i>Campagnola</i> .. sausage & chicken with potatoes, peppers onions and mushrooms.....	27.00
<i>Pork chops with sweet or hot peppers or pizzola</i> .....	26.00
<i>Sausage with peppers, onions &amp; potatoes</i> .....	23.00
<i>Baby lamb chops</i> .....	36.00









