

Meeting Date: April 2025

APPLICANT INFORMATION:

Name of applicant(s): IRG Thompson LLC

Trade name (DBA): Lupa

Premises address: 170 Thompson Street

Cross Streets and other addresses used for building/premise:
West Houston Street and Bleecker Street

CONTACT INFORMATION:

Principal(s) Name(s): See attached list

Office or Home Address: 170 Thompson Street

City, State, Zip: New York, New York 10012

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact: Cougar Associates LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
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<u>See attached list</u>	<u></u>
<u></u>	<u></u>
<u></u>	<u></u>

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

Lupa has been opened and operating since 1999 to excellent reviews. IRG Thompson LLC is an affiliate of Starr Restaurants and IRG Thompson LLC is also owned by the current members of Lupa. Starr and Lupa have formed a joint venture to operate the restaurant and continue the esteemed tradition of Lupa. The venue is a casual Italian restaurant specializing in Roman trattoria fare with the highest quality ingredients. In 2003 it received the Wine Spectator Best Award for Excellent. Lupa has a distinguished menu offering ricotta and pork meatballs with parmigiano Reggiano, roasted beets with pistachio pesto and whipped ricotta, veal and pork mezzaluna with black truffle, bavette cacio e pepe, braised oxtail with gnocchi alla Romana, salmon with broccolini and romesco, lamb "Scottadito" with rosemary and crispy duck with peperonata.

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

X a new liquor license (X Restaurant Tavern / On premise liquor Other)

an UPGRADE of an existing Liquor License

an ALTERATION of an existing Liquor License

X 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)

X OTHER : **Temporary Retail Permit**

If upgrade, alteration, or transfer, please describe specific nature of changes:

(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

This is a transfer application and the method of operation will not change. See enclosed ownership list.

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

Red Clam LLC dba Lupa has been operating at the space since 1999.

Is any license under the ABC Law currently active at this location? X yes no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

Red Clam LLC / License ID No. 0340-23-131648/ Expiration date is 08/31/2025

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

X yes no

If yes, please list DBA names and dates of operation:

Red Clam LLC dba Lupa has been operating at the space since 1999.

PREMISES:

By what right does the applicant have possession of the premises?

☐ Own ☒ Lease ☐ Sub-lease ☐ Binding Contract to acquire real property ☐ other: _____
Assignment

Type of Building: ☐ Residential ☐ Commercial ☒ Mixed (Res/Com) ☐ Other: _____

Number of floor: **8 floors** Year Built : **Estimated 1899**

Describe neighboring buildings:

Mixed

Zoning Designation: **R7-2 / C1-5**

Zoning Overlay or Special Designation (applicable) **None**

Block and Lot Number: **525** / **35**

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 **Exterior patio within the property line and a roadway cafe**

What is the proposed Occupancy? **90**

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

☐ no ☒ yes **See enclosed Place of Assembly Permit**

If yes, what is the maximum occupancy for the premises? **90**

If yes, what is the use group for the premises? **Use Group 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 *

***PA already issued**

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? 3,860 square feet

If more than one floor, please specify square footage by floors: 1st floor with 1,700 square feet
Cellar with 2,160 square feet

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?
An exterior patio within the property line with 95 square feet and a roadway cafe with 108 square feet.
See enclosed CB Addendum.

If more than one floor, what is the access between floors? Exterior sidewalk staircase

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

Is there access to other parts of the building? ___ no X yes, explain: **One outdoor sidewalk hatch with stairs to cellar**

OVERALL SEATING INFORMATION:

Total number of tables? 42* Total table seats? 83*

Total number of bars? One Total bar seats? 10*

Total number of "other" seats? None please explain : N/A

Total OVERALL number of seats in Premises : 93*

BARS:

How many ^{One}* stand-up bars / bar seats are being applied for on the premises? Bars 13'-11" Seats 10

How many service bars are being applied for on the premises? One 1st floor 11'-6" service bar

Any food counters? X 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 X Restaurant ___ Club/ Cabaret ___ Hotel ___ Other: _____

What are the Hours of Operation? **Exterior 11am-10pm Sunday to Thursday and 11am-11pm Friday to Saturday**

Interior

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

11am to 12am 11am to 12am 11am to 12am 11am to 12am 11am to 12am 11am to 12am 11am to 12am

Will the business employ a manager? ___ no X yes, name / experience if known : Angelo Ruggiero
See enclosed resume

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 : Existing doors to open 11am-10pm Sunday to Thursday and 11am-11pm Friday to Saturday

Will you have TV's ? X no ___ yes (how many?) _____

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? ___ no X yes

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

Please describe your sound system and sound proofing: Sound system has three 10' -6" speakers on shelves close to the ceiling. Sound proofing consists of 2'x2' sound absorbing panels.

Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters

___ any events at which a cover fee is charged? ___ private parties N/A

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? X 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? 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 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: **Angelo Ruggiero** Phone: 

Address: 

Email : **aruggiero@luparestaurant.com**

Application submitted on
behalf of the applicant by:

Donald M. Bernstein

Signature

Print or Type Name **Donald M. Bernstein**

Title **Counsel for applicant**

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

Angelo Ruggiero

Mobile phone number: 646-236-3955

533 Annadale Road Staten Island, New York 10312

Experience:

General Manager/Wine and Beverage Director: Lupa Osteria Romana, 170 Thompson Street. New York, New York 10012, June 2022- Present

General Manager: K.Rico South American Steakhouse, 772 Ninth Ave. New York, New York 10036, June 2021- June 2022

Wine and Beverage Director: Becco Restaurant, 355 W46th St. New York, NY 10036 December 2012- April 2019

Responsible for Wine and Beverage inventory, Ordering, receiving and sales of wine and Beverage. Creating wine, beer and cocktail List for a high volume restaurant

Assistant Sommelier: Becco Restaurant, 355 W46th St. New York, NY 10036 April 2011-December 2012

Responsible for cleanliness of bar and wine cellar. Develop guest relations and push sales of wine and beverage. Assisted the sommelier in daily tasks.

Floor Manager: Becco Restaurant, 355 W46th St. New York, NY 10036 October 2008-April 2011

Manage restaurant during business, guest relations, driving a strong sales force of high volume restaurant. Responsible for ordering glassware and flatware. Managed scheduling for employees.

Assistant Restaurant Manager: Nordstrom Cafe, Paramus New Jersey August 2007-June 2008

Education:

Bachelors of Professional Studies: The Culinary Institute of America, Graduated April 2007

Hyde Park, New York

Associates Degree of Occupational Studies: The Culinary Institute of America, Graduated Hyde Park New York November 2005

Achievements:

Completed: Kevin Zraly's Windows of the World Wine Course

Guest Speaker of New York Universities Hospitality Course, Professor George Ntim

Fall Semester 2011 and Fall semester 2010

Receiver of the Fellowship Scholarship 2005

Jeanine Kiely, Chair
Susan Kent, First Vice Chair
Valerie De La Rosa, Second Vice Chair
Mark Diller, District Manager



Antony Wong, Treasurer
Amy Brenna, Secretary
Ritu Chattree, Assistant Secretary

Community Board No. 2, Manhattan

3 Washington Square Village

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COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE ADDENDUM FOR OUTDOOR SEATING

For a Liquor License Application that includes any outdoor areas, please complete the following:

- Submit a diagram of outdoor seating indicating length and width of area(s) and location of all tables and chairs. Include all obstructions (trees, fire hydrants, proximity to bus stops, bike racks, signs, etc.).
- Submit photos of the premises where the sidewalk café and/or roadbed will be located. Required photos show one frontal, one left and one right side view of proposed sidewalk café and/or roadbed.
 - Photos must show complete sidewalk and/or roadway area where sidewalk café and/or roadbed will be including views to curb and neighboring properties.
 - For rear yard, show photos of yard and surrounding area, including upper view of adjacent buildings.

Name of Applicant: IRG Thompson LLC

Address of Premises: 170 Thompson Street

~~Sidewalk café~~ will have no more than (If premises is located on a corner please indicate for both streets):

2 tables and 5 seats on Thompson Street **Exterior patio within the property line**
 tables and seats on Street

Hours of sidewalk café: * to *11am-10pm Sunday to Thursday and 11am-11pm Friday to Saturday

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc):

N/A, the patio is within the property line

Roadbed will have no more than (If premises is located on a corner please indicate for both streets):

4 tables and 10 seats on Thompson Street
 tables and seats on Street

Hours of roadbed: * to *11am-10pm Sunday to Thursday and 11am-11pm Friday to Saturday

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc):

Bike lane parallel to roadway café

Rear yard / Rooftop (circle) will have no more than tables and seats **N/A**

Hours of rear yard / rooftop: to .

Does seating extend beyond the business frontage? No X Yes

Will outdoor dining structures **on the ^{patio} sidewalk** be enclosed on three (3) or more sides? No X Yes

Will outdoor dining structures **on the roadbed** be enclosed on three (3) or more sides? No X Yes

Is there any outdoor music, speakers or TVs? X No Yes, please describe:

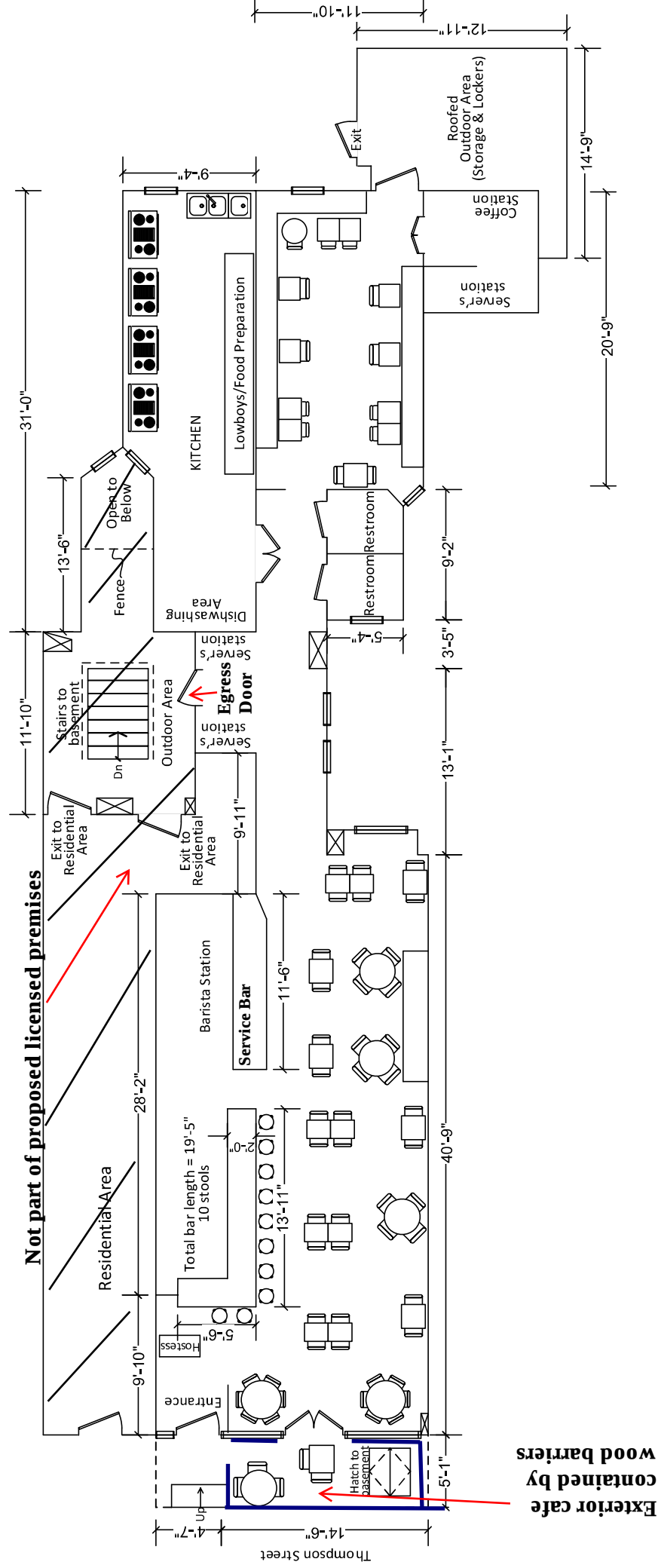
Will heating elements be used? No X Yes, please describe: **Two small heaters for the patio**

Osteria

L U P A

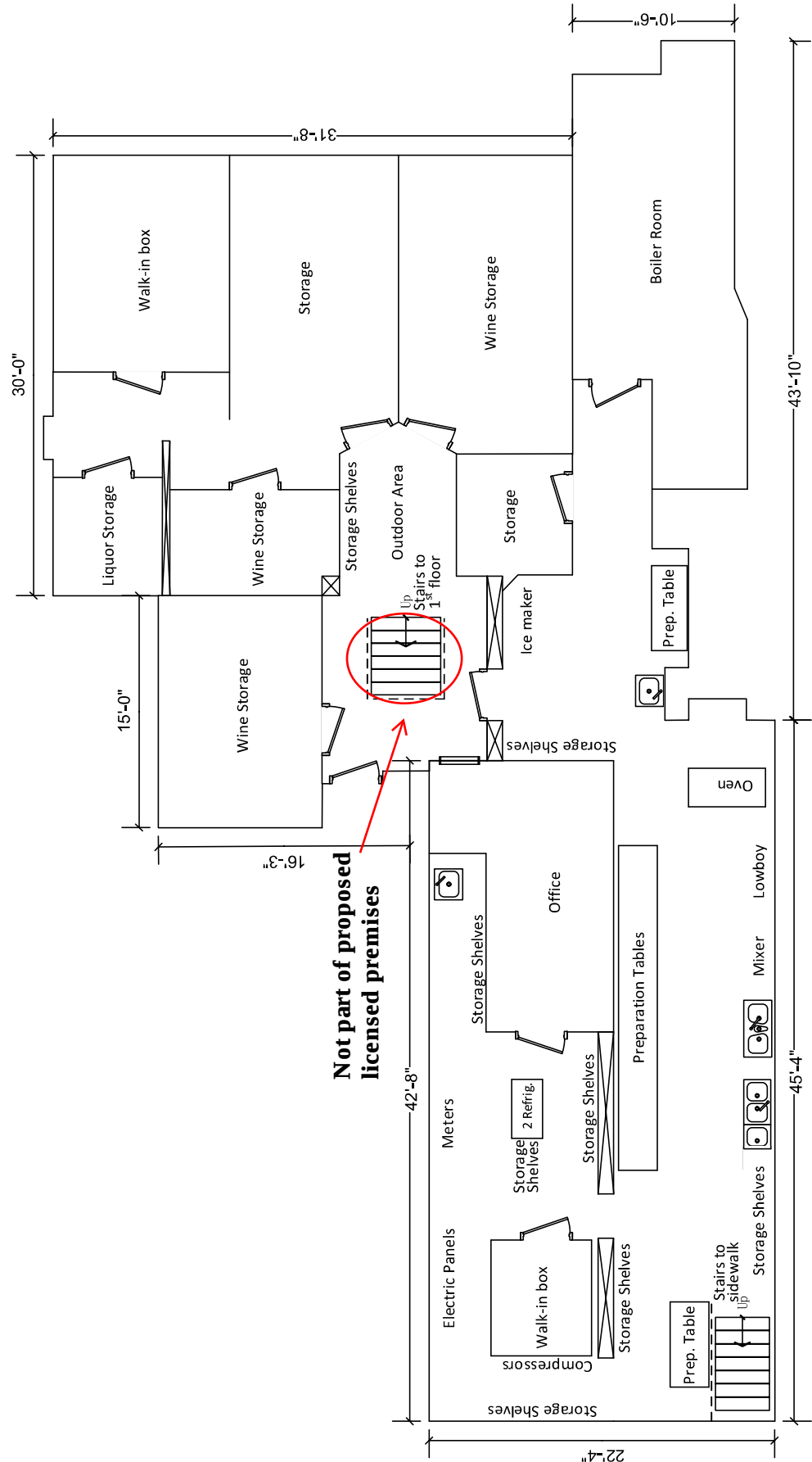
Romana

Diagrams



IRG Thompson LLC dba Lupa / 170 Thompson Street, New York, NY 10012

Cellar with 2,160 square feet



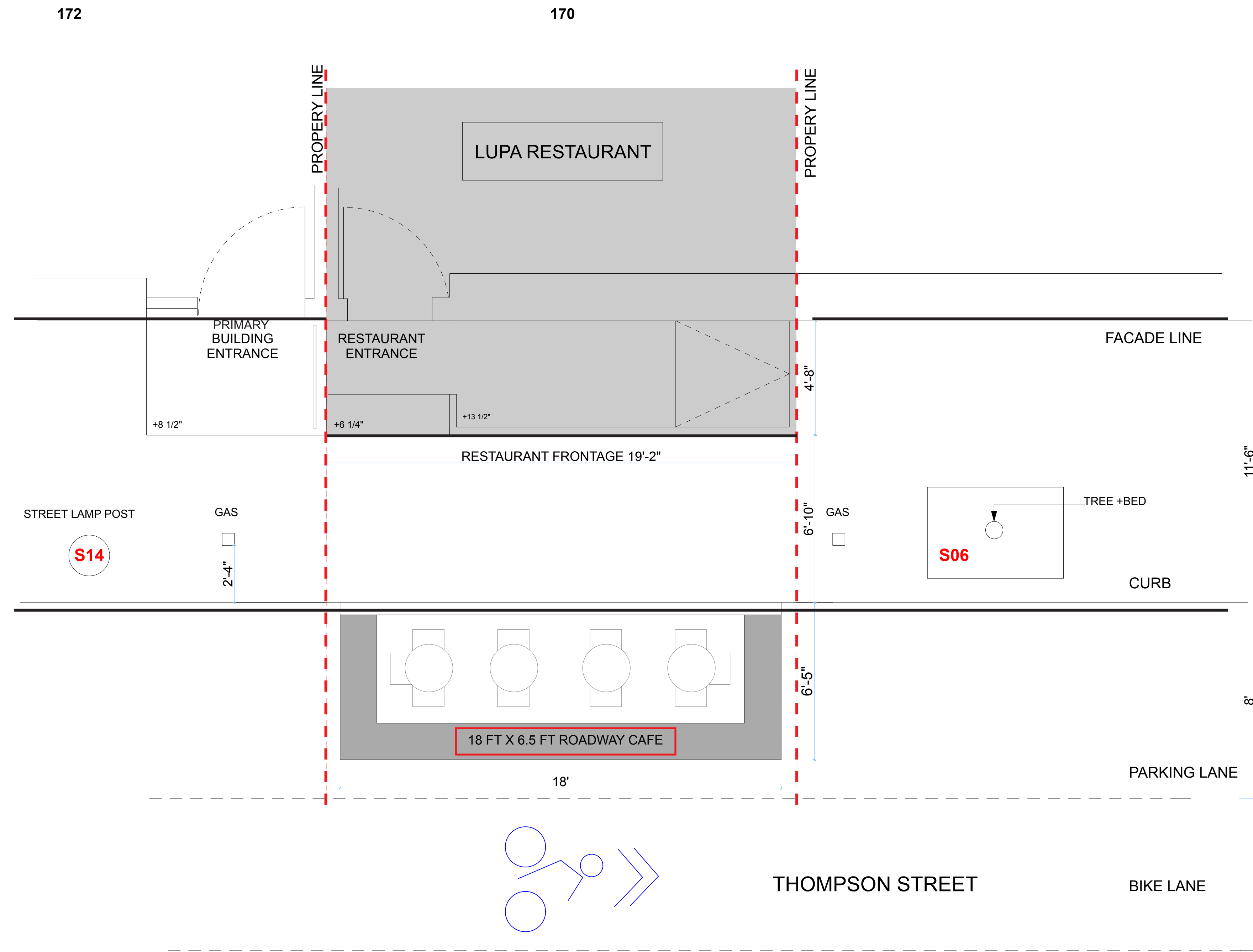
Osteria

L U P A

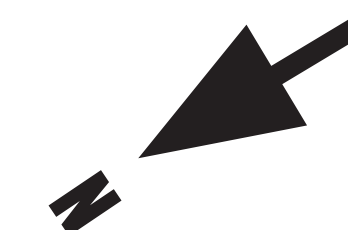
Romana

Department of Transportation Site Plan for
Roadway Seating

A narrow alleyway in New York City. On the right is a modern building with large glass windows and a dark facade. On the left is a wooden structure with graffiti. A small tree is planted in a planter box in the foreground. The alleyway is paved with concrete and has a fire escape on the right building.



Old roadway structure (removed)



JEE WON KIM
ARCHITECT

NYC DOB APPROVAL STAMP

REV: ISSUE: DATE:

OB No:

JEE WON KIM, R.A.

IRG Thompson LLC
dba Lupa
170 Thompson Street
New York, New York 10012



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170 Thompson Street
New York, New York 10012



Osteria

LUPA

Romana

Menus

Osteria

LUPA

Romana

Salumi & Formaggi

- Affettati Misti

Chef's Selection

\$38

- 3 Formaggi Misti

Chef's Selection

\$20

- 5 Formaggi Misti

Local Ricotta, Cacio di Roma, Pecorino Toscano, Asiago & Taleggio

\$30

Antipasti

- Burrata with Roasted Pepper & Agrodolce

\$21

- Ricotta & Pork Meatballs with Parmigiano Reggiano

\$22

- Citrus Marinated Olives

\$10

- Charred Octopus with Caperberry & Nostralina Olives

\$29

Osteria

LUPA

Romana

- 24 Month Aged Prosciutto Di Parma with Fett'unta

\$22

Add Mozzarella di Bufala \$10

- Baccala Croquettes with Tarragon Aioli & Lemon

\$22

- Arancini di Mozzarella with Pomodoro

\$19

- Marinated Artichokes

\$17

- Roasted Beets with Pistachio Pesto & Whipped Ricotta

\$19

Insalata

- Spinach with Pear, Panelle & Speck

\$20

- Escarole with Walnut, Red Onion & Pecorino

\$19

- Kale Caesar with Kohlrabi & Grapefruit

\$19

Contorni

- Broccoli Rabe with Pecorino Fresco & Pickled Chili

Osteria

LUPA

Romana

\$12

- Roasted Carrots with Honey Vinaigrette

\$12

- Crispy Brussels Sprouts with Vincotto

\$14

- Crispy Fingerling Potatoes with Chili Aioli

\$13

- Escarole with Garlic & Chili Flakes

\$11

Primi

- Veal and Pork Mezzaluna with Black Truffle

\$30

- Linguine with Clams & Lemon

\$29

- Rigatoni Alla Gricia

\$23

- Bavette Cacio e Pepe

\$23

- Bucatini all'Amatriciana

\$27

Osteria

LUPA

Romana

- Spaghetti Carbonara with Black Pepper
\$25
- Strozzapreti with Short Rib Ragù & Parmigiano Reggiano
\$30
- Ricotta Gnocchi with Sausage & Fennel
\$27
- Black Spaghetti with Spicy Frutti Di Mare
\$32
- Mezze Maniche with Pajata Finta
\$26
- Spaghetti with Pomodoro & Chili
\$23
- Pappardelle Alla Bolognese
\$30
- Fetticcine with Asparagus, Peas & Parmigiano Reggiano
\$25

Secondi

- Braised Oxtail with Gnocchi alla Romana
\$29
- Sasso Chicken alla Diavola with Roasted Sunchoke & Pepper Oil

Osteria
LUPA
Romana

\$32

- Salmon with Broccolini & Romesco

\$32

- Saltimbocca with Escarole & White Wine Sauce

\$36

- Branzino with Romanesco, Watercress & Salsa Verde

\$34

- Dry Aged 10oz NY Strip with Rapini & Aged Balsamic

\$39

- Lamb "Scottadito" with Rosemary, Garlic Potatoes & Charred Green Onion

\$46

- Crispy Duck with Peperonata

\$36

- Heritage Pork Chop with Fennel & Sweet Onions

\$36

- Salmon with Romesco & Asparagus

\$33

Dolci

- Chocolate Budino with Mango & Whipped Cream

\$13

Osteria

LUPA

Romana

- Lupa Tartufo

\$15

- Tiramisù

\$15

- Vanilla Panna Cotta with Cherries

\$15

- Olive Oil Cake with Zabaglione & Whipped Cream

\$15

- Yogurt Cheesecake with Strawberry & Whipped Cream

\$16