

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): L. Pride on behalf of an entity to be determined

Trade name (DBA): TBD

Premises address: 204 Elizabeth St, New York, New York 10012

Cross Streets and other addresses used for building/premise:
between Spring and Prince Streets

CONTACT INFORMATION:

Principal(s) Name(s): Linden Pride & Nathalie Hudson

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: 204-210 Elizabeth St. LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Linden Pride	Caffe Dante (79-81 MacDougal Street, 551 Hudson Street)
Nathalie Hudson	Caffe Dante (79-81 MacDougal Street, 551 Hudson Street)

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Restaurant, Italian, wood-fired oven/pizza oven, similar in style to Dante West Village

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:

Building was recently redeveloped; this is a newly created space. The bar for Public Restaurant occupied a portion of this space previously.

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: _____

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?
 yes no (see above; a portion of this space was previously licensed)

If yes, please list DBA names and dates of operation:

Public Restaurant, license expired in 2017

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 : 1922, redeveloped 2022

Describe neighboring buildings: Walk up Apartments

Zoning Designation: C6-2

Zoning Overlay or Special Designation (applicable) Special Little Italy District

Block and Lot Number: 492 / 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 Open Restaurants

What is the proposed Occupancy? approx 120

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? td - approx 130

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

Do you plan to file for changes to the Certificate of Occupancy? yes no Landlord is obtaining a new Certificate of Occupancy
(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: Facade is new construction

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? approx 3700

If more than one floor, please specify square footage by floors: ground: 2000 sq ft, cellar: 1700 sq ft

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

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

How many entrances are there? 1 How many exits? 1 How many bathrooms? 5

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

OVERALL SEATING INFORMATION:

Total number of tables? 21 Total table seats? 82

Total number of bars? 1 Total bar seats? 13

Total number of "other" seats? 9 please explain : Seats around food counter at the pizza oven

Total OVERALL number of seats in Premises : 104

BARs:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 13

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

Any food counters? no yes, describe : Counter dining adjacent to pizza oven

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 to Saturday

Sunday: _____ Monday: _____ Tuesday: _____ Wednesday: _____ Thursday: _____ Friday: _____ Saturday: _____
-----11 am to 2 am daily -----
____ to ____ ____ to ____ ____ to ____ ____ to ____ ____ to ____ ____ to ____

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 : _____

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? ___ yes

Please describe your sound system and sound proofing: tbd _____

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 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: Linden Pride Phone: [REDACTED]

Address: _____

Email : linden@dante-nyc.com

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name Elke A Hofmann, Esq

Title Attorney

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.

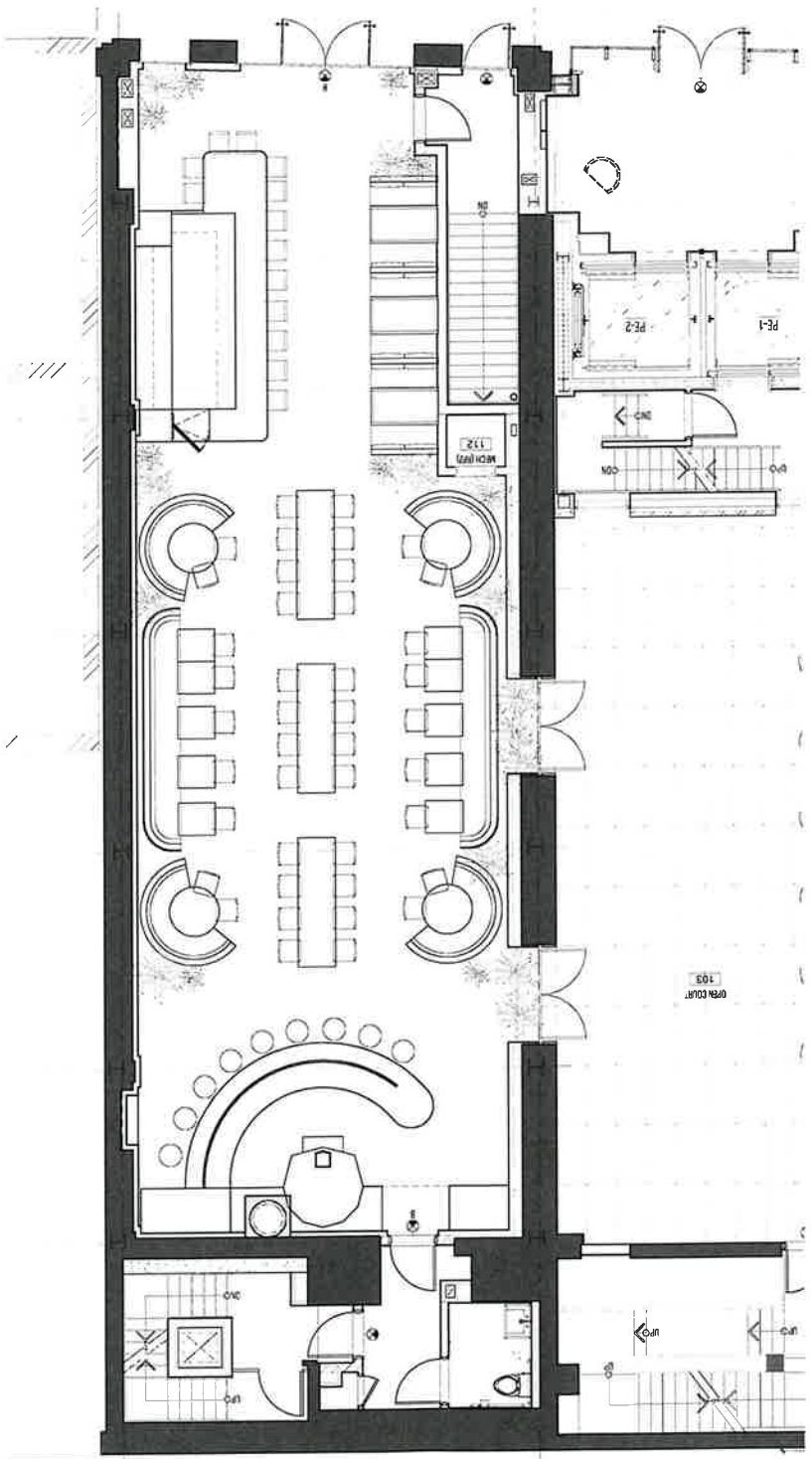


Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

CONCEPT

TEST FIT

version A1



SEAT COUNT

- BAR 13
 - PIZZA COUNTER 09
 - FRONT DINING 18
 - BACK DINING 64
- TOTAL: 104



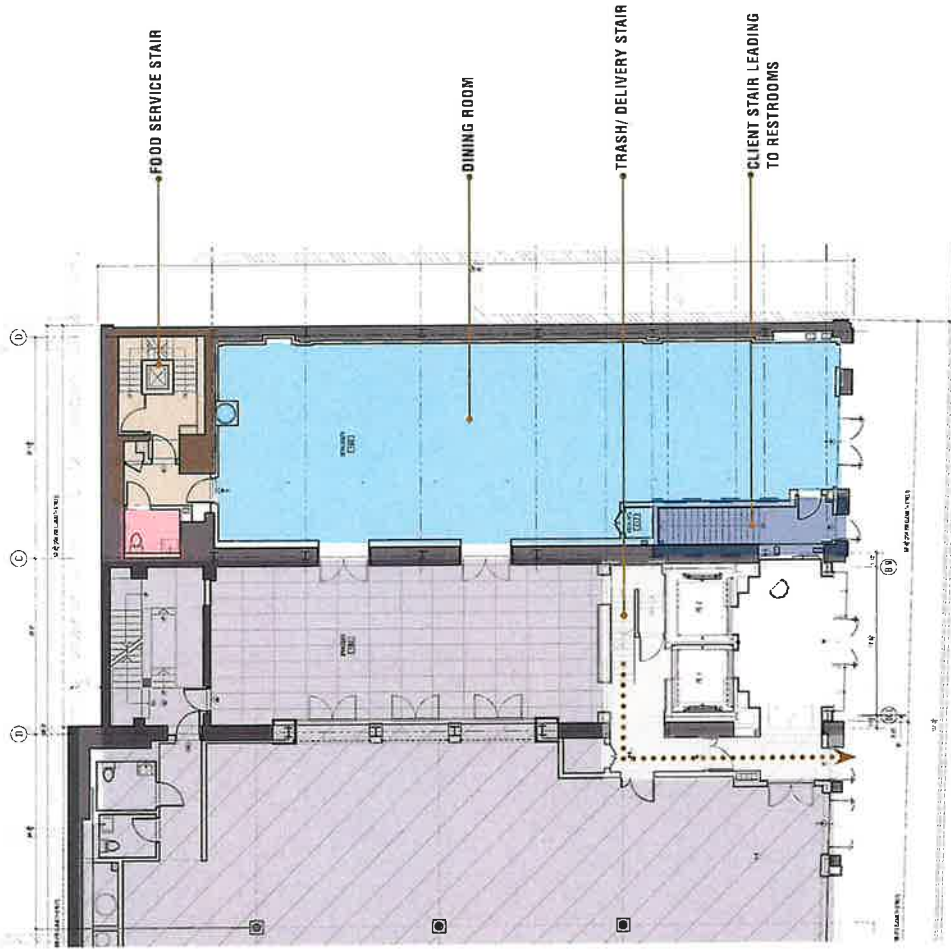
CONCEPT

CIRCULATION DIAGRAMS

version A



CELLAR LEVEL



GROUND LEVEL

FOR THE TABLE

PROSCIUTTO & MELONE

San Daniele Aged 24 months
& candew melon 22 (gf, df)

OYSTERS ON THE HALF SHELL

classic mignonette & lemon
half dozen 30 dozen 58 (gf)

STEAK TARTARE

capers, shallots, egg & Parmigiano Reggiano
with pane carasau 38 (can be made df & gf)

BURRATA

burrata, semi-dried tomatoes, basil, sourdough 29
(v, can be made gf)

CRUDO DEL PESCATORE

caper leaves, Calabrian chili, citrus, olive oil 30 (gf, df)

CHILLED OCTOPUS SALAD

potato, fennel, banyuls vinaigrette 30 (gf, df)

ARANCINI

saffron, mozzarella, pecorino 18 (v)

MARE MISTO

calamari, rock shrimp, lemons 32 (df)

VERDURA

CHILLED BROCCOLI

meyer lemon jam, Calabrian chili,
Ravida EVOO 19 (v, vg, gf, df)

CANNELLINI BEAN SALAD

tuscan white beans, celery, shallots,
goat cheese, parsley 27
(v, gf, can be made vg & df)

HEIRLOOM TOMATO & PEACHES

freakah, herbs, feta 29 (v, can be made gf & df)

FARMER'S SALAD

fresh pickles, market lettuce selection,
red wine vinaigrette 26 (v, vg, gf, df)
add shrimp 8

HARICOT VERTS & SUNGOLD TOMATOES

little gem, dill, soft egg, mustard dressing 28 (v, gf, df)

GOLDEN MAITAKE MUSHROOMS

chili oil & parsley 18 (v, vg, gf, df)

ROASTED BABY CARROTS

gremolata, honey, aleppo 18 (v, gf, df, can be made vg)

PIZZA

PIZZA BIANCA

whipped ricotta, honey, thyme 22 (v)

MARINARA

pomodoro, anchovy, oregano 24 (df)

MARGHERITA

pomodoro, mozzarella, basil 25 (v)

DIAVOLA

soppressata spicy, mozzarella, tomato,
hot honey, parsley 26

ROSA

mortadella, stracciatella, pistacchio
& rosemary 27

FUNGHI

roasted mushrooms, taleggio, fontina,
thyme, egg 28 (v)

GIALLA

squash blossom, zucchini, stracciatella,
pesto genovese 27 (v)

SALSICCIA & OLIVE

fennel, sausage, black olive,
mozzarella, pomodoro 28

PASTA

CONCHIGLIETTE AL RAGU

slow cooked pork & fennel sausage ragu,
parmigiano, parsley 33 (can be made df)

GEMELLI CORTI

basil-pine nut pesto, pecorino, lemon 27 (v)

ENGLISH PEA PANSOTTI

ricotta, lemon, chives, parma butter 34 (v)

BUCATINI AL POMODORO

san marzano tomatoes, ricotta, basil 29
(v, can be made vg & df)

ENTREE

ROASTED CAULIFLOWER

tahini, calabrian chili, garlic chips
& herb salad 27 (v, vg, gf, df)

DORADE AL'ACQUA PAZZA

sungold tomatoes, capers, garlic, parsley 42 (gf, df)

CRISPY ORA KING SALMON

corn, roasted shiitake, birds eye chili, cilantro, mint 39 (gf, df)

SPICY ORGANIC CHICKEN ALLA DIAVOLA

roasted peppers, shallots, baby turnips, orange, jus 37 (gf, df)

STEAK FRITES

chimichurri; NY strip, frites 70 (gf, df)

BAMBINI

KIDS MENU

STEAMED EDAMAME

10 (v, vg, gf, df)

HALF AVOCADO

5 (v, vg, gf, df)

PROSCIUTTO & FLAKED PARMIGIANO

10 (gf)

SEASONAL CALIFORNIA FRUIT SALAD

10 (v, vg, gf, df)

ARANCINI WITH MOZZARELLA

12 (v)

CHEESE PIZZA

20 (v)

QUESADILLA

20 (v)

PASTA WITH BUTTER & CHEESE

20 (v)

ORA KING SALMON WITH AVOCADO

20 (v, gf, df)

DESSERT

BOOZY AFFOGATO

vanilla gelato, espresso Santa Teresa,
white creme de cacao, px sherry 22 (v, gf)

PEACH MELBA

roast peaches, house-made vanilla gelato,
raspberry, toasted almonds 17 (v, gf, can be made vg & df)

PANNA COTTA

raspberry coulis & mixed berries 17 (v, gf)

SIGNATURE TIRAMISU

17 (v)

DESSERT COCKTAILS

HONEY BEE

patron reposado. lustau amonillado. mr black. raspberry syrup.
chocolate bitters. salted honey cream 22

POLAR BEAR

vida mezcal. dolin blanc. crème de menthe. chocolate bitters 20

AMALFI LIMONATA

bombay sapphire premier cru. dante limoncello. lemon curd.
lemon juice. sanpellegrino limonata soda 21

GRASSHOPPER

green creme de menthe. white creme de cacao. branca menta.
cream. valrhona chocolate 20

ESPRESSO MARTINI

grey goose. mr black. fresh espresso 21