

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): GRANDE GUSTO RISTORANTE LLC

Trade name (DBA): GRANDE GUSTO RISTORANTE

Premises address: 188 GRAND ST.

Cross Streets and other addresses used for building/premise:
MULBERRY ST — MOTT ST.

CONTACT INFORMATION:

Principal(s) Name(s): KELMEND CEKAS

Office or Home Address: 188 GRAND ST.

City, State, Zip: NY NY 10013

Telephone #: [REDACTED] email: [REDACTED]

Landlord Name / Contact: JEROME G. STABILE III REALTY LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>KELMEND CEKAS</u>	<u>Amici RESTAURANT 165 mulberry ST. 2019 - Present</u> ^{OP#} 1317320

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

WE ARE A FAMILY RESTAURANT THAT WILL FOCUS ON ITALIAN FOOD. WE ARE LOCATED IN LITTLE ITALY & EXPECT THE SAME CLIENTELE WE GET IN OUR OTHER RESTAURANT DOWN THE BLOCK, NEW YORKERS, RESIDENTS & TOURISTS

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:

CHEESE SHOP

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: _____
ALLEVA DAIRY INC AX #1286707 (RETAIL BEER) EXP 6/30/24

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: 1900

Describe neighboring buildings: MIXED USE

Zoning Designation: C6-29

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

Block and Lot Number: 471 / 59

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: N/A

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? RESTAURANT

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

no yes WILL APPLY FOR A CHANGE TO THE C OF O

If yes, what is the maximum occupancy for the premises? 128

If yes, what is the use group for the premises? 6

If yes, is proposed occupancy permitted? yes no, explain: IT WILL BE

ONCE THE CHANGES ARE MADE

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: WE WILL INSTALL OUR OWN SIGNAGE

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 5000 SQ FT

If more than one floor, please specify square footage by floors: BSMNT - 2500 1ST FLR 2500

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
No

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

How many entrances are there? 2 How many exits? 2 How many bathrooms? 5

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

OVERALL SEATING INFORMATION:

Total number of tables? 27 Total table seats? 94

Total number of bars? 1 Total bar seats? 17

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

Total OVERALL number of seats in Premises: 111

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 17

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

Any food counters? no yes, describe: _____

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: 11^A to 12^A Monday: 11^A to 12^A Tuesday: 11^A to 12^A Wednesday: 11^A to 12^A Thursday: 11^A to 12^A Friday: 11^A to 12^A Saturday: 11^A to 12^A

Will the business employ a manager? no yes, name / experience if known: TBD Principal will also manage

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?) 1

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? NO

Please describe your sound system and sound proofing: IPOD / IPAD 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: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

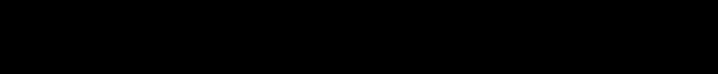
Name of School / Church: _____

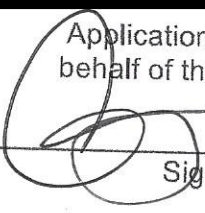
Address: _____ Distance: _____

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

Contact Person: KELMEND CEKAT Phone: 

Address: 188 GRAND ST. NY NY 10013

Email: 

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.

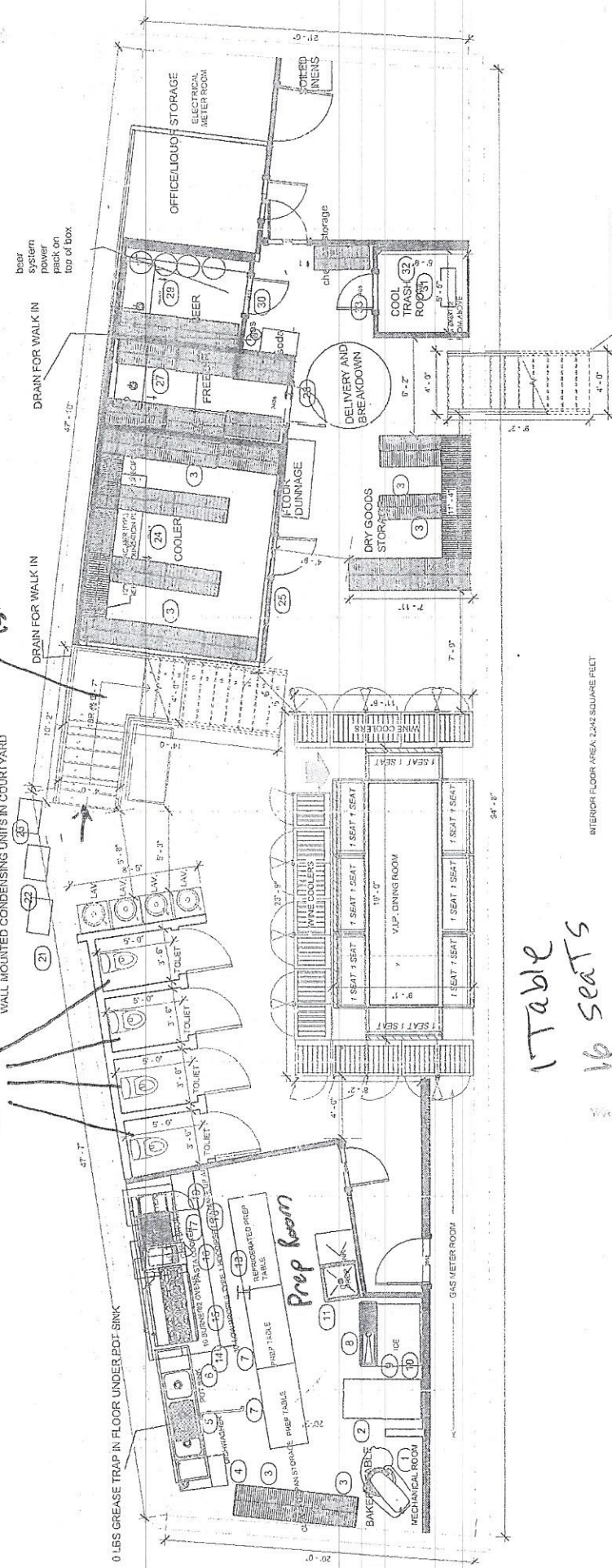




Community Board 2, Manhattan
SLA Licensing Committee
Carter Booth, Co-Chair
Robert Ely, Co-Chair

Bathrooms

Stairs to 1st Floor



INTERIOR FLOOR AREA: 2242 SQUARE FEET

1 Table
16 seats

1 CELLAR PROPOSED PLAN
1/4" = 1'-0"

PROTECT EXISTING STAIR TO CELLAR TO REMAIN

Grande Gusto Menu

- ANTIPASTI -

- ANTIPASTO FREDDO 23**
Selection of Italian Cured Meats, Imported Cheeses, Roasted Peppers and Olives
- CALAMARI FRITTI 26**
Deep Fried Breaded Squid with Marinara Sauce on the Side
- ZUPPA DI COZZE 21**
Steamed Mussels in a Tomato Red OR White Wine Sauce
- VONGOLE POSILLIPO 25**
Clams Simmered in White Wine and Tomato Sauce
- SPIEDINI ALLA ROMANA 24**
Thick Sliced Bread Wrapped with Fresh Mozzarella Cheese Topped with Lemon-Butter Sauce and Capers
- PORTOBELLO TRIFOLATI 19**
Portobello Mushroom and Roasted Peppers Sautéed in Balsamic Vinegar and Olive Oil
- ARANCINI 20**
Rice Balls with Sweet Sausage and Fontina Cheese over Light Tomato Sauce
- VONGOLE OREGANATA 25**
Clams Stuffed with Breadcrumbs and Topped with Lemon, Butter and White Wine Sauce
- PARMIGIANA DI MELANZANE 25**
Breaded Eggplant Topped with Tomato Sauce and Mozzarella Cheese (add Pasta \$6)
- POLPETTE 21**
Three Homemade Beef Meatballs in Marinara Sauce

- INSALATA -

Add Chicken \$8, Shrimp \$12

- CESARE 17**
Baby Romaine Lettuce and Croutons in Homemade Cesar Dressing
- TRI - COLORE 17**
Baby Arugula, Radicchio, and Endive in Balsamic Dressing
- CASA 20**
Baby Greens, Strawberries, Gorgonzola Cheese, Toasted Pines Nuts in Balsamic Dressing
- CAPRESE 20**
Fresh Mozzarella, Roasted Peppers, Tomatoes and Fresh Basil in Balsamic Dressing

- PIZZA -

- Additional Toppings: Pepperoni 3, Mushrooms 3, Sausage 4, Prosciutto 6
- PIZZA MARGHERITA 22**
Tomato Sauce, Mozzarella and Fresh Basil
- PIZZA PEPPERONI 24**
Tomato Sauce, Pepperoni, and Mozzarella
- PIZZA FUNGHI 24**
Tomato Sauce, Mushrooms and Mozzarella
- PIZZA GRANDE GUSTO 26**
Tomato Sauce, Pepperoni, Sausage, Bacon and Mozzarella



PASTA

Gluten-Free Penne Available

- SPAGHETTI MARINARA 20**
Spaghetti in Marinara Sauce (OR Olive Oil and Garlic)
- PENNE ALLA VODKA 27**
Penne in a Tomato, Vodka and Cream Sauce
- LASAGNA 30**
Traditional Homemade Beef and Ricotta Cheese Lasagna
- FETTUCCINE ALFREDO 27**
Fettuccine in a Creamy White Sauce
- RAVIOLI DELLA CASA 30**
Homemade Ravioli stuffed with Ricotta Cheese in Tomato Sauce
- RIGATONI AMATRICIANA 30**
Rigatoni with Prosciutto and Peeled Tomato in Tomato Sauce
- GNOCCHI ALLA SORRENTINA 26**
Homemade Gnocchi and Tomato Sauce Topped with Melted Mozzarella
- GNOCCHI PESTO 30**
Gnocchi (OR Penne) in a Homemade Pesto Sauce
- SPAGHETTI BOLOGNESE 29**
Spaghetti in Ground Beef and Tomato Sauce
- SPAGHETTI CARBONARA 32**
Spaghetti with Pancetta, Chopped Onions, and Egg Yolk in a Creamy White Sauce
- SPAGHETTI AND MEATBALLS (OR SAUSAGE) 30**
Spaghetti with Beef Meatballs or Pork Sausage in Marinara Sauce
- LINGUINI VONGOLE 38**
Linguini with Clams in Fresh Tomato Sauce OR White Wine and Garlic
- LINGUINI ALLA PESCATORA 52**
Linguini with Shrimp, Clams, Mussels and Squid in Fresh Tomato Sauce OR White Wine and Garlic
- PENNE PRIMAVERA 31**
Penne and Vegetables Tossed with Garlic and Olive Oil
- RIGATONI BROCCOLI 26**
Rigatoni with Sautéed Broccoli in Garlic and Olive Oil
- RISOTTO TRE FUNGHI 36**
Rice and Mushrooms Drizzled with Truffle Oil
- RISOTTO ALLA PESCATORA 52**
Rice, Shrimp, Clams, Mussels and Squid in a Light Tomato Sauce

PASTA SUBSTITUTION

Gluten Free Penne OR Whole Wheat Penne

ADD ON

Mushroom / Broccoli / Mozzarella

PROTEIN

Single Meatball / Italian Sausage / Grilled Chicken

Breaded Chicken / Shrimp

Gratuity of 20% will be added to your check!



ENTRÉE

Served with a Side of Pasta

- POLLO PARMIGIANA 32**
Breaded Chicken Topped with Tomato Sauce and Melted Mozzarella
- POLLO FRANCESE 36**
Chicken Breast Dipped in Egg Batter with Lemon and Butter Sauce
- POLLO PICCATA 36**
Chicken Breast Sautéed in a Lemon and Butter Sauce with Capers
- POLLO MARSALA 36**
Chicken Breast with Mushrooms in a Marsala Wine Sauce
- POLLO ALLA CACCIATORA 36**
Boneless Chicken Stewed with Mushroom, Peppers and Onion in Tomato Sauce
- COTOLETTA PARMIGIANA 38**
Breaded Veal Topped with Tomato Sauce and Melted Mozzarella
- VITELLO MARSALA 42**
Veal with Mushrooms in a Marsala Wine Sauce
- VITELLO PICCATA 42**
Veal Sautéed in Lemon and Butter Sauce with Capers
- VITELLO ALLA SORRENTINA 46**
Veal Topped with Eggplant, Prosciutto and Melted Mozzarella in a Brown Sauce
- SALSICCIA E RAPINI 38**
Italian Sausage with Broccoli di Rabe, Peppers and Onions in Olive Oil and Garlic
- GAMBERI FRA DIAVOLO 40**
Shrimp in Spicy Marinara Sauce over Linguini
- GAMBERI SCAMPI 40**
Shrimp in Lemon and Butter Sauce with White Wine over Linguini
- FILET OF SOLE 38**
Piccata OR Oreganata with Salad (No Pasta)
- SALMON GRIGLIATA 40**
Grilled Salmon over Arugula Salad (No Pasta)
- CALAMARI FRA DIAVOLO 38**
Calamari in Spicy Marinara Sauce over Linguini
- RAVIOLI DI ARAGOSTA 38**
Homemade Ravioli Stuffed with Lobster in a Pink Sauce
- BISTECCA BAROLO 54**
NY Strip Steak with Mushrooms in a Barolo Wine Sauce

SIDE PLATES

- BROCCOLI DI RABE 14**
Sautéed in Olive Oil and Garlic
- SAUTÉED SPINACH 14**
With Olive Oil and Garlic
- ZUCCHINI FRITTI 18**
Deep Fried Breaded Zucchini "Sticks" with Marinara Sauce on the Side

SAUCE SUBSTITUTION

Alfredo / Vodka / Pesto / Bolognese



PIEMONTE

RAVOLI
TORTELLINI
GNOCCHI
CANNELLONI

FARM

SLICK
DONX
REMANO



