

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s):
Two Guys And A Fish Tank LLC

Trade name (DBA):
Cecchi's Bar and Grill

Premises address: 105 West 13th Street, NY, NY 10011

Cross Streets and other addresses used for building/premise:

Between 6th and 7th Ave.

CONTACT INFORMATION:

Principal(s) Name(s):
Michael Azzolina

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact:
105 West 13th Street Corporation [REDACTED]

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Michael Azzolina	Two Guys And A Fish Tank 105 West 13th Street, NY, NY 10011
_____	_____
_____	_____

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

Adding an outdoor Cafe to the existing restaurant.

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.)

We will be adding two tables to the outside and directly in front of the restaurant.

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: _____

Two Guys And A Fish Tank LLC 1346076 Exp. 05/31/2025

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:

Cafe Loup Approximately 25 years

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: 16 Year Built : 1961

Describe neighboring buildings: Parling Garage directly next door. Commercial and residential across the street

Zoning Designation: C6 2R6

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 609 / 47

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 Sidewalk cafe

What is the proposed Occupancy? 4

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? 140

If yes, what is the use group for the premises? 12

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? 3301

If more than one floor, please specify square footage by floors: 2301 GF 1000 Basement

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? stairway

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

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

OVERALL SEATING INFORMATION:

Total number of tables? 40 Total table seats? 108

Total number of bars? 1 Total bar seats? 12

Total number of "other" seats? 8 please explain: Bar table opposite the bar

Total OVERALL number of seats in Premises: 128

BARs:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 0 Seats 0

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: 5 to 10 Monday: 5 to 10 Tuesday: 5 to 11 Wednesday: 5 to 11 Thursday: 5 to 11 Friday: 5 to 11 Saturday: 5 to 11

Will the business employ a manager? no yes, name / experience if known : Joshua Sipkin/8years

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: 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? Nono yes (if yes, please attach plans)

Will you be utilizing no ropes no movable barriers no 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 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: Michael Azzolina Phone: [REDACTED]

Address: 105 West 13th Street, NY, NY 10011

Email : michael@cecchis.nyc

Application submitted on
behalf of the applicant by:

Michael Azzolina

Signature

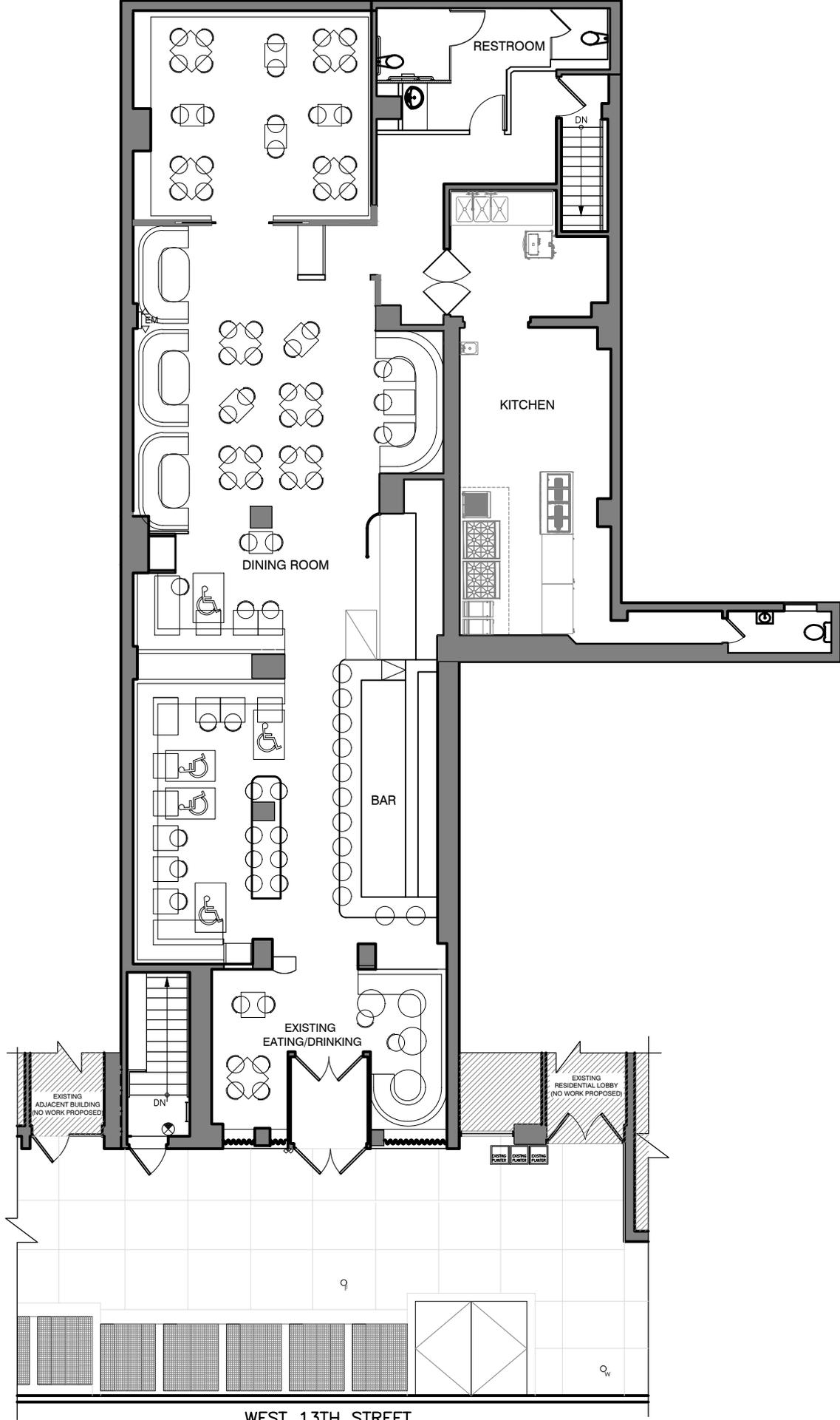
Print or Type Name Michael Azzolina

Title Owner

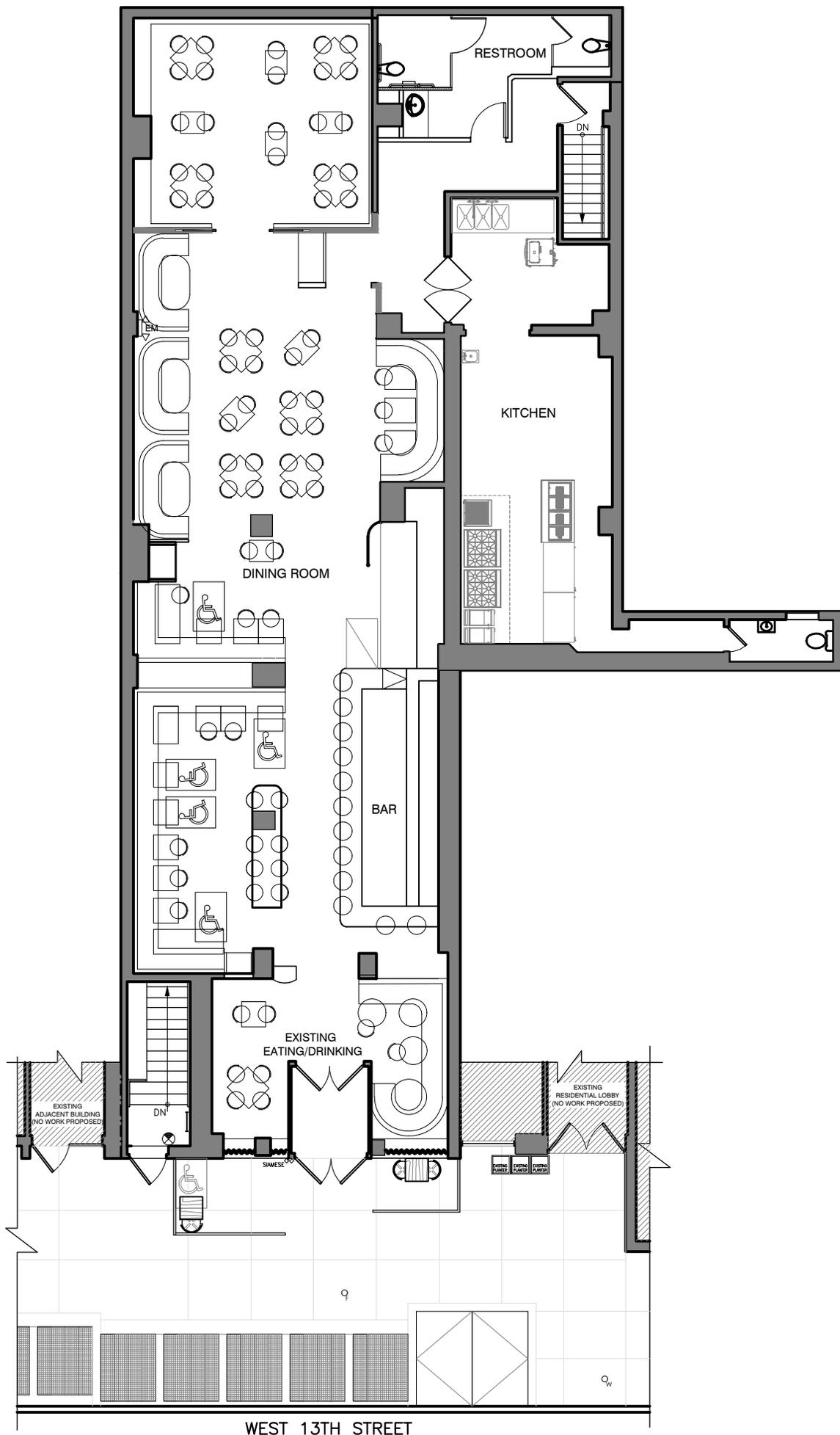
Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



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



1 EXISTING FLOOR PLAN
 SCALE: 1/4" = 1'-0"
 0' 5' 10' 15' 20'



2 PROPOSED PLAN
 SCALE: 1/4" = 1'-0"
 0' 5' 10' 15' 20'



SNACKS

MARINATED OLIVES

7

ARTISANAL DINNER ROLLS

blend of heirloom grains, cultured butter

3 for 7 / additional 2.50 each

PICKLE BOWL

9

STUFFED MUSHROOMS

wild mushrooms, black winter truffles, breadcrumbs, grana padano

19

CHIPS and CAVIAR

black sturgeon caviar, housemade potato chips, crème fraîche, chives

60

SAN GENNARO in a BLANKET

sausage and peppers, mozzarella, puff pastry, tomato sauce

6 for 15 / 12 for 28

LOBSTER SALAD LETTUCE WRAPS

housemade old bay chips

2 for 29

additional 15 each

CHARCUTERIE BOARD

hand selected artisanal cheeses

and cured meats

24

APPETIZERS

MARKET SALAD

red oak, frisée, red leaf, watermelon radish, house green goddess

15

B.E.P.*

warm salad of shaved snow peas, bacon, sunny side up egg, grana padano chips, truffle vinaigrette

23

NOT A WEDGE

red onion, russian dressing, cherry tomatoes, bacon, blue cheese, chives

23

NEW ENGLAND MUSSEL CHOWDER

bacon, aleppo pepper, cream

21

HALF DOZEN OYSTERS*

mignonette, cocktail sauce

25

JUMBO SHRIMP COCKTAIL

cocktail sauce

3 for 21

additional 7 each

CHICKEN LIVER MOUSSE

red onion marmalade, gribiche

18

'BAERI' BLACK STURGEON ◆ CAVIAR ◆

28g, traditional accompaniments

165

APRICOT GLAZED RIBS

coleslaw

23

MAINS

ROASTED SPRING VEGETABLES

cauliflower steak, baby kale, fried artichokes, zucchini, quinoa, herbed tahini

28

WILD STRIPED BASS

p.e.i. mussels, asparagus, leeks, potatoes, white wine jus

39

NORTH ATLANTIC SWORDFISH

roasted root vegetables, romanesco purée, lemon butter sauce, tobiko

41

GRILLED SPRING CHICKEN

sautéed wild mushrooms, black truffle pan sauce

half 37 / whole 69

PAN SEARED PORK CHOP*

mashed potatoes with horseradish crème fraîche, caramelized honey whole grain mustard sauce, asparagus

45

SAUTÉED CALF'S LIVER

caramelized onion, slab bacon, mashed potatoes

45

FROM THE GRILL

CECCHI'S BURGER*

house sauce, american cheese, pickled green tomatoes, fries

34

add bacon 7

WHOLE GRILLED CATSKILL RAINBOW TROUT

haricots verts, caper herb sauce, almonds

51

STEAK and FRIES*

brown butter béarnaise

43

PRIME NY STRIP*

seasonal vegetables

73

GRILLED AUSTRALIAN RACK OF LAMB*

english peas, thumbelina carrots, mint sauce

74

SIDES

SAUTÉED GREENS

15

CREAMED SPINACH

16

FRIES

15

ONION RINGS

18

MASHED POTATOES

15

BRUSSELS SPROUTS

balsamic glaze, lardons, grana padano

16

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness