

Meeting Date: September 2023

**APPLICANT INFORMATION:**

Name of applicant(s): Little Rest LLC

Trade name (DBA): RAF'S

Premises address: 290 Elizabeth Street

Cross Streets and other addresses used for building/premise:  
East Houston and Bleecker Street

**CONTACT INFORMATION:**

Principal(s) Name(s): Jennifer Vitagliano and Nicole Vitagliano

Office or Home Address: 290 Elizabeth Street

City, State, Zip: New York, NY 10012

Telephone #: [REDACTED] email : jennifer@rafsnewyork.com and nicole@rafsnewyork.com

Landlord Name / Contact: 290 Elizabeth St LLC c/o Hepco Capital Management LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Jennifer Vitagliano and Nicole Vitagliano</u>	<u>Past License: Millbrook Farm Hospitality LLC 2434 Route 9G/ Staatsburg, New York: From 2017 to November 2021</u>
<u>Jennifer Vitagliano</u>	<u>Current License: Musket Hospitality LLC 265 Elizabeth Street/ New York, New York: From 2013 to present</u>

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

**The venue has been opened since January 2023 and is an upscale French Italian restaurant bakery which will be applying for an alteration and change in method of operations. Please see the attached Addendum for the proposed changes to the premises.**

**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 : **Change in Method of Operation**

If upgrade, alteration, or transfer, please describe specific nature of changes:

(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

**Please see the attached Addendum**

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

**N/A**

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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: \_\_\_\_\_

**Little Rest LLC / Serial No. 134376 / Expiration date is 12/31/2024**

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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:

**Little Rest LLC dba RAF's since 01.2023**

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**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: 4 plus cellar Year Built : Estimated 1878

Describe neighboring buildings: A very high end Japanese restaurant, a long time neighborhood bar, a low rise residential building on one side and a high rise residential building on the other side.

Zoning Designation: C6-2

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 521 / 64

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? 1st floor is under 75 and the cellar is under 75

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

no  yes **See the attached DOB Letter of No Objection and a DOB Application has been made for patron use for the cellar space.**

If yes, what is the maximum occupancy for the premises? 1st floor is under 75 and the cellar is under 75

If yes, what is the use group for the premises? Use Group 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

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? 3,040 square footage

If more than one floor, please specify square footage by floors: 1,350 square feet for the ground floor and 1,690 square feet for the cellar

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? Staircase

How many entrances are there? 1 How many exits? 2 How many bathrooms? 3

Is there access to other parts of the building?  no \_\_\_ yes, explain: \_\_\_\_\_

## OVERALL SEATING INFORMATION:

Total number of tables? 19 Total table seats? 64

Total number of bars? 2 Total bar seats? 8 for the customer bar

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

Total OVERALL number of seats in Premises : 72

## BARS:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 8

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: \_\_\_\_\_

Please see the attached Addendum

\* 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? **We are requesting a 2am close for any private/special events**

Sunday:      Monday:      Tuesday:      Wednesday:      Thursday:      Friday:      Saturday:  
9am to 12am    9am to 12am    9am to 12am    9am to 12am    9am to 12am    9am to 1am    9am to 1am

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 : N/A

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 **Already installed.**

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

Please describe your sound system and sound proofing: See attached letter from Shadow Architects

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) \_\_\_\_\_

**Private car services will drop off and pick up guests on East Houston Street.**

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: **Jennifer Vitagliano** Phone: [REDACTED]

Address: **265 Elizabeth Street / New York, NY 10012**

Email : **jennifer@rafsnewyork.com**

Application submitted on  
behalf of the applicant by:

***Donald M. Bernstein***

Signature

Print or Type Name **Donald M. Bernstein, Esq**

Title **Counsel for applicant**

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

## **Addendum to CB Questionnaire for Little Rest LLC dba RAF's**

### Alteration Application

The alteration will increase the number of ground floor tables from 12 to 18 and will increase the number of ground floor seats from 41 to 44. The ground floor customer bar has decreased in size from 20'-2' to 16' and the number of bar stools has decreased from 14 to 8 bar stools.

The alteration will further add a private dining space in the cellar with 1 table and 20 seats together with a 5' -18" service bar.

The ground floor restroom has moved from the north of the premises to the south of the premises and the door to the residential hall wall has been removed.

### Change in Method of Operations Application

The use for the cellar space will be changed from storage to patron use.

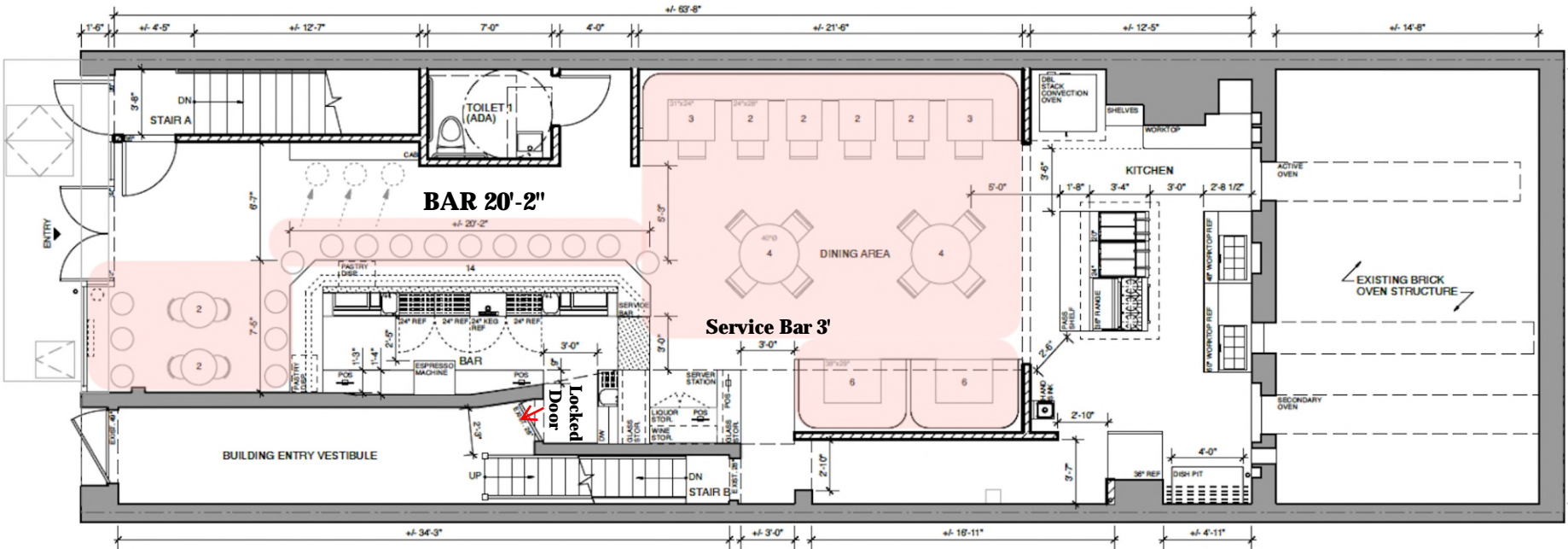
Further, the change in method of operation requests that the closing hour for private/special events be 2am.

*Raf's*

**Current and Proposed Diagrams**

**Current Approved Diagram Little Rest LLC / 290 Elizabeth Street, New York, New York 10012 / Serial No. 1343776**

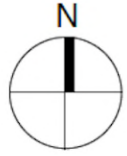
**Ground Floor: Tables 12 and Seats 41 with 14 Bar Stools for a total of 55 seats**



**GROUND FLOOR TOTAL AREA: 1,350 SF**

OCCUPANCY COUNT (GROUND FLOOR & CELLAR)	QTY
TABLE/COUNTER SEATS	41
BAR SEATS	14
STAFF	10
<b>TOTAL OCCUPANTS</b>	<b>65</b>

01 **GROUND FLOOR PLAN**  
Scale: 1/8" = 1'-0"

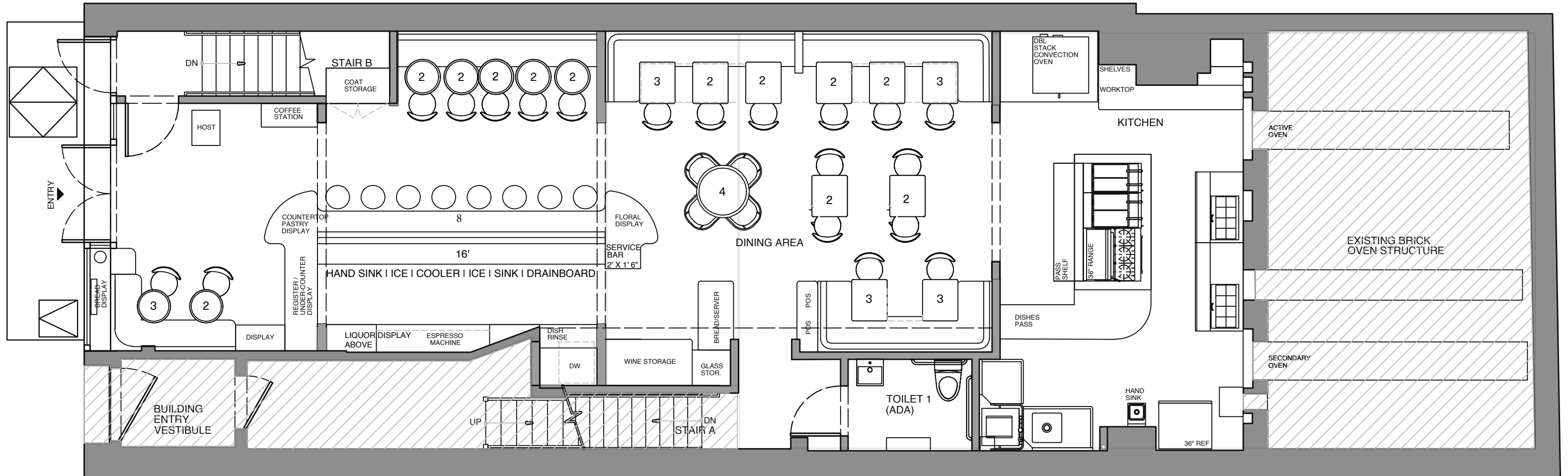


ELIZABETH STREET



**Proposed Diagram Little Rest LLC / 290 Elizabeth Street, New York, New York 10012 / Serial No. 1343776**

**Ground Floor: Tables 18 and Seats 44 with 8 Bar Stools for a total of 52 seats**

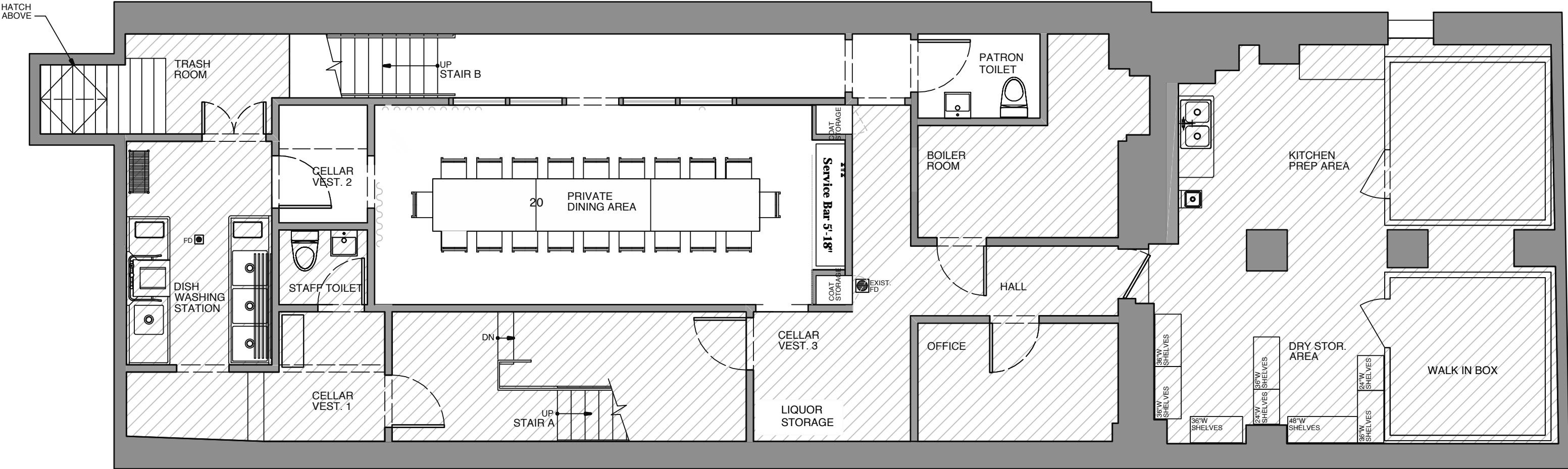


TABLES SEATS: 45-49  
BAR SEATS: 10

**Proposed Diagram Little Rest LLC / 290 Elizabeth Street, New York, New York 10012 / Serial No. 1343776**

**Cellar Space for Private Dining Table 1 and Seats 20**

**Grand Total Tables 19 and Seats 72**



*Raf's*

**Photographs**

Little Rest LLC  
dba RAF's  
290 Elizabeth Street  
New York, New York 10012



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New York, New York 10012



*Raf's*

Menus

## Wines by the Glass

### Sparkling

- NV Billecart, Brut, Champagne  
2021 Paltrinieri, Lambrusco di Sorbara, Emilia-Romagna

### White

- 2021 Bosco Falconeria, Cataratto, Sicily  
2021 Marco de Bartoli, Grillo, Vignaverde, Sicily  
2021 Agricola Punica, Vermentino & Chardonnay, Sardinia

### Skin Contact and Rosé

- 2021 Agricola Sofia, Carricante Blend, La Vigna di Gioacchino, Sicily  
2021 Buzzo Bunifazzu, Nielluccio Blend, Ciafara Rose, Ile de Beaute, Corsica

### Red

- 2021 Biscaris, Frappato, Sicily  
2019 Domaine Zuria, Sciaccarelli, Aria Rouge, Bonifacio, Corsica  
2020 Cricante, Perricone, P-Contrada Valle, Sicily  
2021 Angelo Rivano, Carignan, Inrighi, Carignano del Sulcis, Sardegna  
2021 Pusole, Cannonau, Sardegna



## Cocktails \$18

Nic Of Time  
*Gin, Carciofo Amaro, Winter Citrus*

King of New Jersey  
*Rye, Applejack, Honey, Citrus*

Shores of Juarez.  
*Mescal, Amaro Corini, Cacao*

Averted Gaze  
*Bourbon, Aaverna, Coitrnas, Chocolate Bitters*

## Snacks

Selection of Daily Breads ... with *Beurre de Baratte* & *Occhipini Olive Oil*

Warm Fresh Ricotta... *Italian Long Hot Peppers*

Marinated Olives... *Calabrian Chiles, Rosemary*

Carta di Musica ...*Prosciutto di Parma, Parmigiano Reggiano*

Oysters on the Half Shell... (6) *Green Peppercorn Mignonette*

Escargot ... *Whipped Lardo, Herbs*

Little Gem ... *Dijon Vinaigrette, Roasted Shallots*

Tardivo ... *Sicilian Pistachios, Winter Citrus, Ricotta Salata*

Fluke Crudo ... *Radish, Sumac*

Beef Tartare ... *Aged Parmesan, Anchovy, Mint*

## Pasta

Spaghetti ... *Tuna Bottarga, Calabrian Chiles*

Mafaldine ... *Lamb Ragù, Olive, Bianco Sardo*

## From Our Heartb

Cast Iron Sfincione ... *Tomato, Anchovy, Breadcrumb*

Leeks Vinaigrette... *Stracciatella, Figs*

Pernaquid Mussels ... *Seffron, Rouille*

Caraflex Cabbage ... *Puy Lentils, Walnut Pesto*

Whole Dorade ... *Charred Radicchio, Castlevetrano Olives*

Half Chicken ... *Pan Bread, Fennel, Salsa Verde*

Dry Aged Cote de Boeuf for Two ... *Neonata, Garlic*



\$12

\$8

\$6

\$22

\$23

\$16

\$19

\$28

\$24

\$24

\$28

\$29

\$18

\$19

\$34

\$29

\$48

\$32

\$150

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# BAKERY

## *Bread*

Focaccia

Batard

Baguette

Pain au Lait

Pain du Jour

## *Pastries*

Croissant

Pain au Chocolat

Candied Orange Almond Croissant

Ricotta & Strawberry Croissant

Prosciutto & Taleggio Croissant

Garlic Scape and Funghi Danish

Canelé

Olive Oil Cake

*Cookies*

Baci di Dama

Amaretti

*Petits Gateaux*

Opera

Lemon Tonka Crostata

Hazelnut Piazza