

HELBRAUN || LEVEY

LDVKENAMRE, LLC
98 KENMARE STREET
NEW YORK, NY 10012

MANHATTAN COMMUNITY BOARD 2

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COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

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COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire and return to the Community Board 2 office by fax or mail to arrive at least **5 business days** before the Committee meeting. In addition, bring **10 copies plus supporting material requested** to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the following months meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request** will be granted per application. **Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises within 500 ft. of this location including Beer and Wine.
2. Floor plans of the premise, including all tables and chairs and kitchen lay out to be licensed. Please also include any schematics for sidewalk café, backyard garden space and/or rooftop areas if applicable.
3. Provide any plans filed or to be filed with the Buildings Department.
4. Proposed menu, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises.
6. Letter of Understanding or Letter of Intent from the Landlord.
7. Provide proof of community outreach with signatures or letters from Residential Tenants at location and from surrounding buildings. (i.e. a letter from the neighborhood block association or petition in support.)
8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

APPLICANT INFORMATION:

Name of applicant(s):

LDVKENMARE,LLC

Trade name (DBA):

PENDING

Premises address:

98 KENMARE STREET NEW YORK, NY 10012

Cross Streets and other addresses used for building/premise:

MULBERRY STREET AND CLEVELAND PLACE

CONTACT INFORMATION:

Principal(s) Name(s):

JOHN MEADOW

Office or Home Address: 98 KENAMRE STREET

City, State, Zip: NEW YORK, NY 10012

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact:

JOSHUA SALON SALON REALTYCORP.

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s): NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

JOHN MEADOW LDV NOMAD LLC DBA SCARPETTA 2006-PRESENT.

N/A

N/A

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

COZY, NEIGHBORHOOD ROMAN 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.)

N/A

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

CURRENTLY LICENSED AND OPERATING AS BAR PASQUALE, A RESTAURANT.

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: _____
EASYVICTORLLC, SN:1336366 EXP: 12/2025

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:

N/A

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 : 1900

Describe neighboring buildings:
MIXED-USE, RESIDENTIAL AND COMMERCIAL.

Zoning Designation: C6-1

Zoning Overlay or Special Designation (applicable) LI

Block and Lot Number: 481 / 32

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 SIDEWALKCAFE

What is the proposed Occupancy? 120

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? 130

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

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? 4,395 SQ. FEET.

If more than one floor, please specify square footage by floors: GROUND: 2,121 & CELLAR: 2,274 SQ. FEET.

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

YES, SIDEWALKCAFE.

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

How many entrances are there? 1 How many exits? 1 How many bathrooms ? 6

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

OVERALL SEATING INFORMATION:

Total number of tables? 27 Total table seats? 110

Total number of bars? 1 Total bar seats? 10

Total number of "other" seats? 20 please explain : SIDEWALKCAFE SEATING

Total OVERALL number of seats in Premises : 140

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 2 Seats 10

How many service bars are being applied for on the premises? 1

Any food counters? no ___ yes, describe : _____

For Alterations and Upgrades:

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

* 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: _____ Monday: _____ Tuesday: _____ Wednesday: _____ Thursday: _____ Friday: _____ Saturday: _____
12PM to 12AM 12PM to 12AM 12PM to 12AM 12PM to 12AM 12PM to 2AM 12PM to 2AM 12PM to 2AM

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

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? YES

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 (ON OCCASSION)

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) _____

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: (N/A)

Address: _____ Distance: _____

Name of School / Church: _____

Address: (N/A) _____ 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: James Ragonese _____ Phone: [REDACTED] _____

Address: _____

Email : [REDACTED] _____

Application submitted on
behalf of the applicant by:

Signature

Print or Type Name HEATHER KIRK _____

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

HELBRAUN | LEVEY



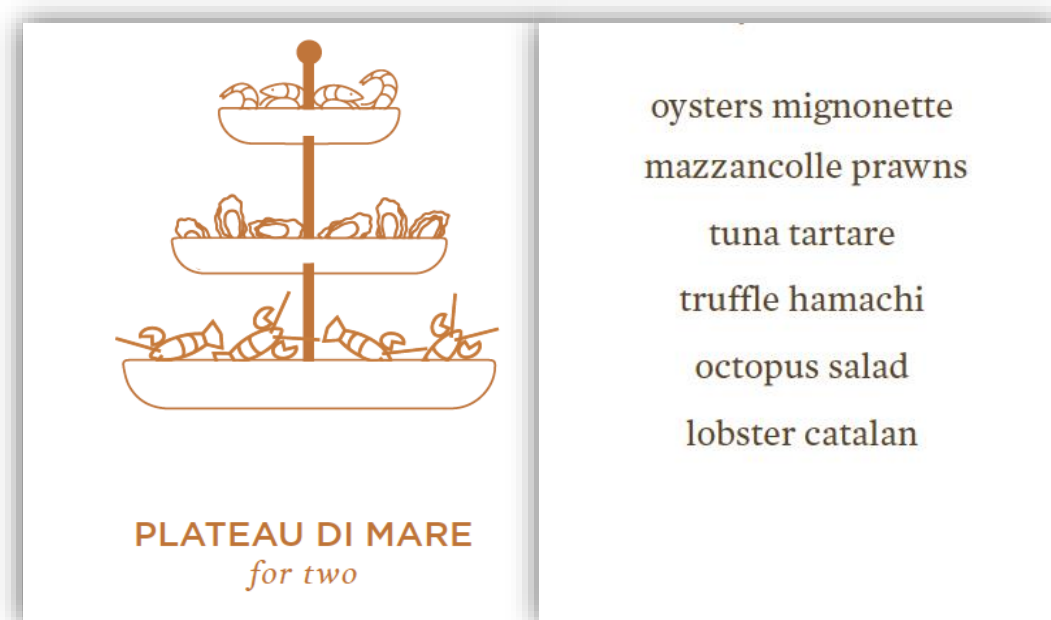


exterior

menu concept.

antipasti

- Bis da Carciofo** – duo of baked 'Romano' and crispy 'Giudia' artichokes
- Fiori di Zuccha** – zucchini blossoms with mozzarella and anchovy essence
- Suppli** – crispy rice balls with mozzarella and broccoli rabe
- Melanzane alla Parmigiana** – eggplant parmesan
- Insalata di Spera** – fennel, blood orange, mint, red onion, Taggiasca olives
- Vignarolla** – braised fava beans, spring peas, artichoke, and spring onion
- Pinsa Margherita** – Roman style focaccia pizza with tomatoes, mozzarella, basil
- Bufala e Crudo** – DOP Campania bufala mozzarella with DOP Parma prosciutto
- Alici con Burro** – Cantabrian anchovy filets with butter flakes and toast points
- Puntarelle alla Romana** – puntarella salad with lemon and garlic dressing
- Panzanella** – mixed tomatoes, DOP Puglia burrata, basil, toasted bread
- Ruchetta** – wild arugula, parmigiano reggiano, lemon, EVO
- Bresaola** – dry cured Valtellina beef with parmigiano reggiano and wild arugula
- Frittura di Paranza** – crispy shrimp, squid, and anchovy with lemon zest



primi

- Tonnarelli Cacio e Pepe** – DOP pecorino Romano, black pepper
- Mezzi Rigatoni alla Carbonara** – egg yolk, parmigiano reggiano, IGP guanciale
- Bucatini all'Amatriciana** – tomato, DOP pecorino Romano, IGP guanciale, peperoncino
- Spaghetti alla Gricia** – DOP pecorino Romano, IGP guanciale, black pepper
- Pappardelle al Sugo di Coda alla Vaccinara** – oxtail ragu, DOP pecorino Romano, peperoncino
- Tagliolini ai Funghi** – seasonal wild mushrooms
- Linguine alle Vongole Verace** – baby clams, lemon, parsley, peperoncino
- Ravioli di Ricotta e Spinaci Fatti in Casa** – house made spinach and ricotta ravioli
- Spaghetti Aglio e Olio** – garlic, EVO, peperoncino

Caviar Service *by gram*

Bistecca Fiorentina *for two*

Dover Sole *fortwo*

secondi

IL PESCE

- Sogliola alla Mugnaia** – Dover sole meuniere
- Rombo al Forno con Patate** – baked turbot with rosemary potatoes
- Spigola al Forno con Pomodorini** – baked sea bass with cherry tomatoes
- Baccala Fritto con Piselli** – crispy salt cod fillet with peas
- Pesce in Guazzetto** – mixed seafood stew in tomato broth

LA CARNE

- Abacchio al Forno con Patate** – roasted lamb with rosemary potatoes
- Trippa alla Romano** – roman style tripe with mint
- La Cotoletta** – crispy veal chop with arugula and cherry tomatoes
- Stracetti di Manzo** – beef 'rags' with tomatoes, parmigiano reggiano, wild arugula
- Pollo al Mattone** – roast chicken 'under a brick' with sweet and spicy peppers