

Meeting Date: JANUARY 2ND 2014

APPLICANT INFORMATION:

Name of applicant(s): AMO RESTAURANT CORP.

Trade name (DBA): TBD

Premises address: 15 EAST 12TH STREET

Cross Streets and other addresses used for building/premise:
BETWEEN UNIVERSITY PLACE AND 5TH AVENUE

CONTACT INFORMATION:

Principal(s) Name(s): ROSARIO PROCIANO

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email: [REDACTED]

Landlord Name / Contact: WYBROCK MANAGEMENT LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>ROSARIO PROCIANO</u>	<u>SEE RIDER</u>
<u>MARQUELO COZZOLINO</u>	<u>ATTACHED</u>

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

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:

N/A

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: _____
GOOD MANNERS LLC; LIC # 1295986; 1/31/25

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: 1933

Describe neighboring buildings: SIMILAR AND HIGH-RISE

Zoning Designation: C-6

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 570 / 38

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? 67

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? 67

If yes, what is the use group for the premises? C-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: CHANGE OF NAME

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? LESS THAN 4,000 sq. ft.

If more than one floor, please specify square footage by floors: GROUND FLOOR + BASEMENT

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? STAIRS

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 23 Total table seats? 46

Total number of bars? 1 Total bar seats? 8

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

Total OVERALL number of seats in Premises: 54

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: 11³⁰ to 10³⁰ Monday: 11³⁰ to 10³⁰ Tuesday: 11³⁰ to 10³⁰ Wednesday: 11³⁰ to 10³⁰ Thursday: 11³⁰ to 10³⁰ Friday: 11³⁰ to 11³⁰ Saturday: 11³⁰ to 11³⁰

Will the business employ a manager? no yes, name / experience if known : OWNER

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? _____

Please describe your sound system and sound proofing: _____

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) _____
NO

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").

NONE

Indicate the distance in feet from the proposed premise:

Name of School / Church: SEE ATTACHED DIAGRAMS

Address: _____ Distance: _____

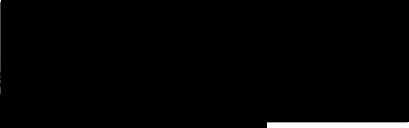
Name of School / Church: _____

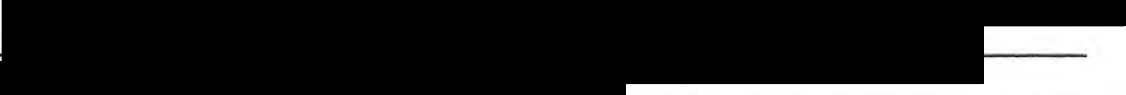
Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

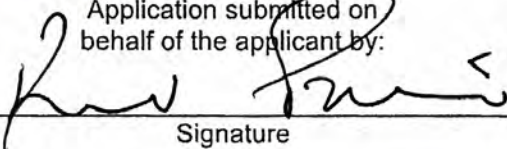
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: ROSARIO PROCINO Phone: 

Address: 

Email:  _____

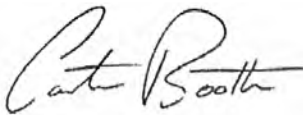
Application submitted on behalf of the applicant by:


Signature

Print or Type Name ROSARIO PROCINO

Title 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
Carter Booth, Co-Chair
Robert Ely, Co-Chair

STARTERS

Fritto Misto 22

Fried Local Calamari, Shrimp, Sage, Fennel, Lemon, Tomato Aioli Dip

Crocchette di Melanzane 17

Lightly fried Eggplant Croquettes filled with Robiola, Parmigiano Reggiano, Mozzarella

Provola al Forno 17

Baked Smoked Mozzarella, Tomato Sauce

Polpette Di Vitello 19

Veal Meatballs slowly cooked in House Tomato Sauce

Parmigiana di Melanzane 18

Eggplant, Mozzarella, Parmigiano Reggiano, Basil, Tomato Sauce

Polpo 19

Roasted Octopus, Fava Bean Puree, Stracciatella

CRUDI

BIANCA (to share) 28

Chef's Daily Selection of raw Fish

Crudo di Tonno 21

Blue Fin Tuna Tartara, Quinoa

Tagliere (to share) 24

Chef's Daily Selection of Imported Cured Meats and Cheeses

GOURMET BREADS

Gnocco Fritto 23

24 Months Aged Prosciutto Di Parma, Imported Buffalo Mozzarella, Fried Dough

Salmone 21

Flat Bread, Smoked Salmon, Rughetta, Stracciatella

Tartufata 26

Flat Bread, Robiola, Speck, Truffle Carpaccio

SALAD

Segato di Carciofi 19

Thinly Sliced Artichokes Hearts, Lemon Extra Virgin Olive Oil, Shaved Parmigiano Reggiano

La Finta Cesare 21

Romain Wedge, Bianca's Dressing, Smoked Salmon

Cavolfiore 18

Cauliflower, Baby Spinach, Stracciatella, Extra Virgin Olive Oil

Mercato 16

Market Greens, Red Onions, Lemon Extra virgin Olive Oil

Beets 19

Roasted Beets, Rughetta, Goat Cheese, Aged Balsamic Vinegar, Extra virgin Olive Oil

PASTA

Cacio e Pepe Tartufata 26

Orecchiette, Pecorino Romano, Black Pepper and Truffle Carpaccio

Gnocchi Sorrentina 21

Oven Baked Potato Gnocchi, San Marzano Tomato Sauce, Mozzarella, Basil

Chitarra 21

Spaghetti alla Chitarra, Imported Datterini Tomatoes, Extra Virgin Olive Oil, Basil

Spaghetti alle Vongole 26

Spaghetti, Clams, Shaved Bottarga, Crumbled Taralli, Parsley, Extra Virgin Olive Oil, Chilly Pepper

Raviolo 24

Lobster, Buffalo Ricotta, Cherry Tomatoes

ENTREES

Mediterranean Branzino 33

Whole Oven Baked Branzino, Lemon, Extra virgin Olive Oil, Parsley, Sautéed Spinach

Roasted Chicken 27

Organic Roasted Chicken, Roasted Vegetables

Bistecca 42

Oven Braised 30 Day House Aged Rib Eye Grass Fed Steak, Rosemary Home Fries

Anatra al Forno 34

Oven Roasted Duck Breast, Creamy Polenta

SIDES 10

Oven Baked Crispy Broccolini

Roasted Cauliflower

Roasted Potatoes

Sautéed Spinach

DESSERT

TORTA RICOTTA 10

Italian Style Cheesecake

AFFOGATO 10

Vanilla Ice Cream with a shot of Espresso and crumbled Homemade Biscotti

TIRAMISU 10

Classic Ladyfingers, Mascarpone, Espresso

CARAMEL PANNA COTTA 10

Panna Cotta with Caramel Sauce

MILLEFOGLIE 10

Puff Pastry filled with Vanilla Pastry Cream

TORTINO AL CIOCCOLATO 12

Chocolate Soufflé, Vanilla Ice Cream

CANTUCCI & DESSERT WINE 17

Homemade Cantucci Biscotti

GELATO 10

Daily Choice of assorted Gelato and Sorbet

villanelle

villanelle

villanelle

Closed

SPRINKLER
FIRE DEPT.
CONNECTION

WHEN ALL WORK
IS DONE
CALL THE
DEPARTMENT

15



15

villanelle



villanelle

villanelle

TRIP HOUSE



villanelle

Closed

villanelle

17612





















NO CELL PHONES
PERMITTED
TELEPHONE ISLAND

























