VBH Bar 1 LLC dba Barzetta
137 Seventh Avenue South / New York, New York 10014

Questionnaire for Applications for a Liquor License and Temporary Retail Permit

1. Diagrams

2. Photographs

3. Menu

4. Area Survey with List of Measurements

5. Public Interest Statement

6. NY State Liquor Authority Application

7. Certificate of Occupancy

8. Signed Letter of Intent for Lease

BERNSTEIN REDO & SAVITSKY PC
1177 Avenue of the Americas, 5th floor
New York, NY 10036
Tel. 212.651.3100
www.brpclaw.com

Meeting Date: **September , 2025**

APPLICANT INFORMATION:

Name of applicant(s):
VBH Bar 1 LLC

Trade name (DBA):
Barzetta

Premises address:
137 Seventh Avenue South

Cross Streets and other addresses used for building/premise:

West 10th and Charles Street

CONTACT INFORMATION:

Principal(s) Name(s):
Mario Firmani and Ian Alexander

Office or Home Address: **137 Seventh Avenue South**

City, State, Zip: **New York, New York 10014**

Telephone #: [redacted] email : [redacted]

Landlord Name / Contact:

Landlord's Telephone and Fax: **131 137 7th Ave South LLC and 251 Sixth Avenue LLC /** [redacted]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
Mario Firmani and Ian Alexander	**N/A**

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

Barzetta aims to be an elevated nod to the red sauce restaurants that helped Italian immigrants thrive in New York City. Barzetta is about honoring heritage and the executive chef, Ermelindo Firmani will carry on the tradition since he is an immigrant from Ascoli Piceno which is located in the Le Marche region of Italy and learned the art of cooking from his mother. The restaurant will offer exquisite cuisine consisting of but not limited to olive acolane – crisp, mozzarella in carrozza and NYC, slow-roasted, herb-rubbed pork and varieties of piadine, thin, warm Italian flatbreads folded around fresh and seasonal fillings.

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

__ 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.)

N/A

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 __X__ no

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

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:
Innovation Kitchens LLC dba Dominique Ansel Kitchen that operated as a restaurant with a full liquor license from 2015 to around 2021.

7th Ave Landbrot LLC dba Landbrot that held a restaurant wine license from around 2012 to around 2015.

PREMISES:

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

___ Own __X__ Lease ___ Sub-lease ___ Binding Contract to acquire real property ___ other: _____

Type of Building: ___ Residential __X__ Commercial ___Mixed (Res/Com) ___ Other: _____

Number of floor: **3 floors** Year Built : **Estimated 2002**

Describe neighboring buildings:
Mixed

Zoning Designation: **C1-7**

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

Block and Lot Number: **611** / **21**

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? **X** yes __ no

Is the premise located in a historic district? **X** yes _____ no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? _____ yes **X** no, please explain : **To be filed**

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) **X** no _____ yes : explain _____

What is the proposed Occupancy? **110 (Cellar 20 occupancy, 1st floor 45 occupancy and 2nd floor 45 occupancy)**

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

___no **X** yes

If yes, what is the maximum occupancy for the premises? **110**

If yes, what is the use group for the premises? **Use Group 6**

If yes, is proposed occupancy permitted? **X** yes _____ no, explain : _____

_____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? **X** yes _____no

Do you plan to file for changes to the Certificate of Occupancy? _____ yes **X** 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 **X** yes

(if yes, please describe: **New signage**

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? **3,900 square feet**

If more than one floor, please specify square footage by floors: **1st floor 1,300 square feet, 2nd floor 1,300 square feet and Cellar 1,300 square feet**

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? **Staircases**

How many entrances are there? **2** How many exits? **2** How many bathrooms ? **3**

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

OVERALL SEATING INFORMATION:

****1st floor 9 tables and 32 seats and 11 bar stools**
2nd floor 10 tables and 32 seats and 8 bar stools

Total number of tables? **19**** Total table seats? **64****

Total number of bars? **2**** Total bar seats? **19****

Total number of "other" seats? _____ please explain : **N/A**

Total OVERALL number of seats in Premises : **83****

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars **2** Seats **19**

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

Any food counters? **X** no ___ yes, describe : **Two standing counters on the 2nd floor**

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?

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

11am to **1am** **12pm** to **1am** **12pm** to **1am** **12pm** to **1am** **12pm** to **1am** **11am** to **2am** **11am** to **2am**

Will the business employ a manager? ___ no **X** yes, name / experience if known : **Owners**
See public interest statement for experience
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? **X** no ___ yes

If yes, please describe : **N/A**

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? **Yes**

Please describe your sound system and sound proofing:
The space will be entirely sound proofed and the applicant will be using a professional acoustic company that specializes in restaurant sound proofing. There will be sound absorption in the ceilings and floors and the entire back wall of the building consists of brick with no windows. The sound system is 6-JBL 28-1 speakers on the 1st floor and 6 on the 2nd floor.
Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters

___ any events at which a cover fee is charged? **X** private parties

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: **No churches on the same street or avenue.**

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: **Mario Firmani** Phone: [redacted]

Address: **137 Seventh Avenue South / New York, NY 10014**

Email : [redacted]

Application submitted on
behalf of the applicant by:

Donald M. Bernstein
Signature

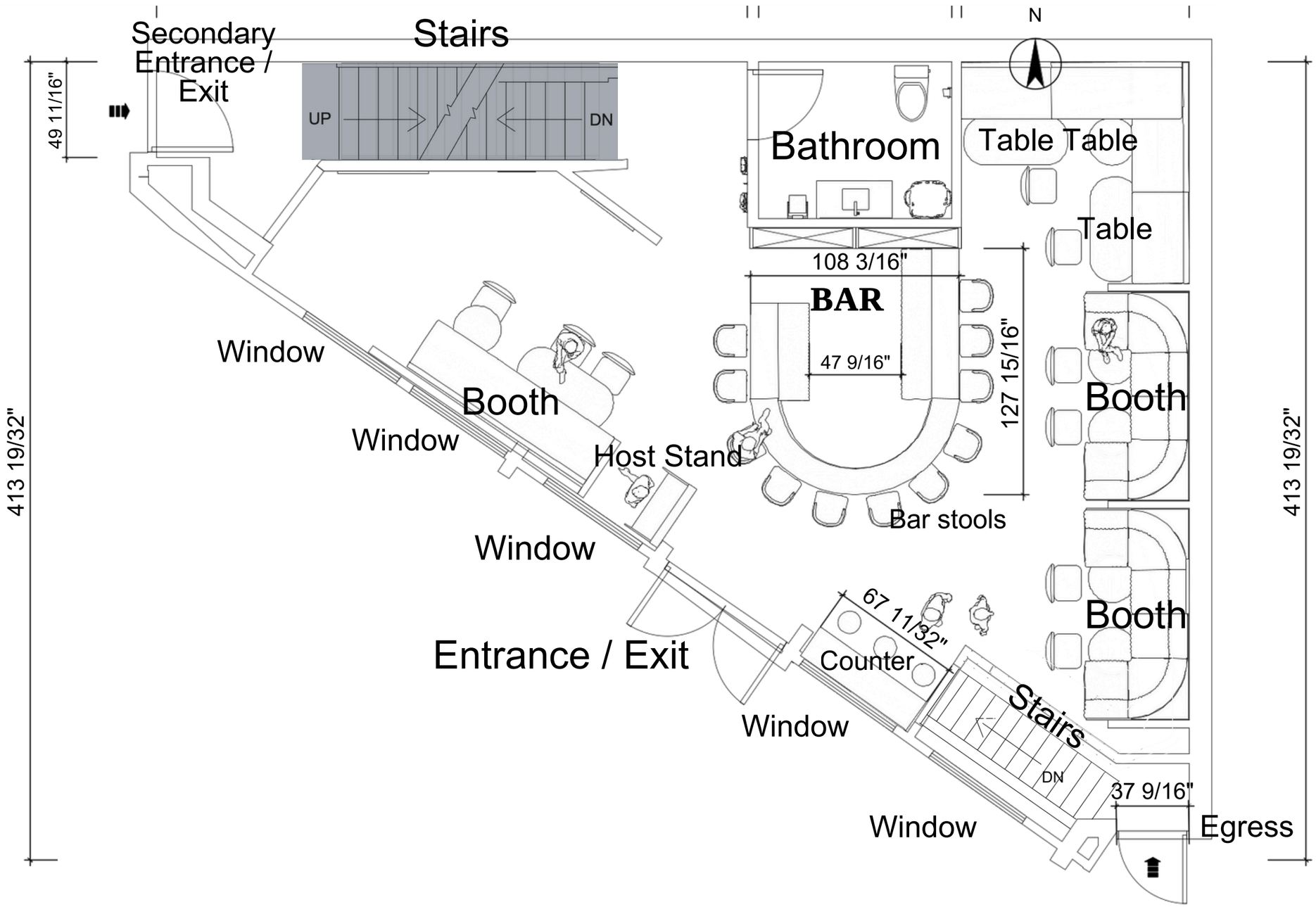
Print or Type Name **Donald M. Bernstein**

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.

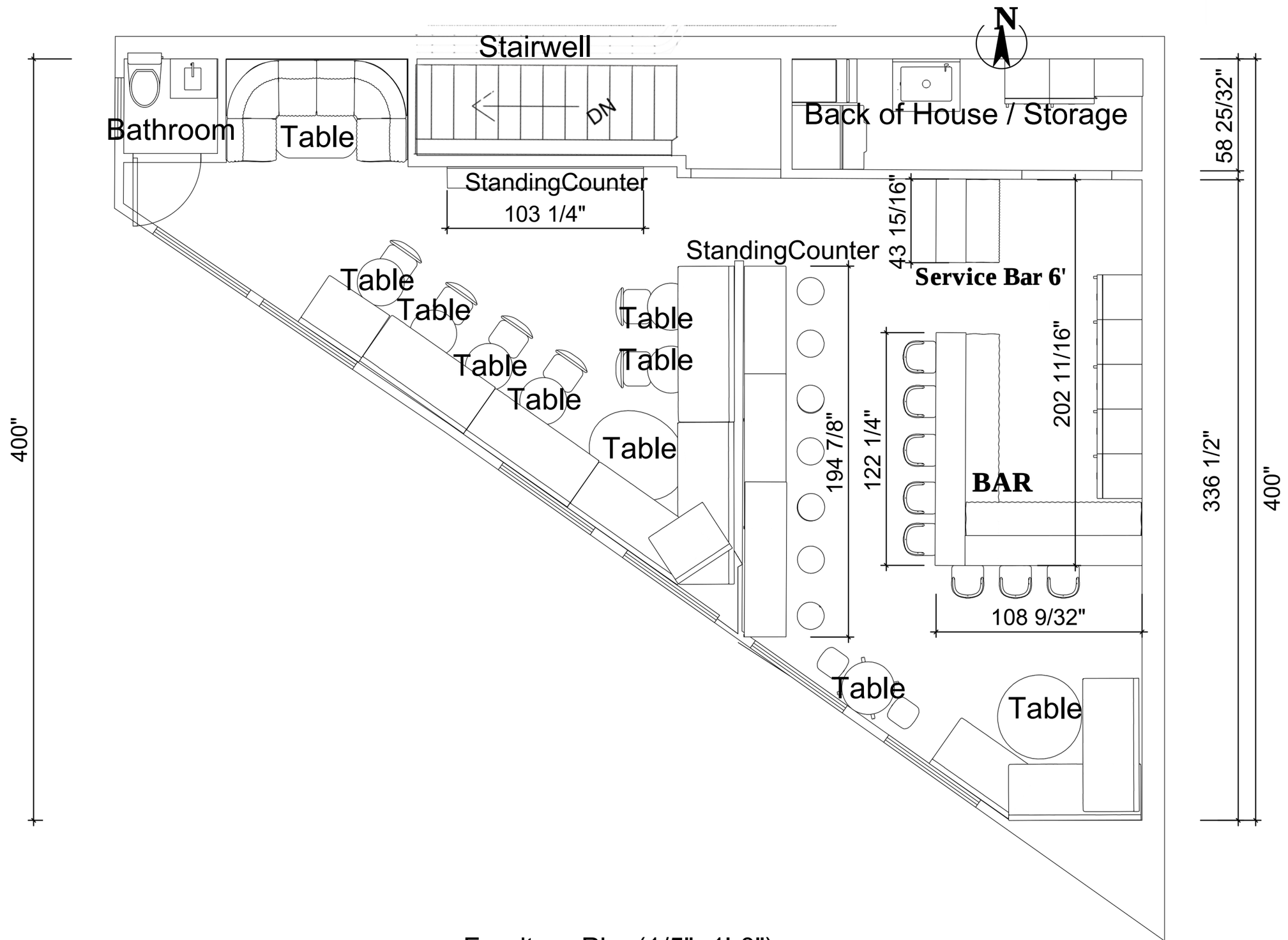
Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

VBH Bar 1 LLC dba Barzetta / 137 7th Avenue South, New York, NY 10014
1,300 square foot 1st floor 9 tables and 32 seats with an 11 seat 9' x 11' -25" customer bar with 45 occupancy



Furniture Plan(1/5"=1'-0")

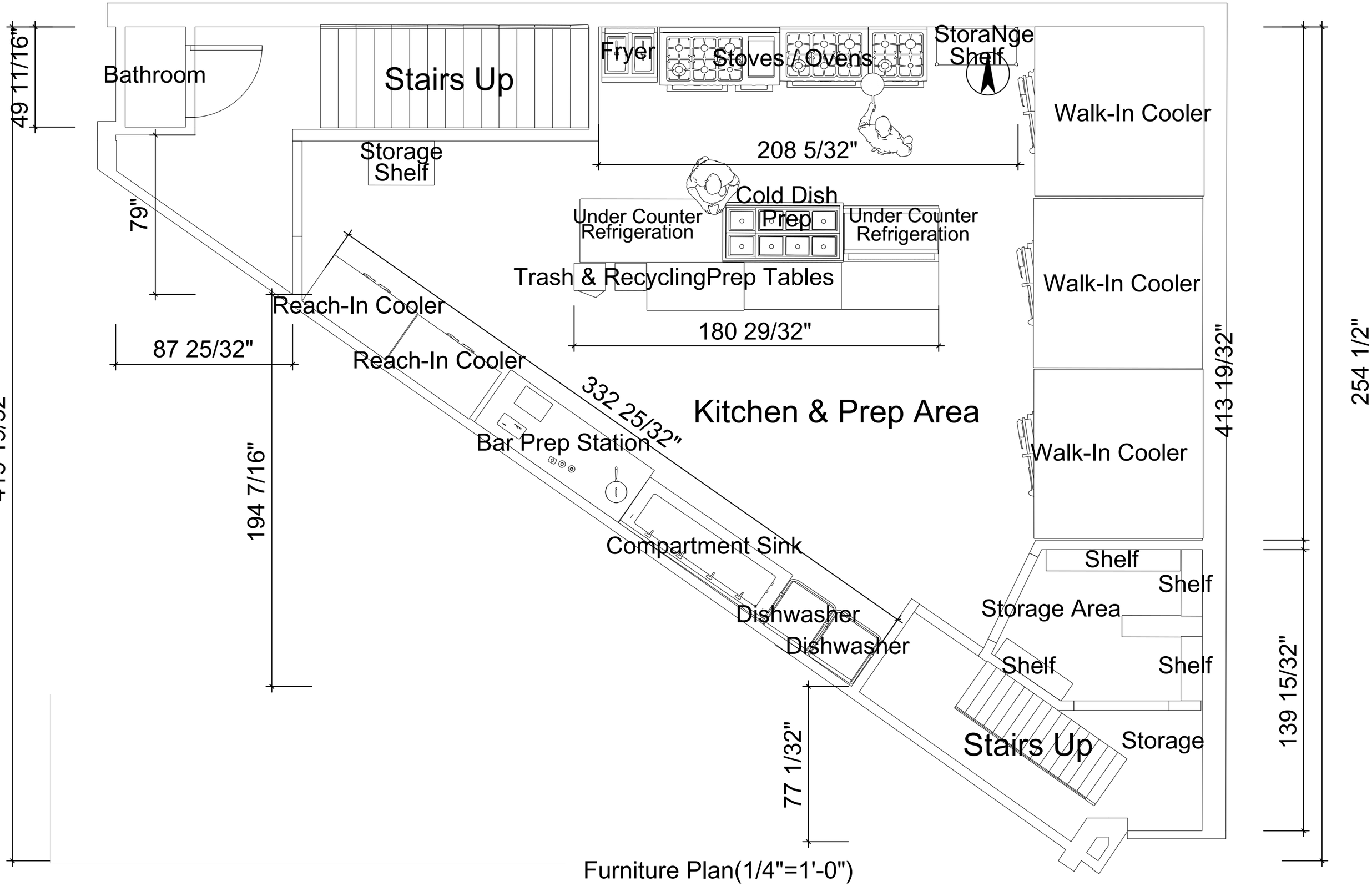
VBH Bar 1 LLC dba Barzetta / 137 7th Avenue South, New York, NY 10014
1,300 square foot 2nd floor 10 tables and 32 seats with an 8 seat 12'-6' customer bar with 45 occupancy
Grand total tables 19 and 64 seats with 19 bar stools for a total of 83 seats



Furniture Plan(1/5"=1'-0")

535 3/16"

VBH Bar 1 LLC dba Barzetta / 137 7th Avenue South, New York, NY 10014
Cellar with 1,300 square feet and 20 occupancy/ Not for patron use except restroom



Furniture Plan(1/4"=1'-0")

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Proposed Menu

ANTIPASTI — *$17–34*

- Olive Ascolane – Stuffed, breaded, fried green olives, lemon
- Fried Calamari – Hot cherry peppers, lemon, marinara
- Mozzarella en Carozza – Fried mozzarella sandwich, anchovy–garlic oil
- Baked Clams Oreganata – Garlic–oregano crumbs, lemon, parsley
- Stuffed Mushrooms – Garlic–herb breadcrumbs, Parmigiano, parsley
- Battilardo – Meats & cheeses, whipped lardo, crostini, mostarda

INSALATE — *$21–22*

- Caesar – Romaine, garlicky anchovy dressing, Parmigiano, croutons
- Caprese – Fresh mozzarella, ripe tomatoes, basil, extra-virgin olive oil
- Chopped Italian – Iceberg, tomato, chickpeas, pepperoncini, red onion, provolone, salami, oregano vinaigrette

SECONDI — *$27–46*

- Spaghetti & Meatballs – San Marzano Sunday sauce, basil, Parmigiano
- Rigatoni alla Vodka – Tomato–cream, Calabrian chili, pecorino
- Branzino – Roasted Mediterranean sea bass, lemon, capers, parsley
- Chicken Parmigiana – Mozzarella, Sunday sauce; with spaghetti pomodoro
- Eggplant Parmigiana – Baked layers, mozzarella, San Marzano; with spaghetti
- Shrimp Scampi – Lemon–garlic butter; over linguine
- Italian Sub (Shareable) – Salami, capicola, mortadella, provolone, lettuce, tomato, oregano, vinaigrette; seeded hero

DOLCI — *$11–12*

- Tiramisù – Espresso-soaked ladyfingers, mascarpone, cocoa
- Rainbow Cookies – Almond cake, raspberry jam, chocolate glaze
- Affogato – Vanilla gelato with hot espresso
- Granita con Panna – Sicilian-style lemon or coffee ice, whipped cream