

HELBRAUN || LEVEY

REALMUTO 117 7TH AVENUE SOUTH LLC
117 7TH AVENUE SOUTH
NEW YORK, NY 10011

MANHATTAN COMMUNITY BOARD 2

Meeting Date: Tentatively scheduled for 11/5 or 11/7

APPLICANT INFORMATION:

Name of applicant(s):

REALMUTO 117 7TH AVENUE SOUTH LLC

Trade name (DBA):

REALMUTO

Premises address:

117 7TH AVE SOUTH, NEW YORK, NY 10014

Cross Streets and other addresses used for building/premise:

CHRISTOPHER STREET AND W 10TH STREET

CONTACT INFORMATION:

Principal(s) Name(s):

FRANCESCO REALMUTO

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] **email:** [REDACTED]

Landlord Name / Contact:

117 7TH AVENUE PROPERTIES CO., LP

Landlord's Telephone and Fax: 212-475-0049

NAMES OF ALL PRINCIPAL(s):

FRANCESCO REALMUTO

THEODORE DE NICOLA

N/A

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

REALMUTO 117 7TH AVENUE SOUTH LLC, 117 7TH AVE SOUTH, NEW YORK, NY 10014;
FILAGA (SN# 1291920), 75TH 9TH AVENUE, NEW YORK, NY 10011

REALMUTO 117 7TH AVENUE SOUTH LLC, 117 7TH AVE SOUTH, NEW YORK, NY 10014;
CUCINA PENNROCK7LLC, 732 N. MANASOTA KEY RD. ENGLEWOOD, FL 34223; OUTBRAIN
INC, 111 W 19TH STREET, NY, NY 10011; RAUXA, 225 LIBERTY STREET #4301, NY, NY 10281

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

THIS WILL BE A GATHERING PLACE FOR THE COMMUNITY OF ALL AGES AS WE SERVE A WIDE VARIETY OF PRODUCTS INCLUDING ITALIAN CUSINE, GELATO, AND PASTRIES.

APPLICANT HAS BEEN OPERATING AT THIS LOCATION SINCE 7/29/24 SERVING BEER AND WINE. THE PURPOSE OF THIS APPLICATION IS TO UPGRADE TO FULL LIQUOR. NO OTHER CHANGES WILL BE MADE TO THE APPLICANT'S CURRENT METHOD OF OPERATION.

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.)

CLASS CHANGE APPLICATION FROM BEER AND WINE LICENSE TO FULL LIQUOR LICENSE.

NO ADDITIONAL CHANGES WILL BE MADE TO THE APPLICANT'S METHOD OF OPERATION.

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: _____

REALMUTO 117 7TH AVENUE SOUTH LLC; 0240-24-129655; EXP: 8/31/2026

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:

GORMET GARAGE; 2017-2020

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: 1 Year Built : 1923

Describe neighboring buildings: MIXED-USE (COMMERCIAL & RESIDENTIAL)

Zoning Designation: C4-5

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 610 / 16

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, NO CHANGES TO EXTERIOR

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 (DOT APPLICATION PENDING)

What is the proposed Occupancy? 74

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? 74

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

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: N/A)

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? APPROXIMATELY 5,000 SQ FT

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

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

SIDEWALK CAFE APPROX. SQ FT

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

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: N/A

OVERALL SEATING INFORMATION:

Total number of tables? 26 Total table seats? 52

Total number of bars? 1 Total bar seats? 5

Total number of "other" seats? 14 please explain: SIDEWALK CAFE SEATING

Total OVERALL number of seats in Premises: 57 (INSIDE)

BARS:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 5

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: 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: 8AM to 12AM Monday: 8AM to 12AM Tuesday: 8AM to 12AM Wednesday: 8AM to 12AM Thursday: 8AM to 12AM Friday: 8AM to 12AM Saturday: 8AM to 12AM

Will the business employ a manager? no X yes, name / experience if known CURRENT GM

Will there be security personnel? X no yes (if yes, what nights and how many?) N/A
Do you have or plan to install French doors, accordion doors or windows that open? no X yes

If yes, please describe : DOORS THAT CAN OPEN

Will you have TV's? X no yes (how many?) N/A

Type of MUSIC / ENTERTAINMENT: Live Music Live DJ Juke Box X Ipod / CDs none

Expected Volume level: X Background (quiet) Entertainment level Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? X no yes

IF YES, will you be using a professional sound engineer? N/A

Please describe your sound system and sound proofing: _____

THERE WILL BE 6 SPEAKERS ON THE INSIDE OF THE PERIMETER OF THE WALLS TOWARDS THE CEILING USED FOR BACKGROUND RECORDED MUSIC ONLY.

Will you be permitting: promoted events scheduled performances outside promoters

 any events at which a cover fee is charged? X private parties ON OCCASION, APPROX. 10-20
TIMES PER YEAR

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? no X yes (if yes, please attach plans)

Will you be utilizing ropes movable barriers X other outside equipment (describe) _____
SIDEWALK CAFE

Are your premises within 200 feet of any school, church or place of worship? X 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: N/A

Address: _____ Distance: _____

Name of School / Church: N/A

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

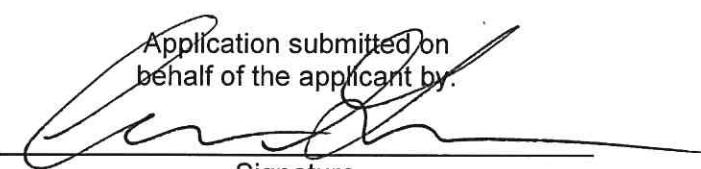
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: FRANCESCO REALMUTO Phone: 212-366-0570

Address: 117 7TH AVE SOUTH, NEW YORK, NY 10014

Email: francesco@realmutohospitalitygroup.com

Application submitted on
behalf of the applicant by:


Signature

Print or Type Name ADRIANNA GOLIA

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.


Signature


Signature

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

Ristorante

Appetizers

Tagliere

Salades

Primavera

Nizzarda

Caprese

Primi

Fusilli con Crema di Peperoni

Gnocchi alla Sorrentina

Lasagna Bolognese

Linghine alle Vongole

Paccheri con Pesce Spada e Melanzane

Penne al Pesto

Penne con Prosciutto Cotto, Funghi e Panna

Spaghetti al Pomodoro

Spaghetti alla Carbonara

Tagliatelle al Ragù

Meat

Costoletta di Vitello

Filet Mignon

Pork Tanderlion

Pollo

Fiorentina

Fish

Branzino

Polpo

Salmone

Cozze

Tonno

Calamari

Wines

Bollicine (Sparkling)

Prosecco di Valdobbiadene

Franciacorta

Champagne

Alta Langa Spumante

Red

Amarone Valpolicella DOCG

Brunello di Montalcino DOCG

Collio DOC

Chianti Classico DOCG

Montepulciano DOC

Barolo DOC

Nebbiolo DOC

White

Friulano DOC Collio 2020

Sauvignon DOC Collio 2021

Ribolla Gialla IGT Venezia Giulia 2021

Friulano DOC Collio 2021

Pinot Grigio DOC Collio 2021

Sauvignon Blanc

Chardonnay

Vermentino di Gallura DOCG

Verdicchio di Jesi DOC

Pasticceria

Biscotti - Pre-Packaged

Gr.250 Scatola

Gr.400 Scatola

Gr.650 Scatola

Biscotti - Sfusi

Krumiri

Coohis Chocolate end Chocolate chips

Cookis end Pistacchio

Frollino Chiocolate chips

Cookis end Cocco

Bomboloni

Bombolone alla Crema

Bombolone al Cioccolato

Bombolone alla Marmellata

Cannoli Siciliani

Cannolo alla Ricotta

Cannolo alla Crema

Cannolo al Cioccolato

Cartoccio

Cartoccio alla Ricotta

Cartoccio alla Crema Pasticcera

Ciambella

Ciambella

Uova di Pasqua

Uovo Special Edition

Cioccolato Fondente

Cioccolato al Latte

Colombe Pasquali

Colomba Classica

Colomba al Pistacchio

Colomba ai tre Cioccolati

Cornetti

Cornetto alla Crema

Cornetto al Cioccolato

Cornetto alla Marmellata

Monoporzioni

Blak Forest

Caffè Caramellato

Croccantino Cioccolato e Nocciola

Realmuto

Eclair alla Noccila

Eclair al Cioccolato

Tiramisù

Sfera di Babà Esotico

Panna Cotta con Frutti Rossi

Gran Torino Gianduia

Mela Stregata

Mon Blanck

Cassata Ciciliana

Napoleon

Mignon

Craqueline al Cioccolato e Arancia

Craqueline al Mascarpone

Craqueline al piastacchio

Craqueline alla Nocciola

Quadrotti al Limone

Quadrotti Realmuto

Quadrotti Tre cioccolati

Bignè Arancia

Bignè Chantilly

Bignè Realmuto

Babba

Bignè Yuzu

Cannolo sfoglio alla Crema Legera

Cannolo Mignon Siciliano alla Ricotta
Cannolo Mignon Siciliano alla Crema Pasticcera
Tartellette Grand'marnier
Tartellette alla Frutta con Crema Pasticcera
Tartellette Fragola e Cioccolato
Mini Mousse Gran Torino
Mini Mousse Espresso Italiano
Mini Mousse Fragola
Roger Roscher
Sfogliatelle Napoletane
Rollè Limoncello

Pandoro

Pandoro

Panettone

Panettone Classico
Panettone al Cioccolato
Panettone al Pistachhio

Profiteroles

Profiterols al Cioccolato Bianco
Profiterols al Cioccolato al Latte

Torte - Classiche

Tiramisù
Mont Blanc
Tre cioccolati
Cortina
Napoleon
Cassata Siciliana
Cake alla frutta
Cheesecake Siciliana

Torte - Credenza

Marcherita
Plumcake allo Yogurt

Ciambella alle mele /Carote
Pasticceria - Torte - Crostate
Crostata Crema pasticcera e frutta di stagione
crostata con Marmelata

Torte - Edible Pictures

Edible Pictures

Torte - Mousse

Realmuto
Limone Conca D'oro
Gioia di yogurt e Fragoline
Caffe Caramellato

Torte - Special Events

Realmuto
Cortina
Napoleon
Tre cioccolati

Pasticceria - Zeppole

Zeppola alla Crema
Zeppola alla Ricotta
Zeppola al Cioccolato

Gelateria

Affogati

Affogato all' Arancia
Affogato al Caffe`
Affogato alla Cioccolata Calda

Brioche

Brioche

Cono

Cono Cialda
Cono Classico

Coppa

Coppa Cialda
Cioccolato Nocciola
Vaniglia Fior di fragola
Caffè Tiramisù
Sorbetto
Bambini

Coppette

Coppetta Piccola
Coppetta Grange

Frappè

Frappe`

Gelati alla Crema

Gelati alla Crema

Gelati alla Frutta

Gelati alla Frutta

Gelato Cakes

Realmuto
Oro Verde
Cheesecake New York
Cassata Siciliana
Fior di Fragola

Granita

Granita di Limone
Granita di Caffe`

Ice Pops

Limone
Fragola

Milk Pops

Crunchy Pistachios
Raspberry and white Chocolate
Cioccolate
Stracciatella

Panna Montata

Panna Montata

Sorbetti

Sorbetti

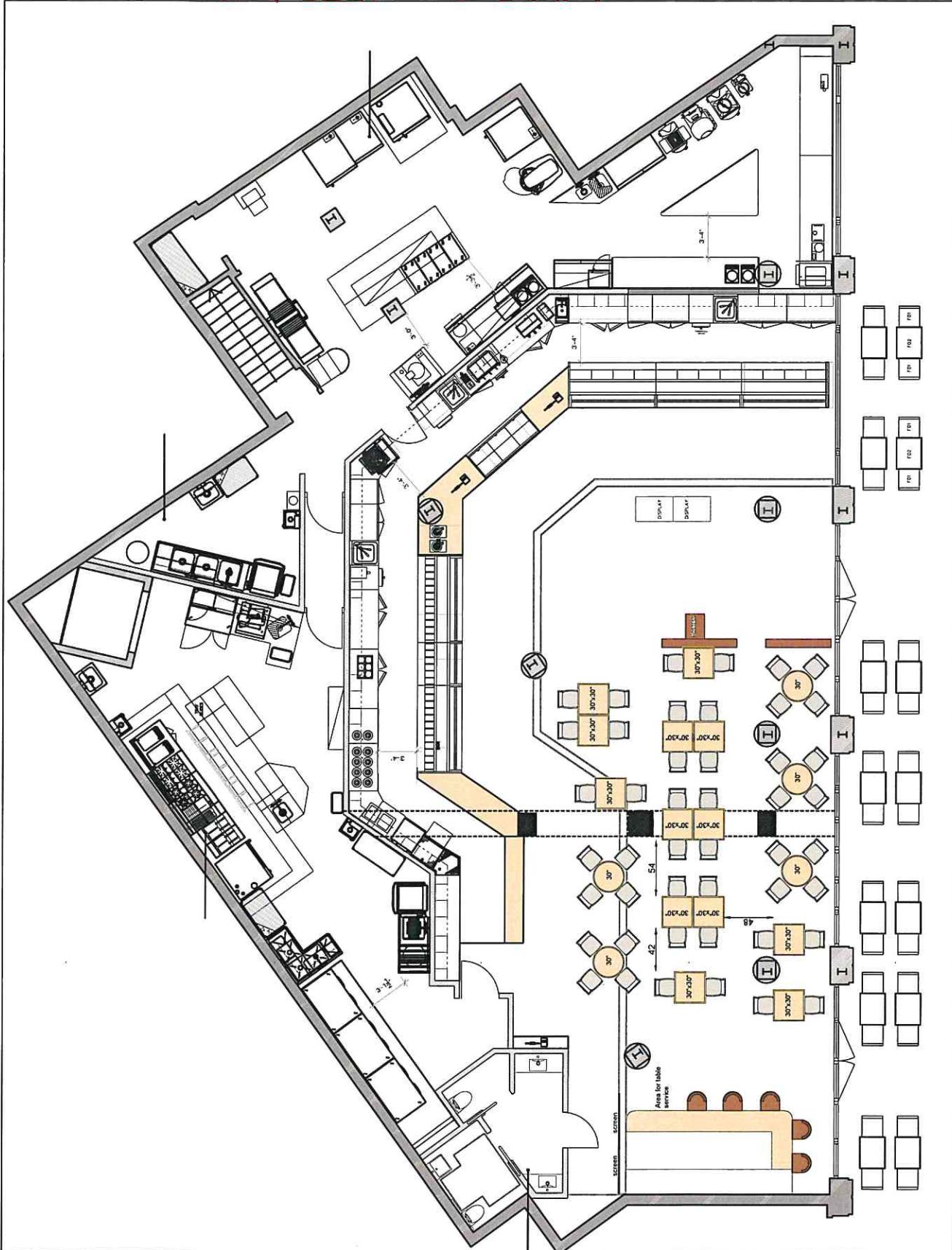
Tartufo

Tartufo di Pizzo Calabro

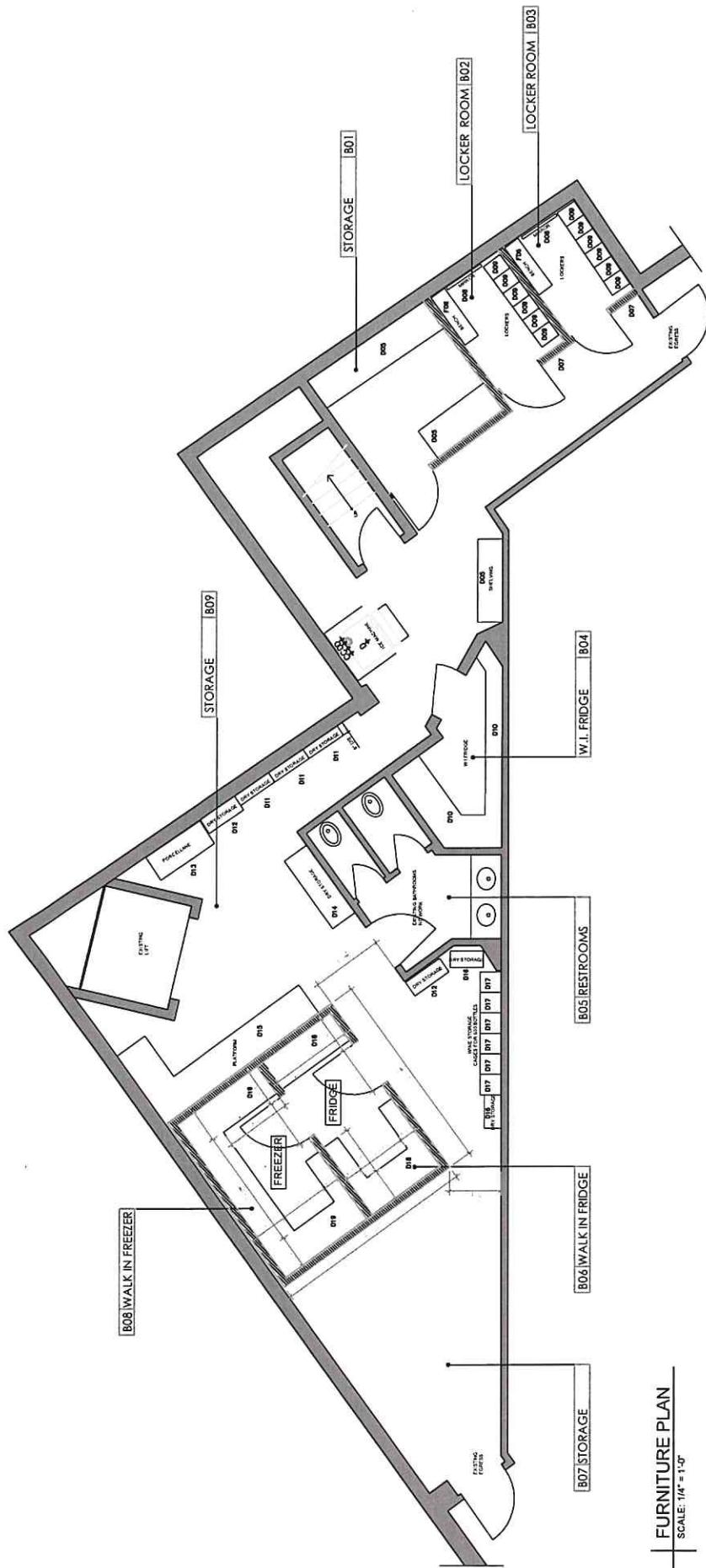
Tronchetti

Noccila /Cioccolato
Fragola/Mango sorbetto
Pistacchio

GROUND FLOOR DIAGRAM



Basement Diagram



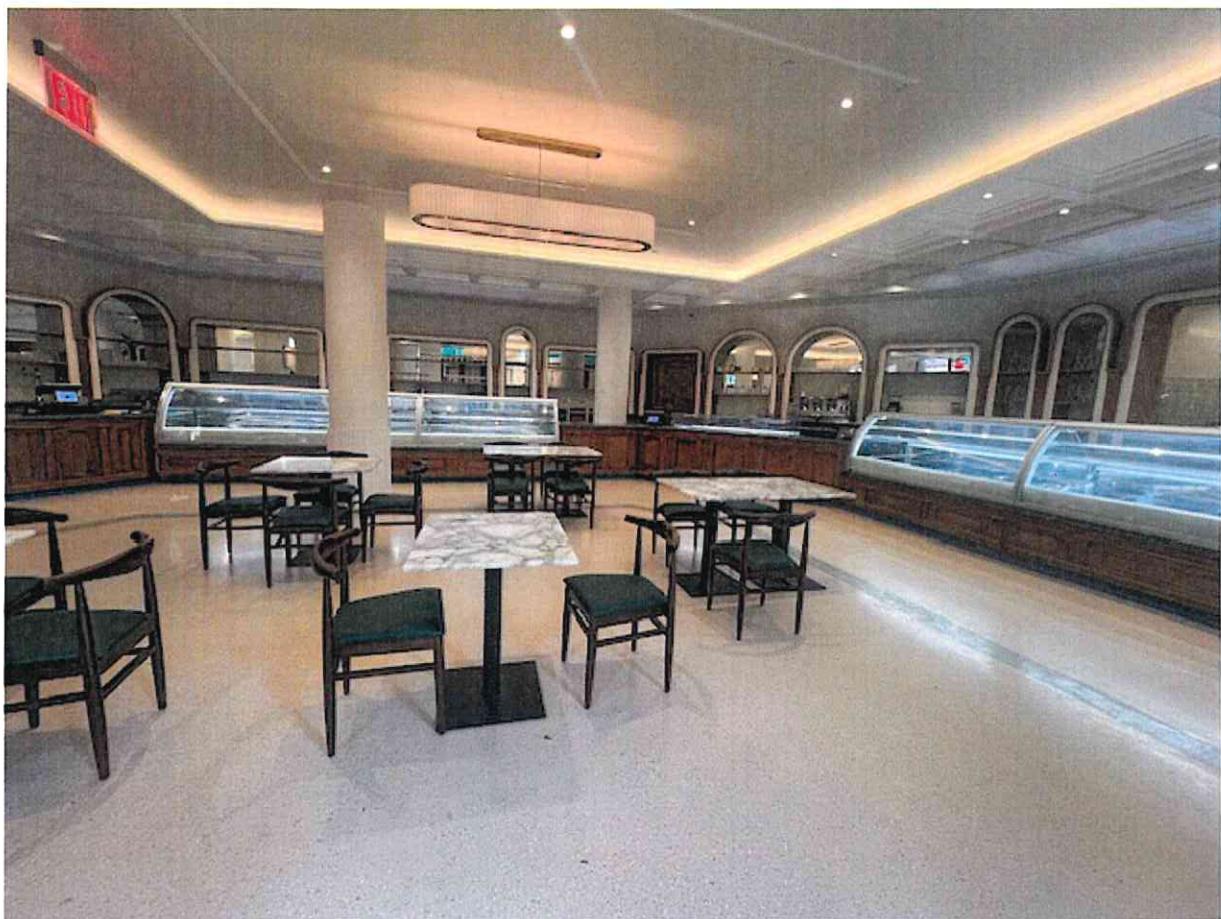
1 | **FURNITURE PLAN**
SCALE: 1/4" = 1'-0"



10/16/24, 5:30 PM

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10/16/24, 5:30 PM

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