

Meeting Date: December 2025

APPLICANT INFORMATION:

Name of applicant(s): Treaty Holdings LLC

Trade name (DBA): _____

Premises address: 455 Hudson Street

Cross Streets and other addresses used for building/premise:

Barrow & Morton Streets

CONTACT INFORMATION:

Principal(s) Name(s): Hasan Gondal

Office or Home Address: 455 Hudson Street

City, State, Zip: New York, NY 10014

Telephone #: [REDACTED]

email: [REDACTED]

Landlord Name / Contact:

455 Hudson Group

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Hasan Gondal

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

Convivial New York Italian style restaurant, with southern Italian influences, impeccably plated and served with reasonable price points.

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.)

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

Osteria Carlina

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: _____

San Carlino LLC 0240-23-139990, 03/31/2027

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

___ yes ___ no Unknown

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

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 : _____

Describe neighboring buildings: Mixed use

Zoning Designation: C1-6 _____

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 603 / 65 _____

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 Sidewalk

What is the proposed Occupancy? 22

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

no yes LNO

If yes, what is the maximum occupancy for the premises? ⁷⁴ _____

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

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? Approx 1500 sf

If more than one floor, please specify square footage by floors: Approx 730 sf per floor

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

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

How many entrances are there? 1 How many exits? 2 How many bathrooms? 1

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

OVERALL SEATING INFORMATION:

Total number of tables? 10 Total table seats? 20

Total number of bars? 1 Total bar seats? 4

Total number of "other" seats? _____ please explain : _____

Total OVERALL number of seats in Premises : 24

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 4

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: _____

* 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 1AM 12PM to 1AM 12PM to 1AM 12PM to 1AM

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

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 Currently exists

IF YES, will you be using a professional sound engineer? _____

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

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) 1 employee will monitor the sidewalk to ensure that it does not become crowded and taxis and Ubers will be encouraged to drop off and pick up quickly and quietly.

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: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

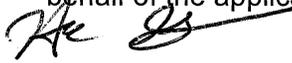
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Hasan Gandal Phone: 

Address: 455 Hudson Street

Email: 

Application submitted on behalf of the applicant by:


Signature

Print or Type Name Hasan Gandal

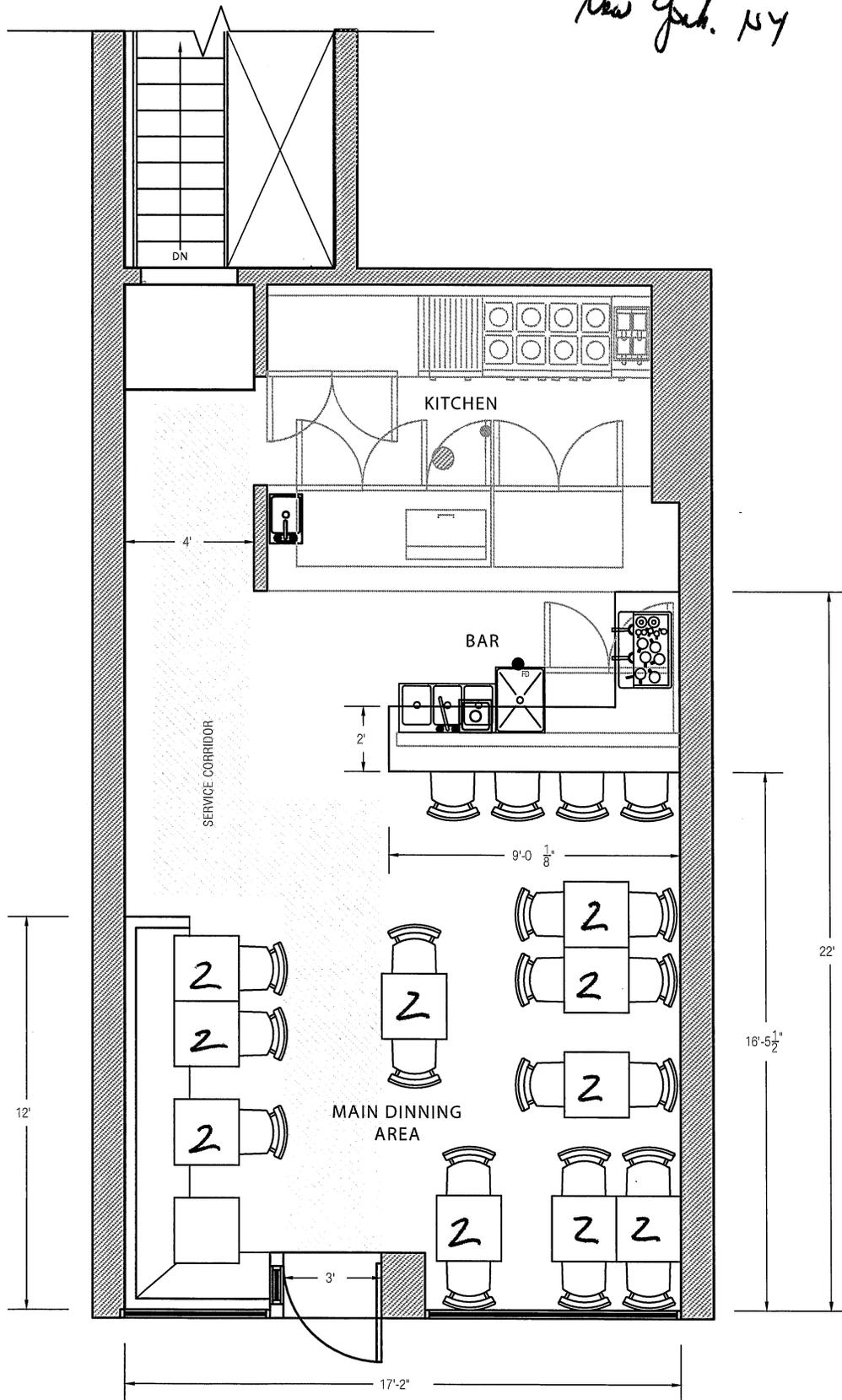
Title Managing Member

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, Chair

Treaty Holdings LLC
455 Hudson Street
New York, NY



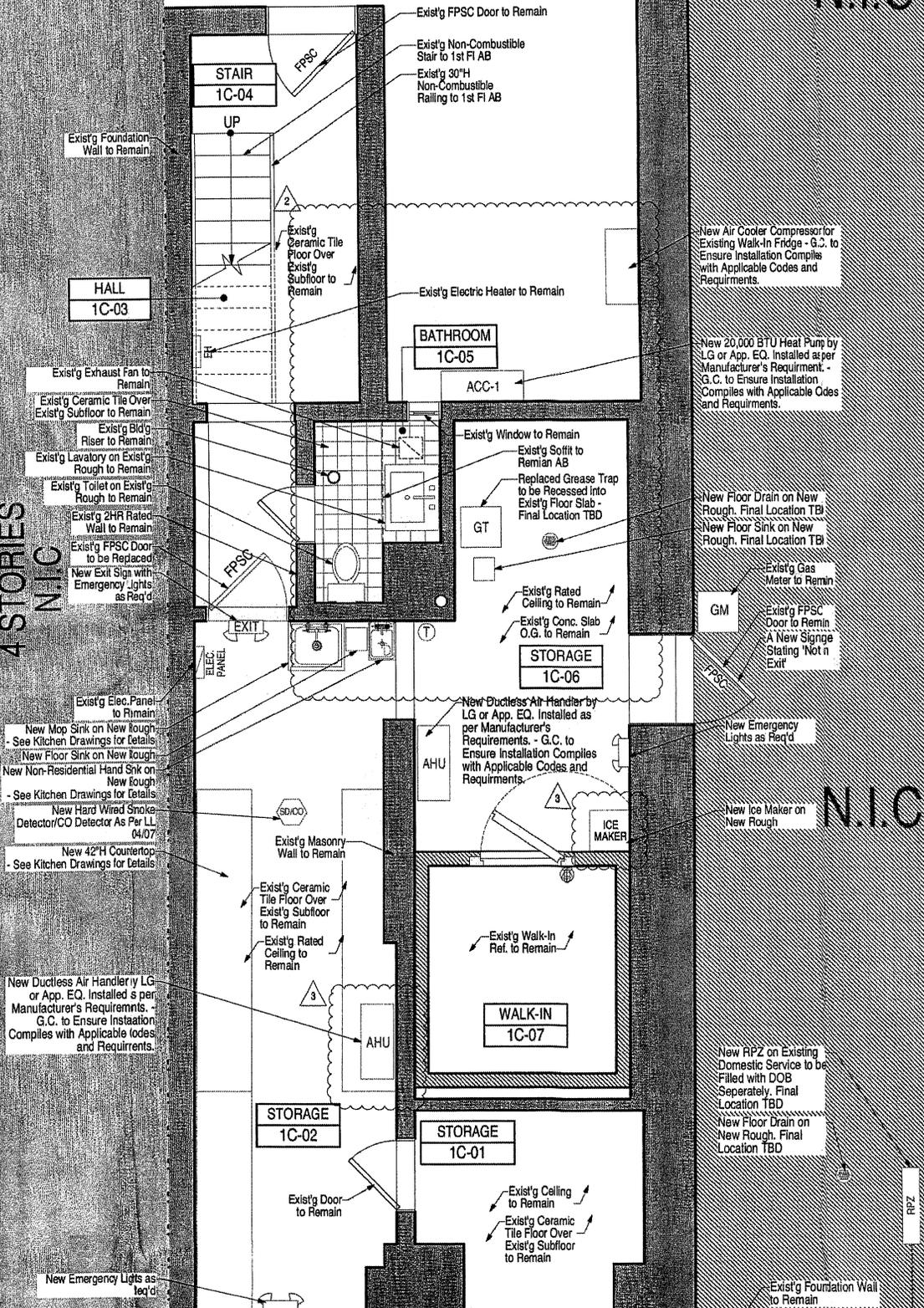
10 Tables
20 Seats
4 Barstools

455 HUDSON STREET
NEW YORK, NY, 10014

453 HUDSON STREET
4 STORIES
N.I.C

COURTYARD
N.I.C

Treaty Holdings LLC
455 Hudson St
N.I.C



SECTION 1 - Site Plan

- This Site Plan form is required to be uploaded in the "Sidewalk Site Plan" field of your online application.
- Refer to the How to Apply page in the Dining Out NYC website for more information about the application process.

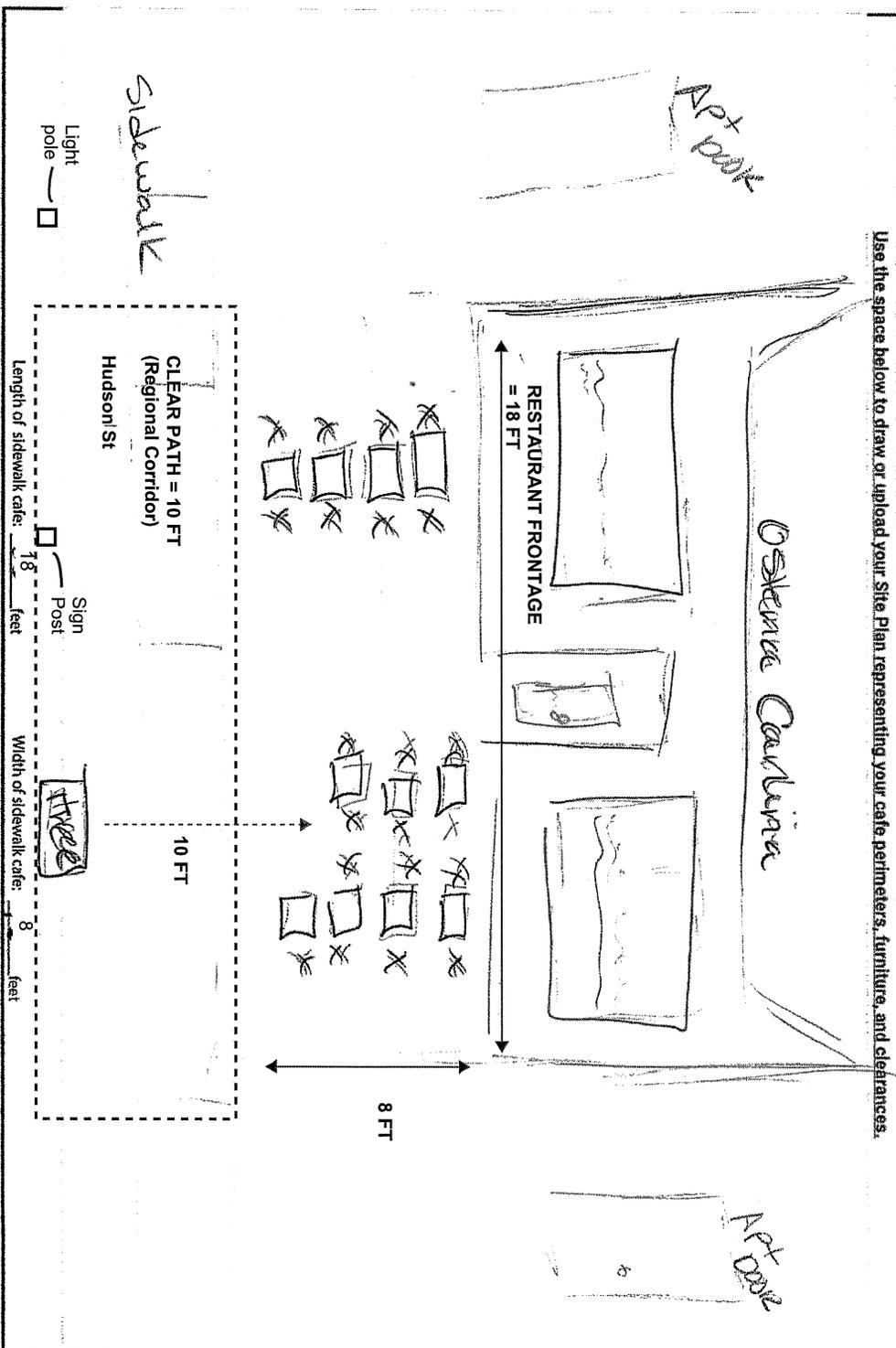
Identify Clear Path Requirements:

- C1 - Global Corridor (12 feet Clear Path)
- C2 - Regional Corridor (10 feet Clear Path)
- C3 - Neighborhood Corridor, Community Connector, or Baseline Street (8 feet Clear Path)

Setup Area Identification:

- Please check this box if you plan to have outdoor dining located partially within private property. If you are uncertain, please request records from your property owner/manager.
- Please check this box if all or part of your sidewalk cafe is in a sidewalk widening area, developed pursuant to the NYC Zoning Resolution. If so, indicate the property line in the site plan drawing below.

Use the space below to draw or upload your Site Plan representing your cafe perimeter, furniture, and clearances.



Sidewalk Cafe Site Plan Form

Applicant Name: Osborne Carlisle LLC

Restaurant Name: Osborne Carlisle

FSEP Number: 5D109916

Drawing Requirements

- Food service establishment frontage shown by:**
 - Line representing the establishment's space facing the sidewalk
 - Length
 - Labels
- Private Property shown as:**
 - Dashed line
- Street names:**
 - Labels on each street
- Sidewalk shown as:**
 - Line representing street curb
 - Width measured from building line to curb line
- Building entrances shown as:**
 - Label
- Cafe perimeter shown as:**
 - Lines indicating perimeter
 - Length and width
- Set-up furniture (tables, chairs, etc.) shown as:**
 - Lines or symbols at approximate location within setup
- Elements (in Section 2 of this form) within 15 feet of cafe perimeter, shown as:**
 - Lines or symbols
 - Distance from cafe perimeter
 - Labels
- Utility coverings (water/gas valves, and pull boxes) shown as:**
 - Symbols representing the location within the setup
- North arrow**

OSTERIA CARLINA

ANTIPASTI

- POLPETTINE LANGAROLE** 24
meatballs, mushroom ragu' & creamy polenta
- BATTUTA DI FASSONA** 27
hand-cut piedmontese beef tartare (GF)
- FLUKE CRUDO** 32
raw montauk fluke, shallots, pistachios, capers, bottarga, citrus, chile flakes (GF)
- VITELLO TONNATO** 26
roasted, thinly sliced veal with tuna sauce, served chilled (GF)
- PARMIGIANA DI ZUCCHINE** 25
layers of roasted zucchini, tomato sauce, parmigiano, mozzarella and basil (V,GF)
allow 15 minutes
- ZUPPA DEL GIORNO** 23
soup of the day (GF)

PASTA FATTA IN CASA

- AGNOLOTTI DEL PLIN** 29
meat raviolini, brown butter, sage, castelmagno
- TAGLIATELLE CON RAGU'**
D'AGNELLO 29
with braised leg of lamb and pecorino romano
- MAFALDINE CON FUNGHI SELVATICI** 28
curled ribbons with wild mushroom ragu' (V)
(artisanal, imported pasta)
- MALTAGLIATI NERI AL GRANCHIO** 38
squid ink rustic cut pasta, crab meat, roasted cherry tomatoes, toasted breadcrumbs
- TAJARIN ALLA BOLOGNESE** 30
taglierini with 5-hour classic 3-meat ragu'
- RAVIOLONI DI ZUCCA CON FUNGHI E CASTAGNE** 36
pumpkin and amaretto ravioli, with shitake, chestnuts, butter, sage and parmigiano (V)
- PAPPARDELLE CON SALSICCIA DI BRÀ & VERZA STUFATA** 32
with veal and pork sausage, braised savoy cabbage, cream and parmigiano

INSALATE

- BAR MARIO'S CAESAR** 24
romaine, parmigiano, anchovy dressing, crispy breadcrumbs (V)
- CARLINA** 26
brussels sprouts, arugula, feta, mustard-lemon dressing (V)
- GRAN MADRE** 26
roasted beets, kale, goat cheese, hazelnuts, honey-balsamic (V)
- MURAZZI** 22
arugula, shaved fennel, blood orange, taggiasca olives, pecorino (V)
- CROCETTA** 29
roasted mushrooms, arugula, radicchio, parmigiano, toasted walnuts, truffle vinaigrette (V)

CONTORNI

- SPINACI BURRO E PARMIGIANO** 16
sautéed spinach with butter and parmigiano (V, GF)
- RAPINI SALTATI** 17
sautéed broccoli rabe, olive oil, garlic, chilies, lemon zest (VGN, GF)
- RADICI & TUBERI** 18
roasted root vegetables, with aromatic herbs (V, GF)

**IL PROFUMO DEL
PIEMONTE**

**TARTUFO BIANCO D'ALBA
WHITE TRUFFLES**
added to any menu item.

3gr 65 6gr 130

Chef Suggestions Inclusive:
Battuta di Fassona 92 / 157
Tajarin "Alba" 65 / 130
Risotto 65 / 130

PER LA TAVOLA

- FRESH OYSTERS - 6PCS** 25
east coast selection (GF)
- TAGLIERE DELLA CASA** 32
imported cured meats and cheese (GF)
- PIZZETTA AL TEGAMINO** 26
pizzetta with prosciutto, arugula-basil pesto and red onion, *allow 18 minutes*
- CARCIOFINI FRITTI** 26
fried artichoke hearts with caper berry-shallot aioli (V)
- CROCCHETTE DI RISOTTO** 27
fried risotto balls with sausage, mushrooms, gorgonzola
- FOCACCIA FATTA IN CASA** 10
housemade focaccia, plain & with olives, whipped butter
- OLIVE MARINATE** 5
mediterranean olives marinated with orange, lemon, fennel seed and herbs (VGN)

CARNE E PESCE

- LOMBATA DI VITELLO** 58
roasted veal chop with root vegetables and aromatic butter (GF)
- COSTOLETTA DI MAIALE** 49
grilled berkshire pork chop, truffled baked potato and broccoli rabe (GF)
- DENTICE ATLANTICO** 52
fillet of florida red snapper with spinach, mushrooms, leeks & tomato puree (GF)
- SALMONE CON VERDURINE E TARTUFO** 48
fillet of faroe salmon with vegetables & black truffle (GF)
- TAGLIATA DI LOMBATELLO AL BAROLO** 49
grilled ny strip steak with barolo-shallot reduction, truffle smashed potatoes (GF)
- OSSOBUCO DI VITELLO CON RISOTTO ALLA ZAFFERANO** 55
slowly braised veal shank with risotto milanese

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS AND/OR ALLERGIES THAT WE SHOULD BE AWARE OF
GETTING THE PASTA AT REQUEST LEAVING EARLY ORDERING TIME, SCHEDULED FOR DELIVERY TO THE RINK AT GOODBORN DISEASES GF SAUTERELLE IN VEGETARIAN VGN VEGAN
AND GRATUITY ADDED TO ALL PARTIES OF FOUR OR MORE GUESTS MAXIMUM FOR R CREDIT CARDS PER PARTY

Osteria Carlina
1-929-119-6112
Private buyouts and catering available. Inquire for details: reservations@osteriacarlina.com
info@osteriacarlina.com

Culinary Director - Alessandro Bandini
Our locations:
WEST VILLAGE: 455 Hudson St., NYC, NY, 10014
TRIBECA: 11 Varick St., NYC, NY, 10013
BAR MARIO: 365 Van Brunt, BKLY, NY, 11231



OSTERIA CARLINA GROUP
@OSTERIACARLINA
#OSTERIACARLINA
www.osteriacarlina.com

DOLCI

GIANDUJOTTO 16

Hazelnut, chocolate, and mascarpone cream cake

PANNACOTTA 16

Panna cotta with vanilla and fresh berries (GF)

TIRAMISU' 16

Classic recipe

TORTA DI RICOTTA 16

Cake of whipped ricotta, served with lemon-yogurt crema

CROSTATINA DI PERA 17

Fresh pear crumble & vanilla gelato

AFFOGATO 15

2 scoops of vanilla gelato drowned in espresso

GELATO 13

Chocolate – Vanilla (GF)

SORBETTO 13

Lemon – Mango (VGN,GF)

BISCOTTI E PASSITO 26

Hazelnut biscotti with passito dessert wine for dipping

VINI DOLCI AL CALICE	CAFFETTERIA
Vespaiola Passito "Torcolato" Maculan, 2021 Veneto 27	Espresso 4 Macchiato 5
Recioto della Valpolicella, Mazzi "Le Calcarole" Veneto 25	Doppio 6 Cappuccino 8
	Latte 7 Americano 7
	Deca 7 Tea selection 9

Follow us in Social Media



Scan me!

Valerie De La Rosa, Chair
Eugene Yoo, First Vice Chair
Donna Raftery, Second Vice Chair



Antony Wong, Treasurer
Emma Smith, Secretary
Brian Pape, Assistant Secretary
Mark Diller, District Manager

Community Board No. 2, Manhattan

3 Washington Square Village
NEW YORK, NY 10012-1899

www.manhattancb2.org

P: 212-979-2272 F: 212-254-5102 E: info@manhattancb2.org

Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

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: Treaty Holdings LLC

Address of Premises: 455 Hudson Street

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

11 tables and 22 seats on Hudson Street

_____ tables and _____ seats on _____ Street

Hours of sidewalk café: 12pm to 12am.

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

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

_____ tables and _____ seats on _____ Street

_____ tables and _____ seats on _____ Street

Hours of roadbed: _____ to _____.

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

Rear yard / Rooftop (circle) will have no more than _____ tables and _____ seats

Hours of rear yard / rooftop: _____ to _____.

Does seating extend beyond the business frontage? No ___ Yes

Will outdoor dining structures on the sidewalk be enclosed on three (3) or more sides? No ___ Yes

Will outdoor dining structures on the roadbed be enclosed on three (3) or more sides? ___ No ___ Yes N/A

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

Will heating elements be used? No ___ Yes, please describe: _____