

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

**APPLICANT INFORMATION:**

Name of applicant(s): CANTIERE NY LLC

Trade name (DBA): CANTIERE HAMBIRRERIA

Premises address: 41 KENMARE ST

Cross Streets and other addresses used for building/premise:  
MUTT ST. - ELIZABETH ST.

**CONTACT INFORMATION:**

Principal(s) Name(s): RITA CAPASA

Office or Home Address: 41 KENMARE ST.

City, State, Zip: NY NY 10012

Telephone #: [REDACTED]

Landlord Name / Contact: TAI HOP LEE REALTY CORP / MARILYN LEE

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>RITA CAPASA</u>	
<u>DANIELE VETRUGO</u>	<u>YARD SRL - VIALE DELL UNIVERSITA' LECCE ITALY 73100</u> <u>2020 - 2022</u>

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

WE WILL BE A BAR / TAVERN THAT WILL  
FOCUS ON ITALIAN SANDWICHES & BURGERS

**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:

RESTAURANT FROM 2019 - 2023 WITH LW LICENSE

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:

CHARLEY ST. INC RW #1335712 EXP. 8/31/23

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: 6 Year Built: 1900

Describe neighboring buildings: MIXED USE

Zoning Designation: C6-1

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

Block and Lot Number: 479, 5

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 Seating on Sidewalk

What is the proposed Occupancy? BAR / Tavern

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

no  yes LND

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: WE WILL INSTALL OUR OWN SIGN

**INTERIOR OF PREMISES:**

What is the total licensed square footage of the premises? APPROX 2300 SQ FT

If more than one floor, please specify square footage by floors: 1ST FLR - 1,150 2ND FLR - 1,150

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

Open restaurant seating, 3 tables with 12 seats approx 80' feet

If more than one floor, what is the access between floors? OUTSIDE SIDEWALK HATCH

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? 12 Total table seats? 33

Total number of bars? 0 Total bar seats? 0

Total number of "other" seats? 8 please explain: 8 SEATS AT THE FOOD COUNTER

Total OVERALL number of seats in Premises: 41

**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: L SHAPED FOOD COUNTER WITH 8 SEATS

**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: <sup>PM</sup> 11 to <sup>AM</sup> 12    Monday: <sup>AM</sup> 11 to <sup>AM</sup> 12    Tuesday: <sup>AM</sup> 11 to <sup>AM</sup> 12    Wednesday: <sup>AM</sup> 11 to <sup>AM</sup> 12    Thursday: <sup>AM</sup> 11 to <sup>AM</sup> 12    Friday: <sup>AM</sup> 11 to <sup>AM</sup> 12    Saturday: <sup>AM</sup> 11 to <sup>AM</sup> 12

Will the business employ a manager?  no  yes, name / experience if known: ERIS SIMONE MALINCONICO

Will there be security personnel?  no  yes (if yes, what nights and how many?) SEE ATTACHED RESUME

Do you have or plan to install French doors, accordion doors or windows that open?  no  yes

If yes, please describe: EXISTING FRENCH DOORS

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? NO

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: RISCHO OF THE SHINJI SHUM ETKAI OF AMERICA

Address: 165 ELIZABETH ST. Distance: 120 FT AS PER LAMP

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

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

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

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

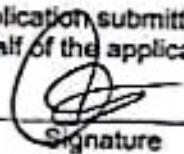
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: RITA CAPASA Phone: [REDACTED]

Address: 41 KENMARE ST. NY NY 10012

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.





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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: CANTIERE NY LLC

Address of Premises: 41 KENMARE ST

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

3 tables and 12 seats on KENMARE Street

         tables and          seats on          Street

Hours of sidewalk café: 11 AM to PM

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):

N/A tables and N/A seats on N/A Street

N/A tables and N/A seats on N/A Street

Hours of roadbed: N/A to N/A

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

Rear yard will have no more than N/A tables and N/A seats

Hours of rear yard: N/A to N/A

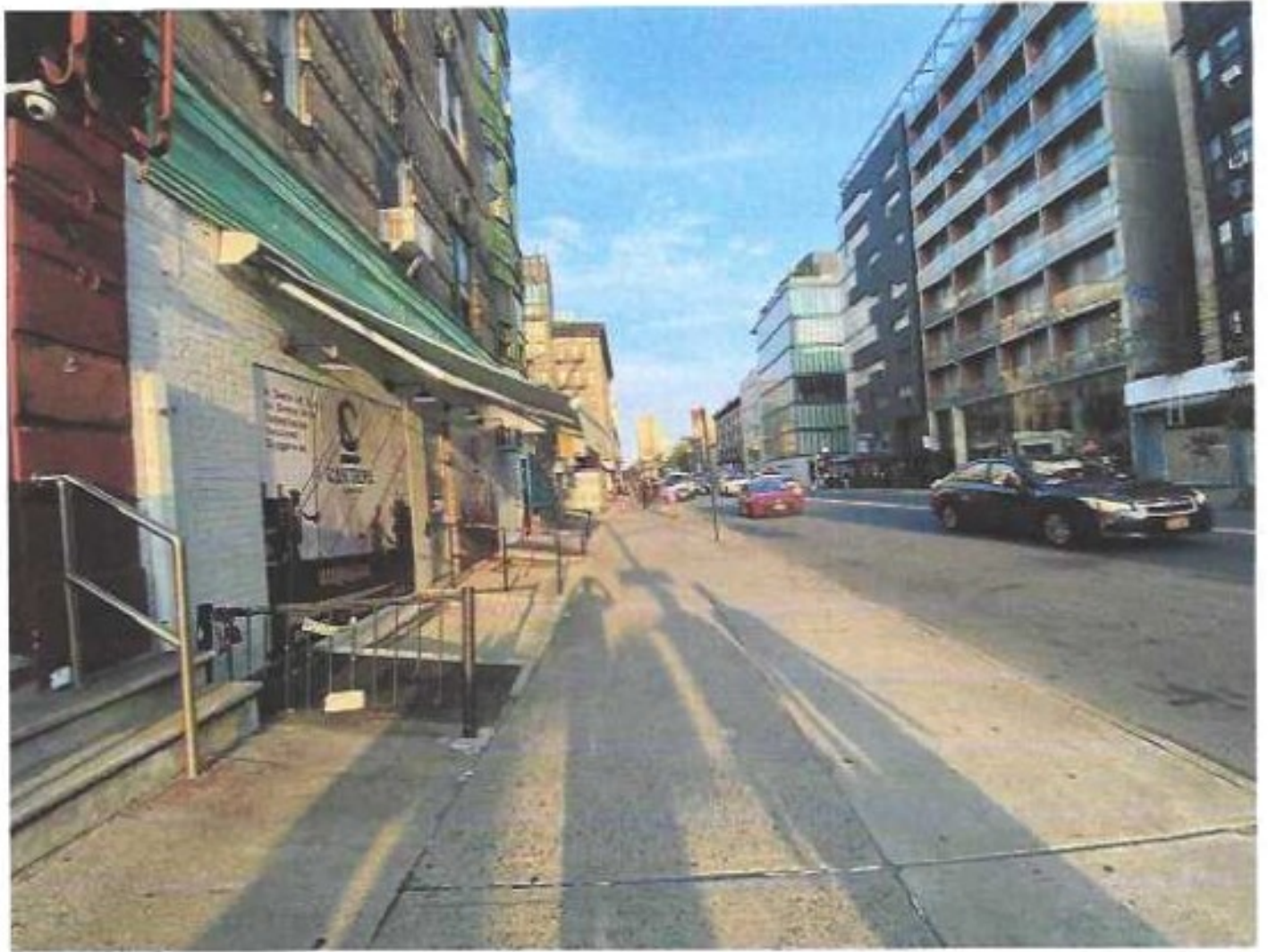
Does seating extend beyond the business frontage?  No  Yes

Will outdoor dining structures on the sidewalk be enclosed on three (3) or more sides?  No  Yes N/A

Will outdoor dining structures on the roadbed be enclosed on three (3) or more sides?  No  Yes N/A

Is there any outdoor music, speakers or TVs?  No  Yes, please describe:         

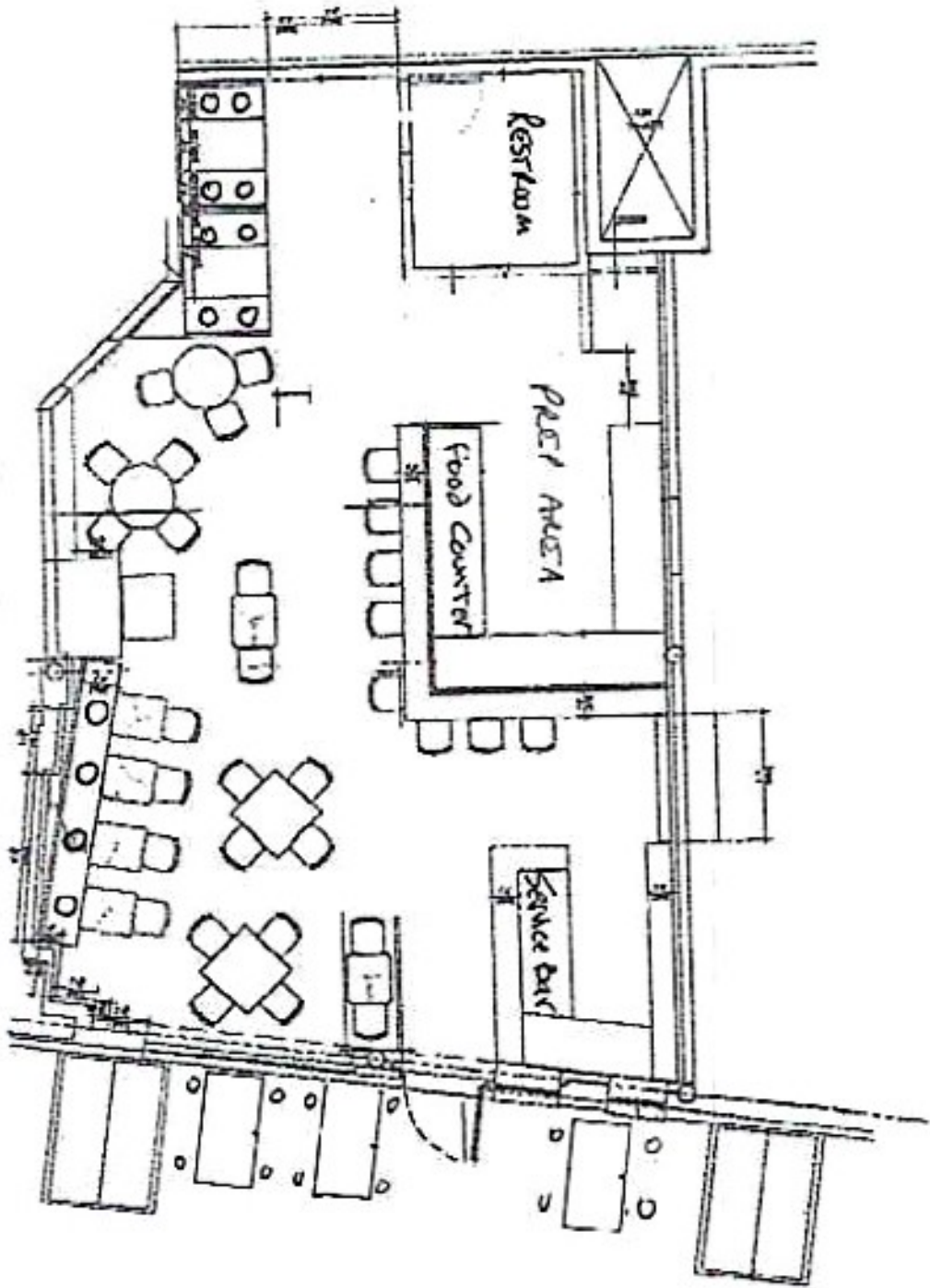
Will heating elements be used?  No  Yes, please describe:





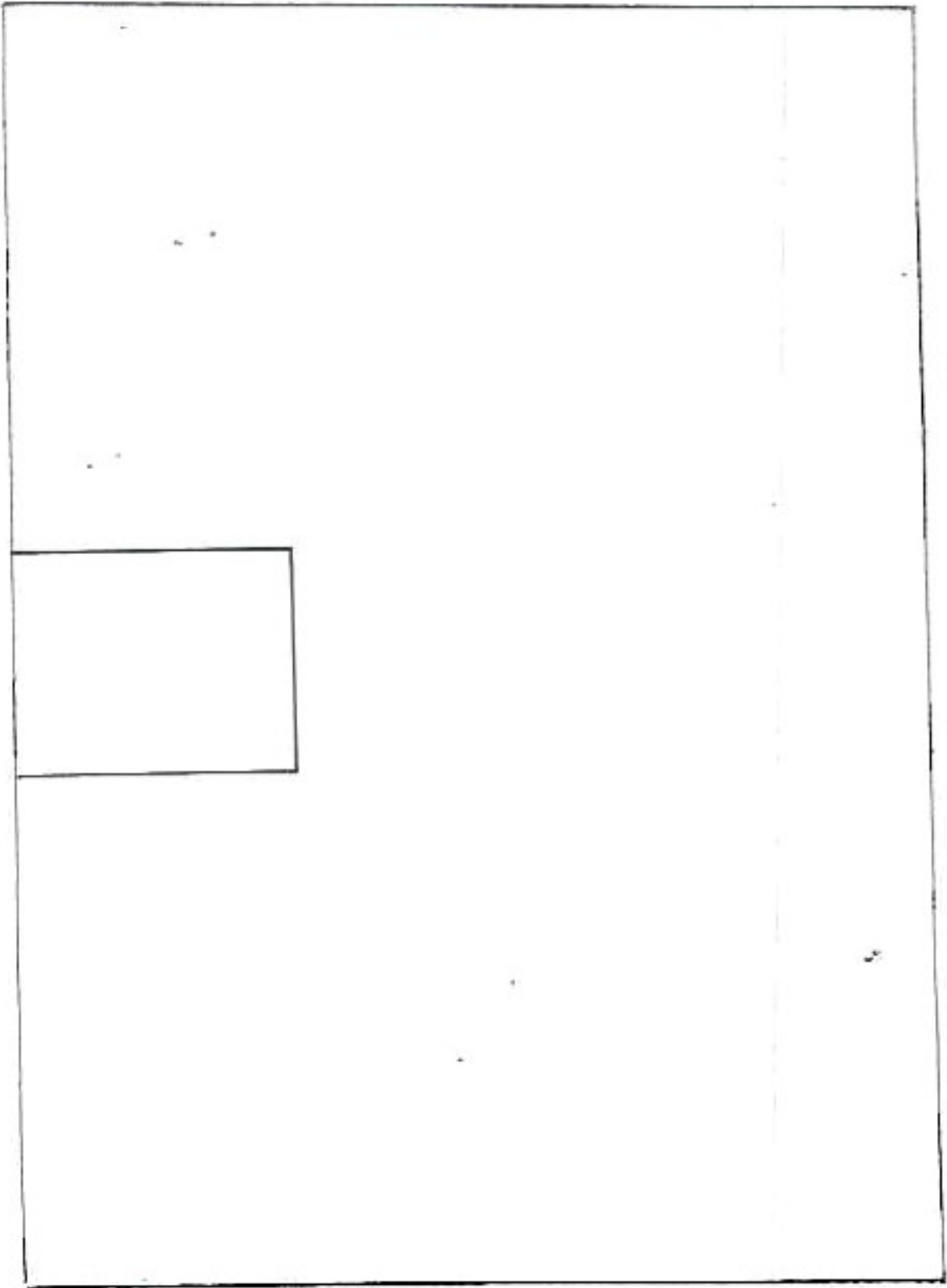






24.

Elevation



## MENU CANTIERE USA

### SMALL BITES

#### -Sfizzietto

Mix of taralli, green olives, peanuts, and spicy provola

#### -Tagliere dello Zio

Tasting for 2 people of Apulian cheeses, mustards and local cold cuts with Apulian taralli, olives and warm toasted bread

### BIG CANTIERE

A bin with 1kg of soft fresh mozzarella, filled with crumbled "frisella", pan-fried tomatoes, onion and capers, served with hot bread and rocket

#### CLAMP (morsetto)

##### -Bologna

Mortadella BOLOGNA with Pistachio igp, Stracciatella Pugliese, Dried Tomatoes, Pistachio grain, Rocket, Can'olio EVO

##### -Parma

Seasoned Parma Ham, Grana Padano, fresh cherry tomatoes, balsamic vinegar glaze, hazelnuts grain, rocket, Can'olio EVO

##### -Napoli

Grilled turkey breast, strips of Bufala Campana PDO, fresh cherry tomato, leccine olives, Can'olio EVO.

##### -Roma

Roman Porchetta, smoked scamorza cheese, sweet and sour onions, crunchy bacon, BBQ sauce, EVO oil.

#### ROD (tondino)

1\_ Homemade bread loaf, chopped rustic sausage, Neapolitan broccoli, flakes of pecorino cheese, leccine olives, potatoes

2\_ Homemade bread loaf, meatballs, aubergines with tomato sauce, mozzarella, crunchy Mortadella Bologna igp, EVO oil

3\_ Homemade bread loaf, San Daniele raw ham, mozzarella, fresh tomato, basil pesto, Modena balsamic vinegar glaze.

## FUSES (Fusibili)

Hot pan of seasoned Apulian Caciocavallo, Parma ham served with wildflower honey, walnuts grain and hot bread

Hot pan of Italian black Provolone served with wildflower honey, grilled cooked ham, walnuts grain and hot bread

## FRISELLATA FROM SALENTO

Mix of Apulian "friselle" wet with sea water with:

- Pan-fried cherry tomatoes, tuna in olive oil, Padano cheese, capers;

- Fresh cherry tomatoes, Apulian Straciatella, aubergines in oil, oregano and salt

- Bufala mozzarella, Parma ham, rocket, EVO oil

## WORKER'S PITTULE

Typical fritters from Apulia served with:

1. Cheddar Cheese and Bacon
2. Scamorza cheese and pulled porchetta, bbq sauce
3. Provolone fondue, crunchy Mortadella and Pistachio Pesto
4. Cheese fondue with truffles and speck
5. Straciatella, basil pesto, dried tomatoes
6. Straciatella, Calabrian n'duja, speck
7. Cacio Pepe fondue, crispy bacon

## CONCRETE TRUCK (Betoniere)

Like the big concrete mixer, we mix and put together explosive combinations of flavor. Breathtaking.

-Worker

Loaf of rustic Apulian bread, stuffed with typical meathalls with sauce and mozzarella.

-Classic

Loaf of rustic Apulian bread, stuffed with sweet cheese fondue, potatoes, PGI speck grains, with chopped rustic sausage

-Truffled

Loaf of rustic Apulian bread, stuffed with sweet cheese fondue, truffle, crunchy PGI speck, with chopped rustic sausage to dip.

-Provolone

Loaf of rustic Apulian bread, stuffed with spicy POD Provolone fondue, crunchy Mortadella, with chopped rustic sausage.

## SCAFFOLD (Impalcate)

Just as pillars and beams support every building, so the scaffolds (and their sauces) are fundamental bases of every evening or aperitif at Cantiere.

### -Italian Mix

A tasty mix of "classic pittule", "pittule alla pizzaiola", panzerotti, meatballs, chopped rustic sausage, with Italian sauces.

### -American Mix

A Tasty mix of crispy potatoes in different shapes and flavors with American sauces.

## ITALIAN BURGER

Typical Salento mixed meat, with eggs, cheese and Mediterranean flavors, the so called **schiaciatina**.

Bread doughs: Homemade bun – American bun

### -Salentino

Schiacciatina 180 gr, Apulian Burrata, 'scattariciati' tomatoes, grilled peppers, beer mayonnaise, green salad, homemade bun

### -Campano

Schiacciatina 180gr, Buffalo Mozzarella 100gr, PGI Bologna Mortadella, Pistachio pesto, hazelnut grains, dried tomato, green salad, homemade bun

### -Tirolese

Schiacciatina 180gr, spicy POD Gorgonzola, PGI Speck, fig sauce, walnuts grains, green salad

### -Romagnolo

Schiacciatina 180gr, mozzarella 100gr, Parma ham, fresh tomatoes, balsamic vinegar glaze, green salad

### -Napoletano

Schiacciatina 180gr, smoked scamorza, Neapolitan broccoli, caramelized onion, black olives, crispy salami

### -Calabrese

Schiacciatina 180gr, rolled bacon, semi-hard Pecorino cheese, aubergines in oil, Calabrian N'duja mayonnaise, walnuts grains.

## CRAZY ITALIAN BURGER

### Falò

Schiacciatina 180gr, cheese fondue with burning truffle, grandma's peppers, crispy PGI speck, potatoes, 'burning' rum bbq glaze

### Pugliese

Schiacciatina 180gr, Apulian Burrata, Seasoned Copocollo PGI, taralli powder, Apulian focaccia bread with tomatoes, onion and black olives, green salad, EVO oil

### Leceese

Crispy bread with cornflakes, Schiacciatina 180gr, Crispy Capocollo, smoked scamorza cheese, caramelized onion, baked peppers, Maestro's sauce.

### Parmigiano

Schiacciatina 180gr, Mozzarella stuffed with aubergine Parmigiana, roasted cooked ham, potatoes, EVO oil

### Padano

Schiacciatina 180gr, spicy Provolone Valpadano POD Fondue, Mortadella with pistachios PGI, pistachio pesto, dried tomatoes, peppers.

### Carbonaro

Double omelette of Carbonara Pasta that replace bread, schiacciatina 180gr, crispy smoked guanciale, cream of cacao and pepe, potatoes

## BUILDING BURGER

### Pisa Tower

6 layers of schiacciatina 180gr, smoked scamorza cheese, dried tomatoes, Mortadella Bologna PGI, peppers, Provolone Valpadano POD fondue, pistachio pesto, taralli grains from Apulia

### Empire

6 layers of schiacciatina 180gr, crispy bacon, onion rings, fresh tomatoes, Maestro's Sauce, beer mayonnaise, potatoes, American bun

## FOCACCIA SANDWICH

### Club Salentino

Caciotta cheese with black pepper, dried tomatoes, pork capocollo, grilled peppers, beer sauce, salad

### Club Pork

Roman porchetta strips, smoked scamorza cheese, smoked bacon, bbq sauce, salad

### Club Chicken

Sliced Roasted Chicken Breast, smoked scamorza cheese, bacon, dried tomatoes, Cesar sauce



## SALAD

-Otranto

Smoked salmon, Apulian stracciatella, dried tomatoes, Taggiasca olives, croutons, cucumber sauce

-Gallipoli

Apulian burrata, shrimps, pink sauce, corn, carrots, rocket, croutons

-Lecce

Pan-fried cherry tomatoes, aubergines in oil, baked peppers, crumbled taralli, rocket

## DESSERT

Cantierotto: stuffed pasticciotto, typical Apulian pastry

Sigari

Moka Tiramisu

Millecrepes

Bidoncini