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COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org

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

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (<https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/>). When meetings return to in person, please also provide an additional 5 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 scheduled 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 (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. **If outdoor seating of any kind is included in the application please download and complete CB2 SLA's Addendum for Outdoor Seating.** For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): M588 Catering Corp

Trade name (DBA): Mangia

Premises address: 588 Broadway, New York, NY 10012

Cross Streets and other addresses used for building/premise:
584-588 Broadway, on Broadway between E Houston St & Prince St

CONTACT INFORMATION:

Principal(s) Name(s): Sasha Muniak, President

Office or Home Address: [REDACTED]

City, State, Zip: New York, NY 10017

Telephone #: [REDACTED]

Landlord Name / Contact: 584 Broadway LLC c/o Olmstead Properties, Samuel W. Rosenblatt

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Sasha Muniak</u>	<u>1. Joanna Sasha & Friends Food SVC Inc, OP 1026267 50 W 57th St, New York, NY 10019</u>
_____	<u>2. Mangia 23rd Street LLC, OP 1140291 22 W 23rd St, New York, NY 10010</u>
_____	<u>3. M48 Catering Corp, RW 1273817 422 Madison Ave, New York, NY 10017</u>

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

"Offer heartwarming, made-to-order, farm-to-table meals in sustainable, eco-friendly packaging."

Here at Mangia, you'll find a menu of artisanal Italian dishes to enjoy for any occasion including quick meals and catering for large events.

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:

Beauty Supply Store (DBA Ricky's)

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: 12 Year Built : 1900

Describe neighboring buildings:
Mixed Residential and Commercial

Zoning Designation: M1-5B

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 511 / 8

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 _____

What is the proposed Occupancy? 38

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? Use Group 6C

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? about 1,835 sq ft

If more than one floor, please specify square footage by floors: N/A

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

N/A

If more than one floor, what is the access between floors? N/A

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? 4 Total table seats? 18

Total number of bars? 1 Total bar seats? 0

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

Total OVERALL number of seats in Premises : 18

BARs:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 0

How many service bars are being applied for on the premises? 0

Any food counters? no yes, describe : Antipasti Bar

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? Dinner service TBD, but no later than 12am

Sunday: Closed _____ to _____
Monday: 7am to 6pm
Tuesday: 7am to 6pm
Wednesday: 7am to 6pm
Thursday: 7am to 6pm
Friday: 7am to 6pm
Saturday: Closed _____ to _____

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

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 : N/A (existing store front to remain)

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

IF YES, will you be using a professional sound engineer? N/A

Please describe your sound system and sound proofing: _____

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? 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 ropes movable barriers 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 ½ " 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: Sasha Muniak Phone: _____

Address: 588 Broadway, New York, NY 10012

Email : _____

Application submitted on
behalf of the applicant by:

/s/ Sam Park
Signature

Print or Type Name Sam Park

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
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

SNACKS & DESSERTS

Cakes & pies are baked fresh daily at Mangia Bakery. Please contact our catering department for details

POTATO CHIPS	2.75	FRENCH MACARONS	3.00
BROWNIES chocolate, cream cheese	3.50	COCONUT MACARON 🌱	4.00
SIGNATURE COOKIES	2.50	SLICED LOAVES	3.50
CRANBERRY ORANGE BUNDT CAKE	3.75	FRUIT apple, banana, pear	1.50
SICILIAN ORANGE POUND CAKE	3.50	ORGANIC ALMONDS	3.50
CHOCOLATE COVERED ESPRESSO BEANS	3.50	LARGE COOKIE oatmeal & raisin, chocolate chip and flourless chocolate chip	4.50
BARBELLS PROTEIN BARS chocolate dough bar, caramel cashew bar, salty peanut bar, cookies & cream bar	3.50	SLICE OF CAKE	6.00
		VEGAN COOKIES chunky peanut butter cookie, tahini chocolate chunk cookie (gluten-free)	3.25

BOXED CATERING

BREAKFAST BOX SANDWICH includes 1 breakfast sandwich and drink of your choice	14.00	LUNCH BOX MARKET BOWL includes 1 market bowl, treat, and drink of your choice	21.00
BREAKFAST BOX MINI PASTY includes 1 mini pastry, yogurt or fruit salad, and drink of your choice	14.00	LUNCH BOX SANDWICH includes 1 sandwich and side of your choice	17.00
BREAKFAST BOX TARTINE includes 1 tartine sandwich and drink of your choice	14.00	SNACK BOX - cookies and fruit - cheese and fruit	14.00
LUNCH BOX ENTREE includes 1 entree, side, treat, and drink of your choice	23.00		

WHERE TO FIND US

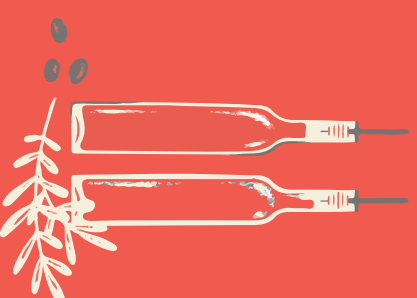
MANGIA MADISON 422 MADISON AVENUE BETWEEN 48TH & 49TH 212.644.0422	MANGIA 57 50 W57TH STREET BETWEEN 5TH & 6TH 212.582.5882	MANGIA FLATIRON 22 W23RD STREET BETWEEN 5TH & 6TH 212.647.0200
MONDAY-FRIDAY STORE: 7AM-6PM DELIVERY: 7AM-5PM	MONDAY-FRIDAY STORE: 7AM-6PM DELIVERY: 7AM-5PM	MONDAY-FRIDAY STORE: 7AM-5PM DELIVERY: 7AM-5PM
WEEKEND ADVANCE NOTICE CATERING ONLY		

MANGIA

SINCE 1981

BREAKFAST LUNCH DINNER BOXED CATERING

MENU



ORDER ONLINE AT WWW.MANGIA.NYC

(gf) = gluten-free 🌱 = vegan (veg) = vegetarian

BREAKFAST

SERVED UNTIL 10:30AM

**Substitute any items with egg whites, almond or oatmilk*

BLUEBERRY SCONE	4.00	WILD SMOKED SALMON TARTINE crème fraîche, tomatoes, onions, capers, dill on 7-grain bread	10.95
BUTTER CROISSANT	4.00	STRAPAZZATE PANINI scrambled eggs, roasted prosciutto, mozzarella on a ciabatta roll	8.50
FRUIT SALAD <i>add mixed berries</i>	6.95 9.95	EGG WHITE WRAP scrambled egg whites, Gruyere cheese on Tuscan flatbread	8.50
OATMEAL with banana, raisins and brown sugar	6.95	SIGNATURE AÇAÍ raw organic Brazilian açai with coconut flakes, strawberries, banana, gluten-free granola, chia seeds	12.95
BREAD PUDDING	4.00		
OMELET Cheddar, spinach, ham, tomato	10.95		
CAGE FREE HARD BOILED EGGS 2 pcs	4.00		
AVOCADO EGG SALAD TOAST micro greens on a 7-grain bread	10.95		
MANGIA YOGURT CUPS natural, low-fat Greek yogurt (peach, strawberry, vanilla, plain) <i>add gluten-free granola</i>	4.95 1.50		



SALAD BOWLS

CAESAR romaine lettuce, cherry tomatoes, parmigiano, croutons, Caesar dressing <i>add chicken 3.50 add shrimp 4.00</i>	11.00	PEAR TRICOLORE ✦ radicchio, endive, arugula, sliced pears, fried tofu, roasted walnuts, gluten-free chips, walnut vinaigrette	15.00
CHICKEN COBB mixed kale blend, grilled chicken, crispy bacon, hard boiled egg, cherry tomatoes, red onions, blue cheese, avocado, balsamic vinaigrette	17.50	TUNA NIÇOISE mesclun, cherry tomatoes, haricots verts, boiled fingerling potatoes, hard boiled eggs, black olives, seared tuna, black olive tapenade	17.50
ROASTED TERIYAKI SALMON kale, roasted butternut squash, Parmesan cheese, dried cranberries, toasted almonds, citrus vinaigrette	18.00	BUTTERMILK FRIED CHICKEN romaine, avocado, sautéed heirloom tomatoes, red radish, hard boiled egg, honey Dijon vinaigrette	17.50
BETT SALAD arugula, roasted beets, quinoa, roasted pecans, goat cheese, Dijon mustard vinaigrette	15.00	SIDE SALAD farfalle pasta, mixed greens, Caesar, kale, Greek, caprese	7.00
		CUSTOM SALAD romaine, kale, arugula	7.00

SANDWICHES

Also great served hot! *Gluten-free flatbread available*

HERB ROASTED CHICKEN romaine, tomatoes, herb mustard, on Tuscan flatbread	11.50	TUNA MELT Swiss cheese, avocado, tomatoes, red onions, on toasted whole wheat sourdough bread	12.95	CAMPO PANINO ✦ roasted asparagus, spinach, vegan mayonnaise, roasted fennel, on pizza Bianca bread	9.50
FILET MIGNON fresh mozzarella, sautéed Tuscan kale, black pepper mayonnaise, on a baguette	14.95	TELERA grilled chicken, tomatoes, avocado, pepper jack cheese, chipotle aioli, on a baguette	12.95	RUSTICO PANINO ham, Cheddar cheese, tomatoes, mushroom aioli, on pizza Bianca bread	9.50
SMOKED TURKEY BREAST cucumber, watercress, herb mayonnaise, on a baguette	11.50	FRENCH HAM & AGED CHEDDAR cornichons, walnut butter, on a baguette	11.50	BUTTERMILK FRIED CHICKEN bacon, tomato, lettuce, chipotle aioli, on brioche roll	12.95
FRESH MOZZARELLA CHICKEN SALAD tomatoes, basil, black pepper, olive oil drizzle, on ciabatta roll	11.50	ITALIAN HERO sopressata, salami, coppa ham, prosciutto, roasted peppers, chipotle aioli, provolone, on ciabatta roll	12.95	TUNA SALAD albacore tuna, romaine, tomatoes, watercress, on whole wheat sourdough bread	11.50
OVEN ROASTED CHICKEN fresh mozzarella, roasted peppers, basil, black olive tapenade, on focaccia	12.95	ROASTED VEGETABLES ROLLATINI sautéed spinach, roasted eggplant, roasted peppers, roasted tomatoes, provolone and goat cheese, sriracha sauce, baby arugula, on Tuscan flatbread	11.50	PROSCIUTTO AND MOZZARELLA roasted peppers, arugula, olive oil, on an olive roll	11.50
		TUSCAN KALE & AVOCADO ✦ hummus, cucumber, scallions, on 7-grain bread			11.50

HOT LINE

proteins served with a choice of two sides

CHICKEN MILANESE	20	SIDES	Additional side 7.00
MANGIA MEATBALLS	19		
BELL & EVANS CHICKEN BREAST	20		
GRILLED SALMON	22		
GRILLED BRANZINO	22		
FILET MIGNON	24		
PASTA			
PENNE ALLA VODKA	17	QUESADILLAS	
ORECCHIETTE SALSICCIA	18	VEGETARIAN	14.00
FETTUCCHINE BOLOGNESE	18	CHICKEN OR SHRIMP	16.00
SPAGHETTI CACIO E PEPE	17		

ORGANIC SOURDOUGH PIZZA

\$14

MARGARITA fresh mozzarella, Parmigiano-Reggiano, tomato sauce, basil	VEGETARIANA Sicilian eggplant, tomato sauce, fresh & smoked mozzarella, Kalamata olives, oregano	BOSCAIOLA PIZZA porcini mushrooms, fresh mozzarella, truffle pecorino, pesto sauce
PARMA prosciutto, Parmigiano-Reggiano, fresh mozzarella, arugula	TOSCANO salami, mozzarella, tomato sauce, onions, jalapeño, olives	

SOUPS

12OZ 5.75 | 16OZ 6.75

SOUP OF THE DAY



JUICE BAR

PRESSED JUICES & WELLNESS SHOTS

10OZ \$8.50 | 16OZ \$11.50

GREEN GODDESS
kale, Swiss chard, spinach, celery, apple, lemon, ginger

FRESHLY SQUEEZED ORANGE JUICE

SKINNY GREENS
kale, spinach, pineapple, mint, hint of jalapeño

GINGER SHOT \$5

HOT SHOT \$5
orange, turmeric, cayenne

DETOX SHOT \$5
lemon, ginger, cayenne

SUPERFOOD SMOOTHIES

10OZ \$8.50 | 16OZ \$11.50

ALMOND
almond milk, banana, almond butter, chocolate coconut protein powder, agave, cinnamon

KETO LOVER
spinach, almond milk, vanilla protein powder, parsley, raspberries, almond butter

BLUE POWER
blue spirulina, banana, blueberry, almond milk, vanilla protein powder

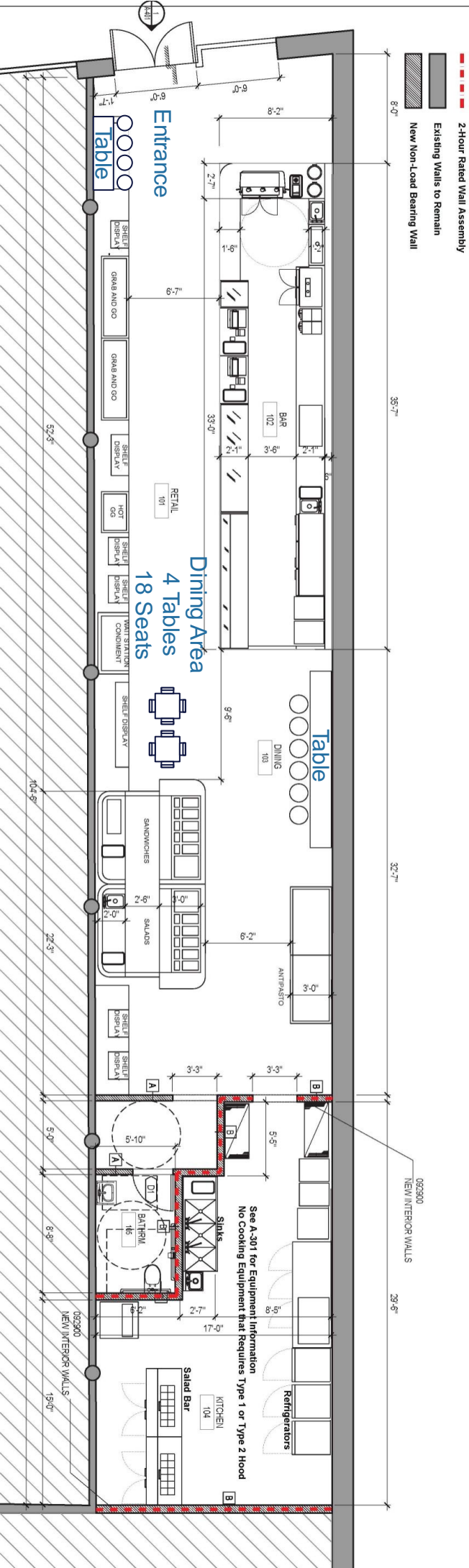
COFFEE & BEVERAGES

ESPRESSO	3.00
DOUBLE ESPRESSO	3.75
MACCHIATO	3.25
CAPPUCCINO	4.50 5.50
LATTE	4.50 5.50
CHAI LATTE	4.75 5.75
MATCHA ALMOND MILK LATTE	5.50 6.50
AMERICANO	3.50 4.50
DRIP COFFEE	3.00 3.50
ICED COFFEE	4.50
ICED LATTE	5.50
HOT TEA	3.00/3.50
ICED TEA mixed berries/black	5.50
SAN PELLEGRINO <i>aranciata, rossa & limonata</i>	3.00
Fiji <i>small/large</i>	3.00 4.50
LA COLOMBE COLD PRESSED COFFEE	4.00
HOMEMADE LEMONADE	5.00
SODAS <i>coke, diet coke, sprite, gingerale</i>	1.95
POLAND SPRING	1.95
BEAR'S FRUIT KOMBUCHA	5.50

M588 Catering Corp DBA Mangia

First Floor

588 Broadway, New York, NY 10012



FIRST FLOOR CONSTRUCTION PLAN

📍 SOHO

MANGIA
MANGIA

cake
croissant
fresh juices
dolci

croissant
fresh juices
dolci

@mangia nyc official

COMING SOON!!







BEVERAGES		DESSERTS	
300	ICED CAPPUCCINO	550	CAKES
375	HOT TEA	300	TARTS & PIES
350	ICED TEA	450	FRENCH MACARON
450	HOMEMADE LEMONADE	500	
490			VEGAN/GLUTEN FREE
450			Caramel Macaron
550			Chunky Peanut Butter Cookies
475			Tiramisu
350	MUFFIN	400	Tiramisu Cheesecake
300	BLUEBERRY SCONES	400	Truffle Mac
450	CROISSANT	400	Organic Almonds
550	BREAD PUDDING	400	

