

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):

Mio Zio NYC LLC

Trade name (DBA):

Anfora Nuovo (TBD)

Premises address:

34 8th Avenue, New York, NY 10014

Cross Streets and other addresses used for building/premise:

Btw Jane & W. 12 Street

CONTACT INFORMATION:

Principal(s) Name(s):

Mackenzie Gleason. Max Stampa-Brown

Office or Home Address: _____

City, State, Zip: _____

Telephone #: _____

email : _____

Landlord Name / Contact:

Bernard Taub (Ben)

Landlord's Telephone and Fax: _____

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Max Stampa-Brown

1W3 LLC / 1346410

Mackenzie Gleason

1W3 LLC / 1346410

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

No change in method of operation. Italian American inspired restaurant/cocktails bar focusing on the rich culinary and architectural history of the West Village, NY.

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.)

No changes physically. Food + Cocktail upgrades; Art + Furniture Upgrades.

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

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: _____

34 8th Avenue LLC; Serial#1230359

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: 4 Year Built : 1930

Describe neighboring buildings:
Mixed Com/Res

Zoning Designation: C1-6

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 625 / 56

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 same as current NYC Open Rest

What is the proposed Occupancy? 74 - no change

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? UG6

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? ~ 900

If more than one floor, please specify square footage by floors: ~ 600

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
~ 980

If more than one floor, what is the access between floors? hatch to basement

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 5 Total table seats? 30

Total number of bars? 1 Total bar seats? 10

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

Total OVERALL number of seats in Premises : _____

BARS:

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

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

Any food counters? no yes, describe : Portion of the bar

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

no 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: 11am to 12am Monday: 11am to 12am Tuesday: 11am to 1am Wednesday: 11am to 1am Thursday: 11am to 2am Friday: 11am to 2am Saturday: 11am to 2am

Will the business employ a manager? no yes, name / experience if known : Mackenzie Gleason
Max Stampa-Brown

Will there be security personnel? no yes(if yes, what nights and how many?) When needed
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 (Already Installed)

IF YES, will you be using a professional sound engineer? _____

Please describe your sound system and sound proofing: vibe/background music, mitigating sound technique
already currently in place. _____

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties N/A

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) _____

We don't plan to but if volume creates we will set up. _____

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: Mackenzie Gleason Phone: [REDACTED]

Address: [REDACTED]

Email: [REDACTED]

Application submitted on
behalf of the applicant by:

Mackenzie Gleason

Signature

Print or Type Name Mackenzie Gleason

Title Managing Member

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

Jeanine Kiely, Chair
Susan Kent, First Vice Chair
Valerie De La Rosa, Second Vice Chair
Mark Diller, District Manager



Antony Wong, Treasurer
Amy Brenna, Secretary
Ritu Chattree, Assistant Secretary

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 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: Mio Zio NYC LLC

Address of Premises: 34 8th Ave

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

 tables and seats on Street

 tables and seats on Street

Hours of sidewalk café: to .

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

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

 8 tables and 16 seats on 8th Ave Street

 tables and seats on Street

Hours of roadbed: to 10pm .

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

Rear yard / Rooftop (circle) will have no more than tables and seats

Hours of rear yard / rooftop: 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: Heaters

ANFORA

ANFORA

A

ANFORA

Nothing siff
seasons over-
come have
Some chicken
New posté &
wine!







LAST CHANGE
BOTTLES
LAMBRUSCO "Toscana"
BACCHUS "Toscana"
10% OFF





EMPLOYEE COMPENSATION BOARD
 BOARD OF COMPENSATION CHIEF CLERK
 AGENCIA DE COMPENSACION CHIEF CLERK
 ADMINISTRACIÓN Y SUPERVISIÓN PARA EMPLEADOS QUE TRABAJAN PARA EL GOBIERNO DEL ESTADO DE NUEVA YORK

34 5TH AVENUE, LLC
 C/O EPICUREAN GROUP
 175 VARICK STREET
 NEW YORK NY 10014

Combating Sexual Harassment

...a law...
 ...a workplace free from sexual harassment, and 34...
 ...maintaining a workplace free from sexual...
 ...LLC dba Anora has a sexual harassment...
 ...policy applies to all employees, past...
 ...in our workplace, regardless of...
 ...to or witnessed sexual harassment, you are...
 ...to a supervisor, manager or human resources so we...
 ...with Human Resources...
 ...with Human Resources...
 ...make a complaint, please contact:
 ...Human Resources...
 ...@epicurean.info
FARMER'S

SOBRE LA LEY PARA EL ACOSO SEXUAL

La ley prohíbe las represalias

Denuncie el acoso sexual

Recursos del gobierno estatal y federal

NYC



Antara
12/3/17 - 11/2020
BANKERS BOX

HAYWARD & SONS

KOS SA
A Premium Choice
5 00 15600 02001 4

Inventory list or shipping manifest document attached to a box.

Film

COTE A OURE
COILE







Except Sunday
← →
Zone#
104220P

OWNER

PROTEAN MANAGEMENT LLC
589 WEST 14 STREET SUITE 404
New York, New York 10011

DESIGNER

workshop
ppd
workshopppd, LLC
39 West 38th Street, 10th Floor
New York, NY 10018
T 212.273.9712
F 212.273.9713
E: info@workshopppd.com

ARCHITECT OF RECORD

KITCHEN DESIGNER

CONTRACTOR

CONDITIONS

These drawings and specifications have been prepared by me or under my direct personal supervision and to the best of my professional knowledge and belief comply with applicable codes and requirements.

I (we) will not be providing project construction administration services on this project.

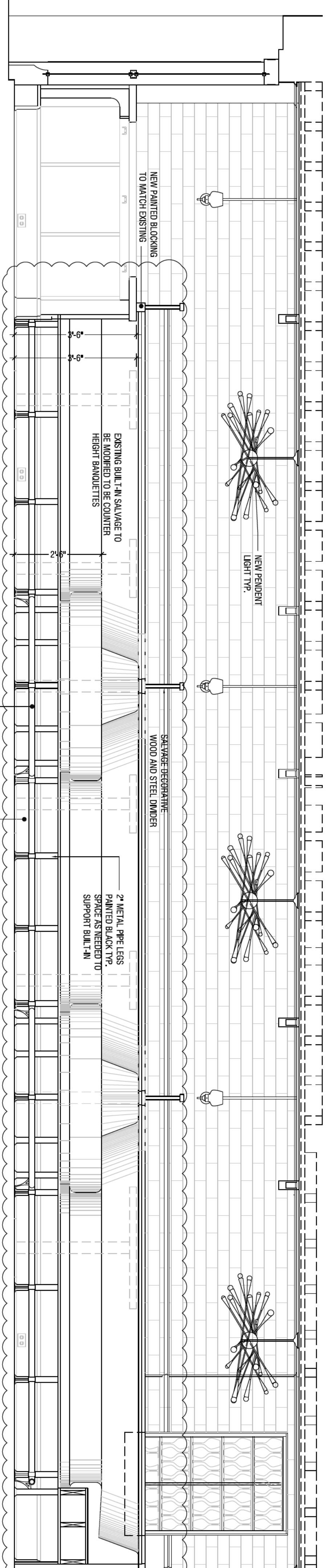
NO.	DATE	REVISIONS
01	12/05/2012	CLIENT REVIEW
02		
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DRAWING INFO

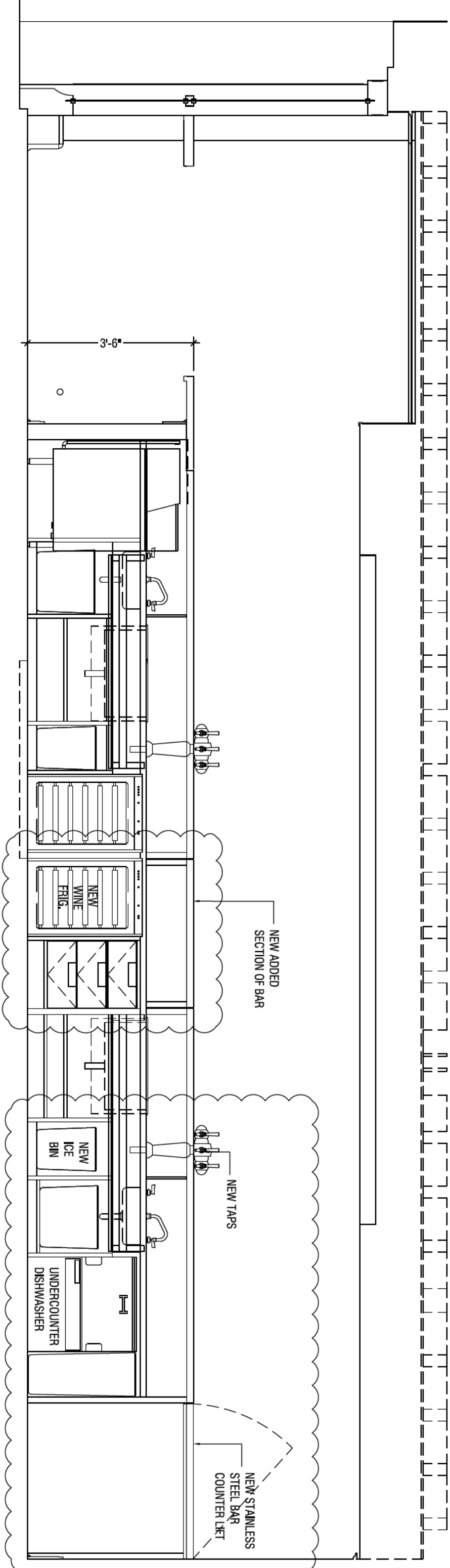
DOB GURANSON
ARCHITECT
CHECKED BY: ANF
DATE: DECEMBER 7, 2012
SCALE: AS NOTED
PROJ. NO.: ANF - 311013

INTERIOR ELEVATIONS

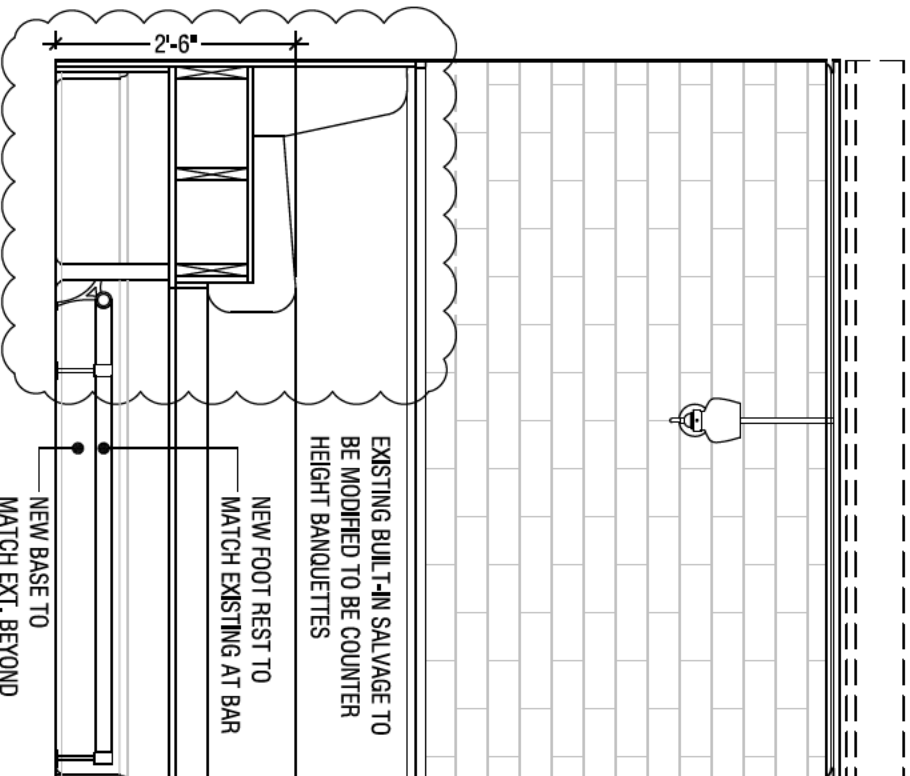
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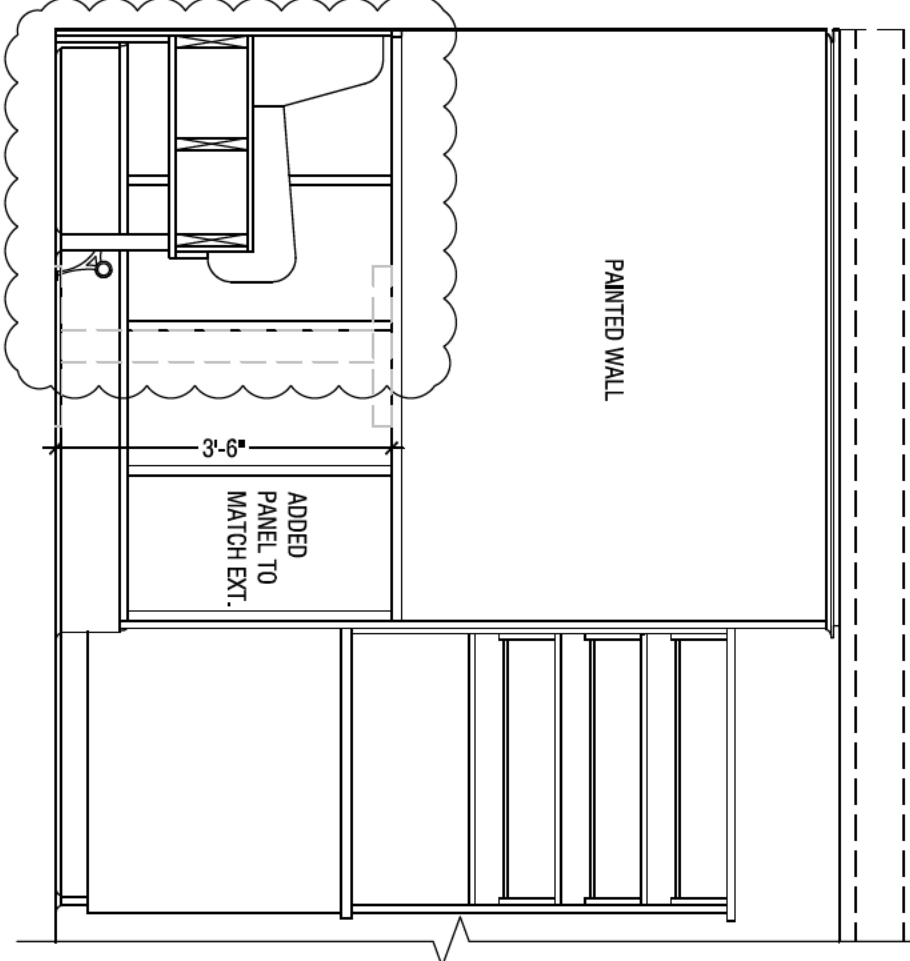
1 NORTH ELEVATION
SCALE: 1/8" = 1'-0"



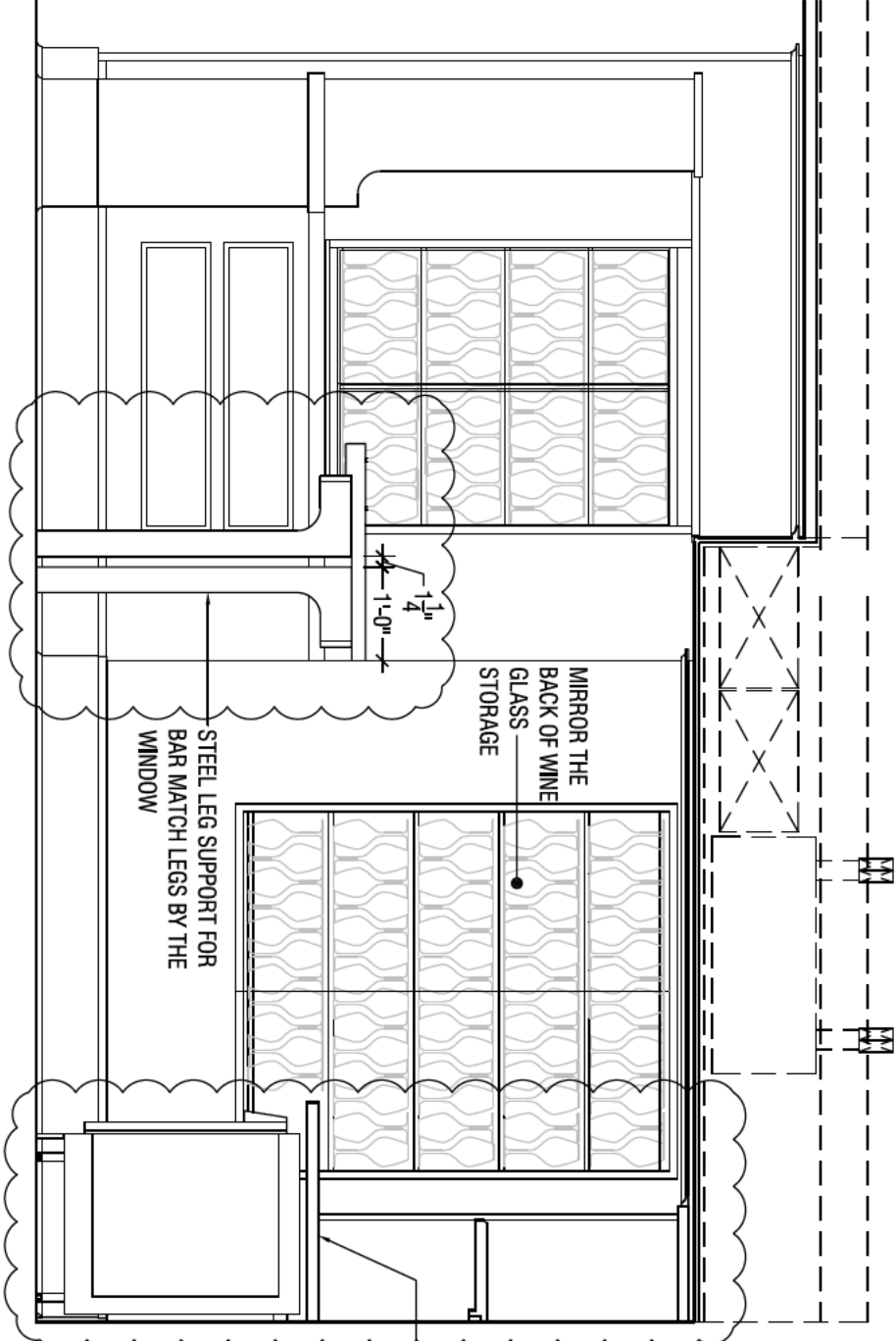
2 NORTH ELEVATION
SCALE: 1/8" = 1'-0"



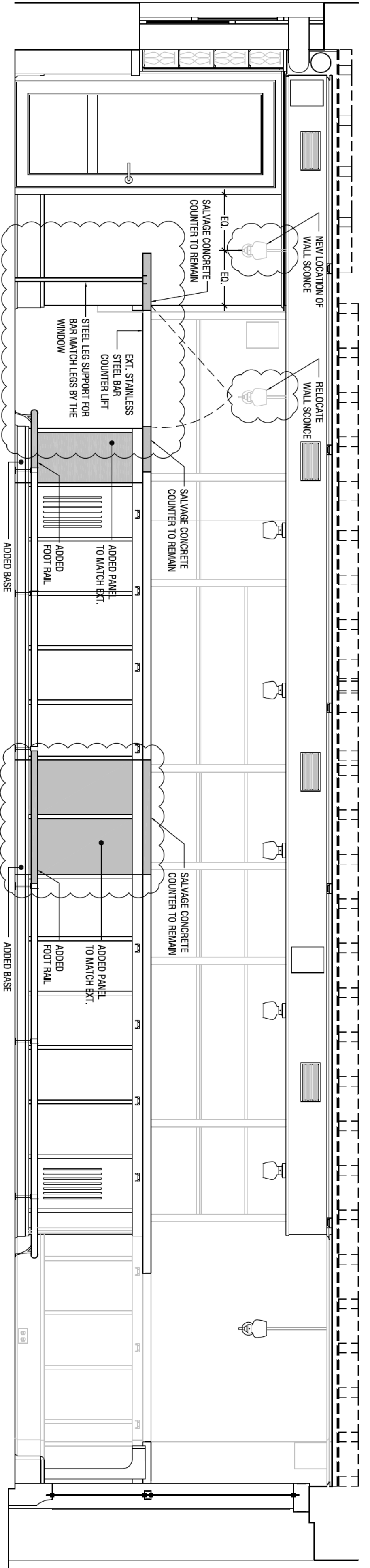
3 EAST ELEVATION
SCALE: 1/8" = 1'-0"



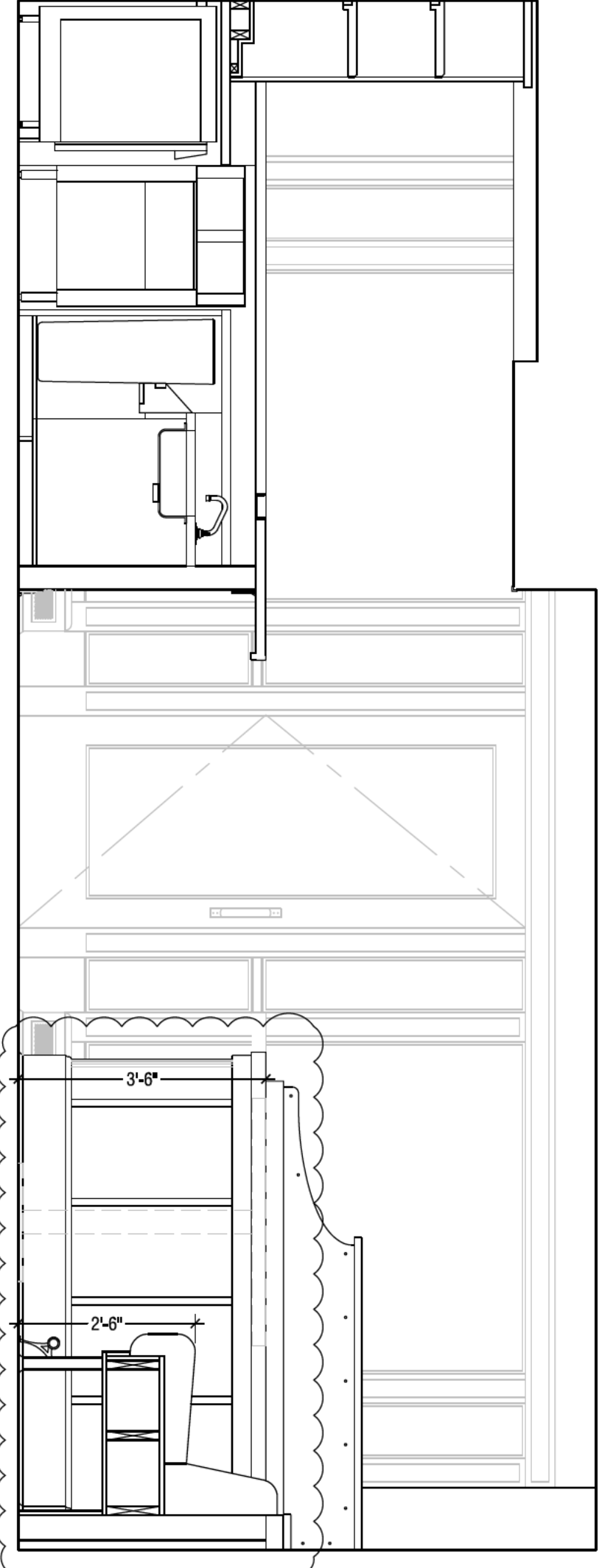
4 SOUTH ELEVATION
SCALE: 1/8" = 1'-0"



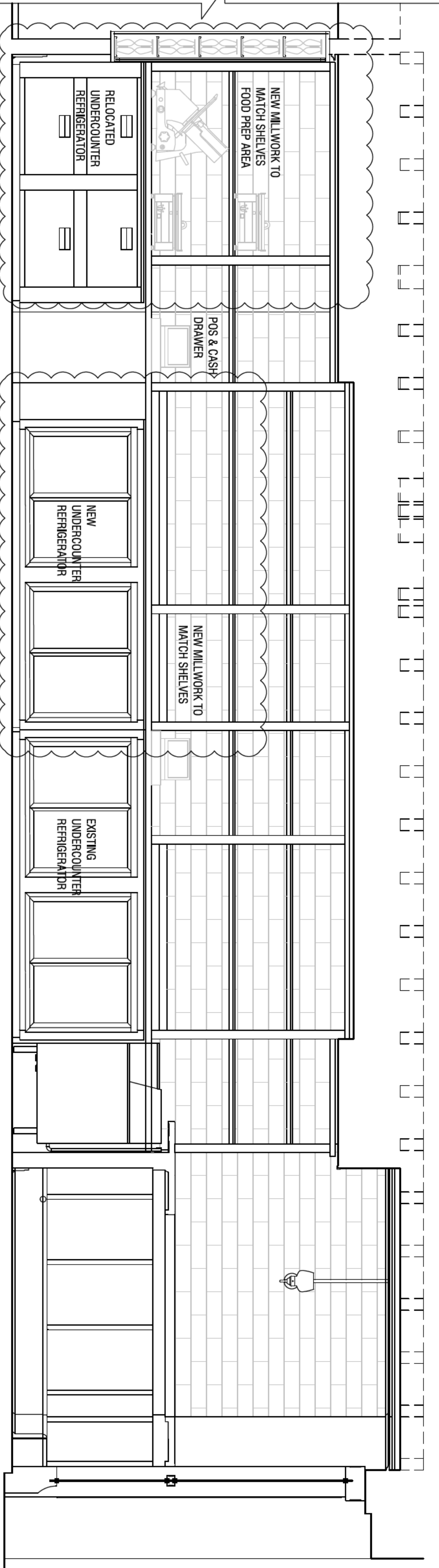
5 EAST ELEVATION
SCALE: 1/8" = 1'-0"



6 SOUTH ELEVATION
SCALE: 1/8" = 1'-0"



7 WEST ELEVATION
SCALE: 1/8" = 1'-0"



8 SOUTH ELEVATION
SCALE: 1/8" = 1'-0"

OWNER

PRICEMAN MANAGEMENT, LLC
589 WEST 14 STREET SUITE 404
NEW YORK, NEW YORK 10011

DESIGNER

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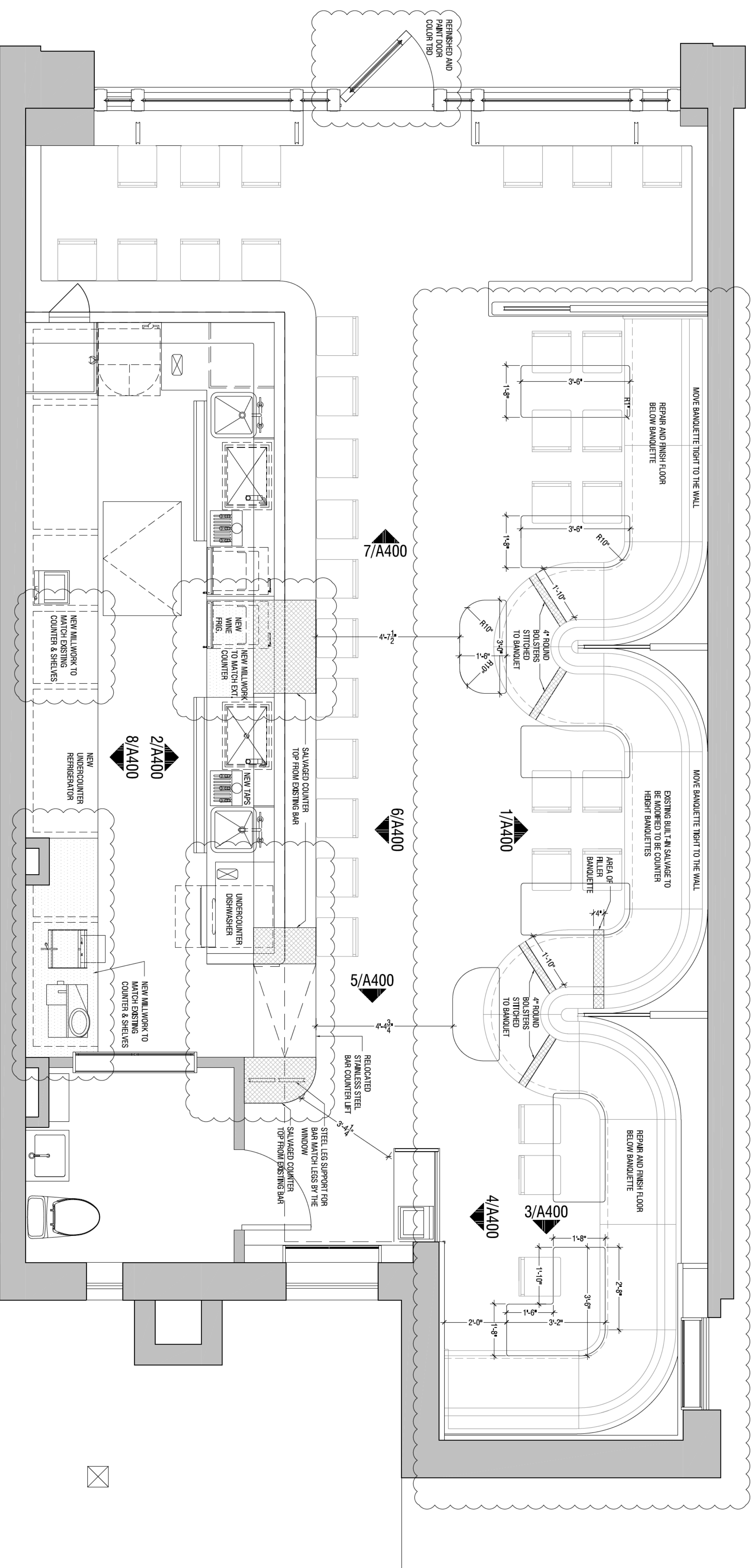
KITCHEN DESIGNER

CONTRACTOR

CONDITIONS

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DOB FILE NO.

DOB USE

REVISIONS

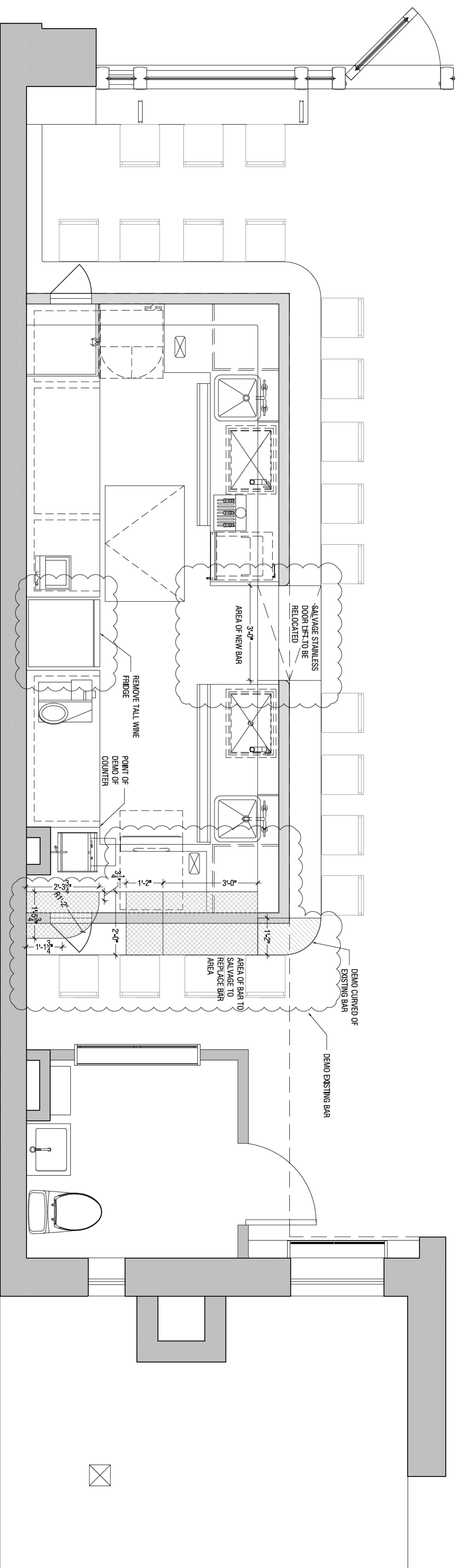
NO.	DATE	DESCRIPTION
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DRAWING INFO

DOB SUBMISSION
DATE: 12/05/2012
CHECKED BY: ANF
DATE: DECEMBER 7, 2012
SCALE: AS NOTED
PROJ. NO.: ANF - 311013

CONSTRUCTION PLAN

2 DEMOLITION PLAN
SCALE: 1/8" = 1'-0"



A100.00

ANFORA

MENUS

WINES BY-THE-BOTTLE

WINE BY-THE-GLASS, BEER + COCKTAILS

SMALL PLATES

SMALL PLATES

RICOTTA CROSTINI

housemade ricotta, honey, sea salt
11

MARINATED OLIVES

castelvetrano olives, all of the aromatics,
olive oil
9

WHITE BEAN HUMMUS

za'atar & toasted pizza bianca

ANFORA

GRILLED CHEESE

18-month comté & raclette

10

Add Soppressata Piccante 13

CARAMELIZED ONION DIP

ricotta, crème fraiche, toasted pizza bianca

12



FLATBREADS

CLASSICO

fior de latte & bufala mozzarellas, tomato,

basil

16

DOLCE PICCANTE

soppressata piccante, fior de latte & bufala

mozzarellas, tomato, hot honey

18

ALSACE

bacon, caramelized onion, crème fraiche,

nutmeg

17



MEATS + CHEESES

CHEF'S SELECTION

All four offerings

36

18-MONTH COMTÉ

11

SAINT-NECTAIRE

11



ANFORA

WAGYU BRESAOLA (BEEF)

11



b'artusi



ANFORA

Food:

- Marinated Olives & Pecorino
- Scallop Crudo
- The Deli Counter
- The Cheese Basket
- House Caesar
- Casa i Nonni
- The Big Italian
- Piccolo Dolci

Beverages:

- Martini
- Negroni
- House Limoncello
- Birra Moretti
- Frozen Bellini