

HELBRAUN || LEVEY

C & A MANGIERI ENTERPRISES LLC  
30 JANE STREET  
NEW YORK, NY 10014

MANHATTAN COMMUNITY BOARD 2  
MEETING: DECEMBER 2025

David Gruber, *Chair*  
Bo Riccobono, *First Vice Chair*  
Jo Hamilton, *Second Vice Chair*  
Bob Gormley, *District Manager*



Antony Wong, *Treasurer*  
Susan Kent, *Secretary*  
Keen Berger, *Assistant Secretary*

## COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

[www.cb2manhattan.org](http://www.cb2manhattan.org)

P: 212-979-2272 F: 212-254-5102 E: [info@cb2manhattan.org](mailto:info@cb2manhattan.org)

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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):

C & A MANGIERI ENTERPRISES LLC

Trade name (DBA):

PENDING

Premises address:

30 JANE STREET, NEW YORK, NY 10014

Cross Streets and other addresses used for building/premise:

8TH AVENUE AND GREENWICH AVENUE

**CONTACT INFORMATION:**

Principal(s) Name(s):

ANTHONY MANGIERI

Office or Home Address: 30 JANE STREET

City, State, Zip: NEW YORK, NY 10014

Telephone #: [REDACTED]

email : [REDACTED]

Landlord Name / Contact:

28-30 JANE STREET, LLC

Landlord's Telephone and Fax:

**NAMES OF ALL PRINCIPAL(s):**

**NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

ANTHONY MANGIERI

PIZZAIOLO NAPOLETANO LLC SN:0267-22-112746

CHRISTINA TOBIA

N/A

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

ANTHONY MANGIERI IS A PIONEER OF NEAPOLITAN-STYLE PIZZA, HAVING FIRST OPENED UNA PIZZA NAPOLETANA IN 1996. SINCE THE BEGINNING, THE FOCUS HAS BEEN ON HIS NATURALLY-LEVENED PIZZAS, COMPLIMENTED BY A SMALL MENU OF ITEMS MADE FRESH, EVERYDAY. UNA HAS BEEN NAMED THE #1 PIZZERIA IN THE WORLD BY 50 TOP PIZZA FOR 2022, 2024, AND 2025. FOR ALMOST THIRTY YEARS, WE HAVE REIMAGINED A FAMILY OWNED, INDEPENDENT BUSINESS.

**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:

RETAILBOUTIQUE  
\_\_\_\_\_  
\_\_\_\_\_

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: \_\_\_\_\_  
N/A

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: 2 Year Built : 1830

Describe neighboring buildings:

MIXED-USE, RESIDENTIAL AND COMMERCIAL

Zoning Designation: R6

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 615 / 62

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 : PENDING

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 \_\_\_\_\_

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 \*CO PENDING

If yes, what is the maximum occupancy for the premises? INTENDED OCCUPANCY OF 74 PERSONS

If yes, what is the use group for the premises? INTENDED USE GROUP 6

If yes, is proposed occupancy permitted?  yes  no, explain : CO PENDING

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: EXTERIOR SINAGE WITH THE APPLICANT'S TRADE NAME \*WILL BE IN COMPLIANCE WITH LPC GUIDELINES\*

**INTERIOR OF PREMISES:**

What is the total licensed square footage of the premises? 1,340 SQ. FEET

If more than one floor, please specify square footage by floors: N/A

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? N/A

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

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

**OVERALL SEATING INFORMATION:**

Total number of tables? 13 Total table seats? 32

Total number of bars? 1 Total bar seats? 6

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

Total OVERALL number of seats in Premises : 38

**BARS:**

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 6

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:      Monday:      Tuesday:      Wednesday:      Thursday:      Friday:      Saturday:  
5PM to 12AM   5PM to 12AM

Will the business employ a manager?  no  yes, name / experience if known : YES\*  
\*PAVEL KRIVCHIKOV AND PRINCIPALS WILL MANAGE

Will there be security personnel?  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  yes

If yes, please describe : N/A

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

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? N/A BACKGROUND MUSIC, ONLY

Please describe your sound system and sound proofing: \_\_\_\_\_  
SMALL SONOS-STYLE SPEAKERS

Will you be permitting:  promoted events  scheduled performances  outside promoters

any events at which a cover fee is charged?  private parties (ON OCCASSION)  
\*APPROX. 10-20 PER YEAR

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) \_\_\_\_\_  
N/A

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: \_\_\_\_\_

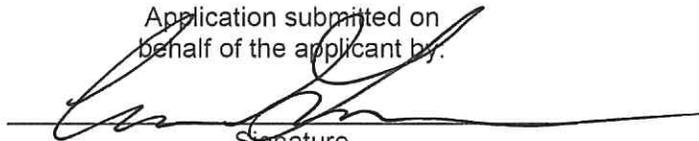
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: PAVEL KRIVCHIKOV Phone: [REDACTED]

Address: 30 JANE STREET NEW YORK, NY 10014

Email: [REDACTED]

Application submitted on  
behalf of the applicant by.



Signature

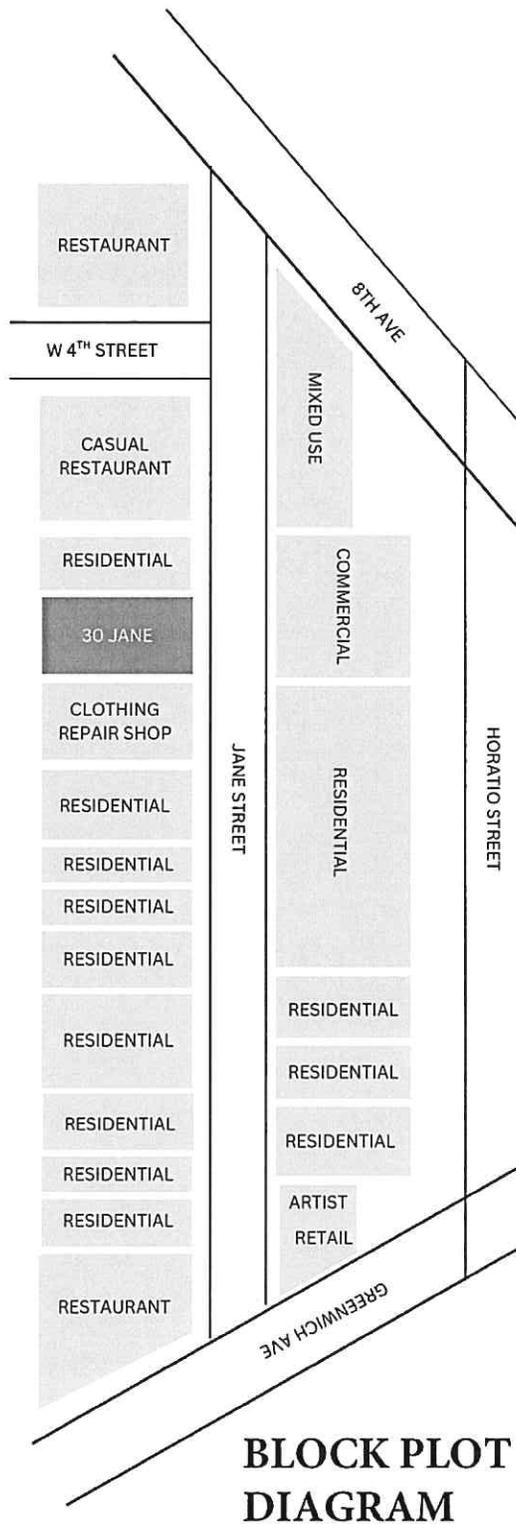
Print or Type Name HELBRAUN & LEVEY LLP c/o ADRIANNA GOLOVATII

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



**BLOCK PLOT  
DIAGRAM**

# MENU (1/2)

## STARTERS

### House Marinated Olives

Gaeta, Cerignola, Castelvetrano and Taggiasca olives. Lemon and rosemary.

12

### Lupini Beans

Fennel pollen, parsley, chili and Una EVOO.

12

### Burrata & 'Nduja

Handmade burrata from Italy, 'nduja, Sicilian sea salt, Una EVOO and house bread crumbs.

18

## PIZZA

### MARINARA

San Marzano tomatoes, Amalfi Coast wild oregano, NJ garlic, basil, Sicilian sea salt and Una EVOO.

24

### MARGHERITA

San Marzano tomatoes, DOP buffalo mozzarella, basil, Sicilian sea salt and Una EVOO.

27

### BIANCA

DOP buffalo mozzarella, NJ garlic, basil, Sicilian sea salt and Una EVOO.

27

### FILETTI

New York State tomatoes, DOP buffalo mozzarella, NJ garlic, basil, Sicilian sea salt and Una EVOO.

28

### COSACCA

San Marzano tomatoes, Pecorino Romano, basil, Sicilian sea salt and Una EVOO.

No substitutions or toppings.

25

## MENU (2 /2)

### TOPPINGS

5 each

Vacche Rosse Parmigiano Reggiano DOP 30 Month

Neapolitan Cornetto Long Hot Peppers

Salted Italian Anchovies

Fresh-sliced "Pepperoni"

### DESSERT

#### Almond Cremolata

Sicilian almonds roasted in the pizza oven and folded into housemade cremolata. Topped with whipped local cream and candied orange peel from Noto, Sicily. Made fresh every morning.

16

#### Apple & Pear Sorbotto

Fresh juiced upstate NY apples and pears. Based on a 100-year-old Mangieri family recipe. Made fresh every morning.

14

#### Indromele "Nettare di Baccho"

Honey mead from Rosignano, Italy.

15

#### Espresso Napoletano

Single shot espresso.

6

