

Meeting Date: \_\_\_\_\_

**APPLICANT INFORMATION:**

Name of applicant(s): Savta NYC LLC

Trade name (DBA): Savta

Premises address: 259 Bleeker ST N.Y. NY 10014

Cross Streets and other addresses used for building/premise:  
Jones & Cornelia streets

**CONTACT INFORMATION:**

Principal(s) Name(s): Vincent Benohel

Office or Home Address: 259 Bleeker ST

City, State, Zip: NY, NY 10014

Telephone # [REDACTED] email: [REDACTED]

Landlord Name / Contact: 259 Bleeker LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Vincent Benohel</u>	<u>Pasta corner @ 53<sup>rd</sup> ST NY, NY 10018-<sup>7123</sup> Present</u>
_____	<u>Micheling 6333 W 3<sup>rd</sup> ST LA, CA 2005-Present</u>
_____	_____

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):  
Full service restaurant with various meat, Seafood,  
Poultry & Pizza. A Place where the entire family  
(adults + children) have something on the menu to eat.

**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.)

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

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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:

Baker N Co Inc # 1273385 3/31/24 4/14-3/31/24

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:

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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: 6 Year Built: 1904

Describe neighboring buildings: Mixed use

Zoning Designation: R7-2+C1-5

Zoning Overlay or Special Designation (applicable) \_\_\_\_\_

Block and Lot Number: 590 / 2

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: They will be

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 Backyard

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 LNO

If yes, what is the maximum occupancy for the premises? 74

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 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: Signage will be changed

**INTERIOR OF PREMISES:**

What is the total licensed square footage of the premises? 2340

If more than one floor, please specify square footage by floors: 1170 on Each

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?  
Backyard 180'

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

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: Doorway to common area in basement

**OVERALL SEATING INFORMATION:**

Total number of tables? 13 Total table seats? 32

Total number of bars? 1 Total bar seats? 8

Total number of "other" seats? 0 please explain: \_\_\_\_\_

Total OVERALL number of seats in Premises: 40

**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? 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: 9am to 10pm Monday: 12pm to 10pm Tuesday: 12pm to 10pm Wednesday: 12pm to 10pm Thursday: 12pm to 10pm Friday: 12pm to 11pm Saturday: 9am to 11pm

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 EXISTING

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

Please describe your sound system and sound proofing: \_\_\_\_\_

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: Neighborhood Church of Greenwich Village

Address: 269 Bleecker St Distance: 62'

Dual use Building. see attached letter from The Pastor

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

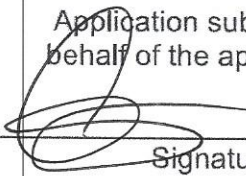
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_

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.





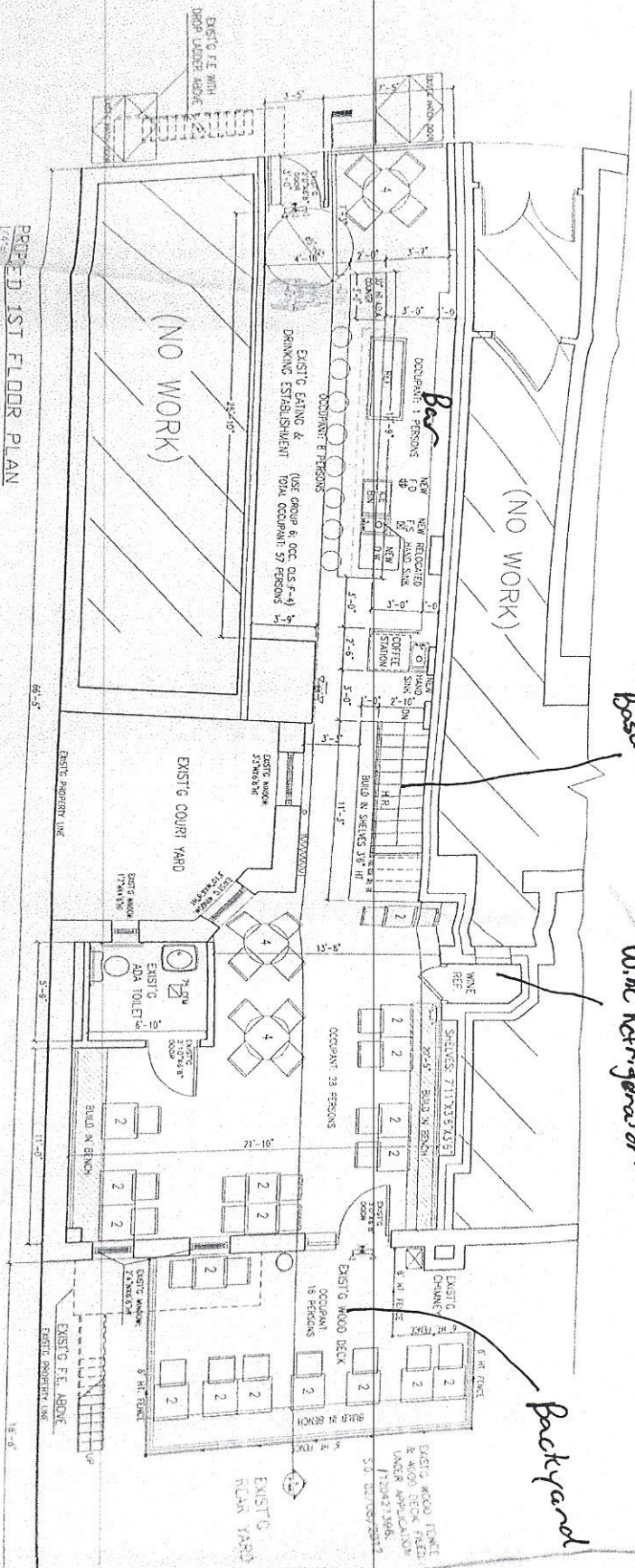
Community Board 2, Manhattan  
SLA Licensing Committee  
Carter Booth, Co-Chair  
Robert Ely, Co-Chair

BLEECKER STREET

PROPOSED 1ST FLOOR PLAN

Inside  
13 Tables  
32 seats  
8 Bar stools

Outside  
8 Tables  
16 seats



stairs to basement

wine refrigerator

Backyard

(NO WORK)

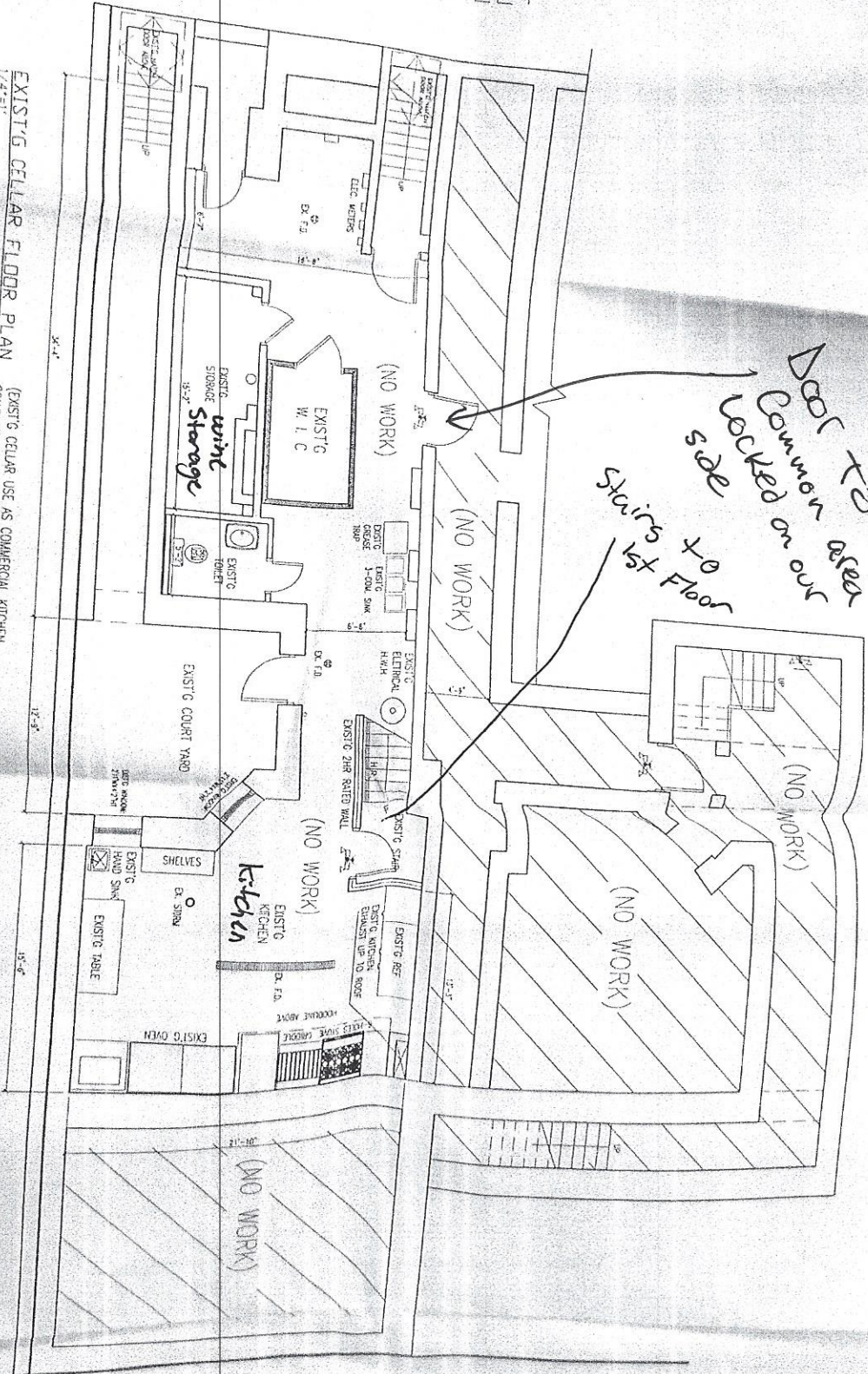
(NO WORK)

(NO WORK)

BLEECKER STREET

EXIST'G CELLAR FLOOR PLAN  
1/4" = 1'

(EXIST'G CELLAR USE AS COMMERCIAL KITCHEN  
CONSTRUCTION WITH 1ST FLOOR FLEED UNDER  
APPLICATION #120338492, SO-02/08/2012)





# SAVTA

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## OYSTERS & RAW

Local Halibut, Melon Aguachile, Lime, Fresno Chili, Cilantro, Olive Oil, Sea Salt	19
Raw Half dozen	19
Raw dozen oysters	35

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## FAMILY STYLE

Marinated olives	6
Garlic bread , add San Daniele prosciutto 5	8
Selection of imported charcuterie & cheese , honey comb serve with sourdough bread	27
Grilled Avocado vinaigrette	9
Beef tartare, Sourdough, dijon mustard, capers shallot	22
Anchovy & Burrata Toast, grilled peppers . Parsley, Olive Oil, garlic on sourdough multigrain	19
Grilled Yellow Peach, Burrata, California Castelfranco Radicchio, Aged Balsamic, Prosciutto sourdough multigrain	22
Feta in a sesame phylo honey & spinach	16
Blue pei mussels gratin with bread crumbs, parsley, garlic	19
Manilla clams plancha	18

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## SALAD

Zucchini spaghetti, burrata, mango, tomatoes, red onions, cucumber, parsley, basil, shallots & sun-dried tomatoes vinaigrette	16
Frisee, pancetta topped with a poached egg lemon vinaigrette	16
Mixed market greens, quinoa, bulgur, dill, tomato, shrimp tempura, parmesan tuile	18
Mixed medley tomatoes, fire roasted artichokes, basil, mint, burrata, pine seeds, alfalfa sprout , shaving parmesan lemon & balsamic vinaigrette	18
Fava beans, roasted chickpeas, marinated red peppers, garlic, fennel, mint, feta, chives & sliced almonds	17

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## VEGETABLES

Roasted Cauliflower garlic , chili, vinegar	14
Grilled Broccoli Confit Garlic, White Wine, Chili Flake, Bottarga Furikake	13
Japanese Eggplant, Agrodolce, Cherry Tomato, Tahini, Sumac	14
Grilled shishitto peppers sesame	12
Steam artichokes vinaigrette	13
Shakshuka with 2 eggs	14
Roasted red peppers marinated mint and Feta	13
Polenta rosemary	13
Hand cut frites parmesan, add truffle 4	8
Truffle mashed potatoes	14

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## SANDWICH

BLT multigrain sourdough	16
San Daniele prosciutto, Campari tomato, burrata, balsamic glaze on sourdough baguette	19
Sourdough bagel & lox	19
Blackened Cod, Napa Cabbage Slaw, Fermented Chili Aioli in a brioche bun	21
Cheeseburger	23
Prosciutto cotto, tomme de Savoie, butter on sourdough baguette	19
Skirt steak, dijon mustard, mixed market greens, shaved parmesan on sourdough baguette	21
Smoked salmon, marinated sesame avocado, cilantro, ricotta, alfalfa sprout on sourdough baguette	20

# SAVTA

## PIZZA

White truffle pizza ricotta	28
Mushroom . truffle . fontina , thyme	25
Fior di latte San Daniele prosciutto basil	22
Tomato. Oregano. Basil. Olive Oil. Burrata	21
Anchovy. Italian Pepper. Burrata. Cherry Tomato. Caper. Garlic. Parmesan	24
Bottarga. Mozzarella. Tomato. Arugula. Jalapeno	25
Smoked salmon. ricotta. creme fraiche	27
Pepperoni. fior di latte	25
Fior di latte. prosciutto cotto. mushrooms	24
Fio di latte. spianata. basil	27
Fior di latte. San Daniele prosciutto. fire roasted artichokes. black Cerignola olives	25

## PLATES

Beef tenderloin peppercorn sauce	29
Skirt steak chimichurri. spinach salad shaved parmesan	24
Chicken braised . white bean	22
Lumache pink vodka sauce	25
Tagliatelle vongole bottarga	29
Tagliatelle marinara burrata basil	22
Mussel Pot. heavy cream. celery. shallots. onions. white wine. parsley	21
Prawns shallots. white wine. butter. parsley. garlic. onions. red peppers & tomato	28
Teriyaki Cod	26
Cioppino. cod. blue pei mussels. prawns. manilla clams. spicy tomato	29
Mushroom toast . creme fraiche . thyme. white wine	19
Avocado toast. cilantro. sesame. alfalfa sprout. pickled onions & balsamic glaze . add egg 3	19

## DESSERT

Nutella pizza	19
Chocolate mousse	9
Bread pudding	9
Churros	8

## BEVERAGE

Still water Evian 750ml	7	Sparkling water Evian 750ml	7
Mexican coke 355ml	5	Diet coke 235ml	5
Limonata 335ml	5	Aranciatta rossa 335ml	5
Peach iced tea Galvanina 355ml	6	Ginger beer Galvavina 355ml	6
Ginger ale Galvanina 355ml	6	Orange juice 250ml	6
Aple juice 250ml	6	Mango juice 250ml	6
White peach juice 250ml	6	Lychee juice 250ml	6