

HELBRAUN || LEVEY

ZIMMI'S NYC LLC  
72 BEDFORD STREET  
NEW YORK, NY 10014

TAVERN WINE LICENSE

MANHATTAN COMMUNITY BOARD 2

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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)

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

### **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):

ZIMMI'S NYC LLC

Trade name (DBA):

PENDING

Premises address:

72 BEDFORD STREET (NON CORNER SPACE)

Cross Streets and other addresses used for building/premise:

COMMERCE AND MORTON STREETS

**CONTACT INFORMATION:**

**Principal(s) Name(s):**

JENNI GUIZIO, MARK SHAMI AND JOHN DELLA FAVE

Office or Home Address: 72 BEDFORD STREET

City, State, Zip: NEW YORK, NY 10014

Telephone #:

██████████

email :

██

**Landlord Name / Contact:**

WHARTON PROPERTIES

Landlord's Telephone and Fax:

██████████

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

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

JENNI GUIZIO

ZIMMI'S NYC LLC (SPACE NEXT DOOR) ID: 0340-25-101578

MARK SHAMI

JOHN DELLA FAVE

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

Bar à part will be an all day cafe serving small plates and pastries for dine-in and take-away.

A full list of wines by the glass and bottle will be available along with a small selection of craft beers.

**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:

VACANT FOR THE MOST PART - ALSO PREVIOUSLY LAUNDRY  
\_\_\_\_\_  
\_\_\_\_\_

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: 6 Year Built : 1901

Describe neighboring buildings:  
MIXED-USE, RESIDENTIAL AND COMMERCIAL

Zoning Designation: R6

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 587 / 7

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? <25

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? \_\_\_\_\_

If yes, what is the use group for the premises? 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 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: SIGNAGE

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 292 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? 5 Total table seats? 10

Total number of bars? 1 Total bar seats? 0

Total number of "other" seats? 4 please explain : 4 SEATS AT DRINK RAIL

Total OVERALL number of seats in Premises : 14

## BARS:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 0

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:  
8AM to 11PM    8AM to 11PM    8AM to 11PM    8AM to 11PM    8AM to 11PM    8AM to 12AM    8AM to 12AM

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

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 : N/A

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

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

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 (ON OCCASSION)

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: JENNI GUIZIO Phone: ██████████

Address: 72 BEDFORD STREET NEW YORK, NY 10014

Email : ████████████████████

Application submitted on  
behalf of the applicant by:

\_\_\_\_\_  
Signature

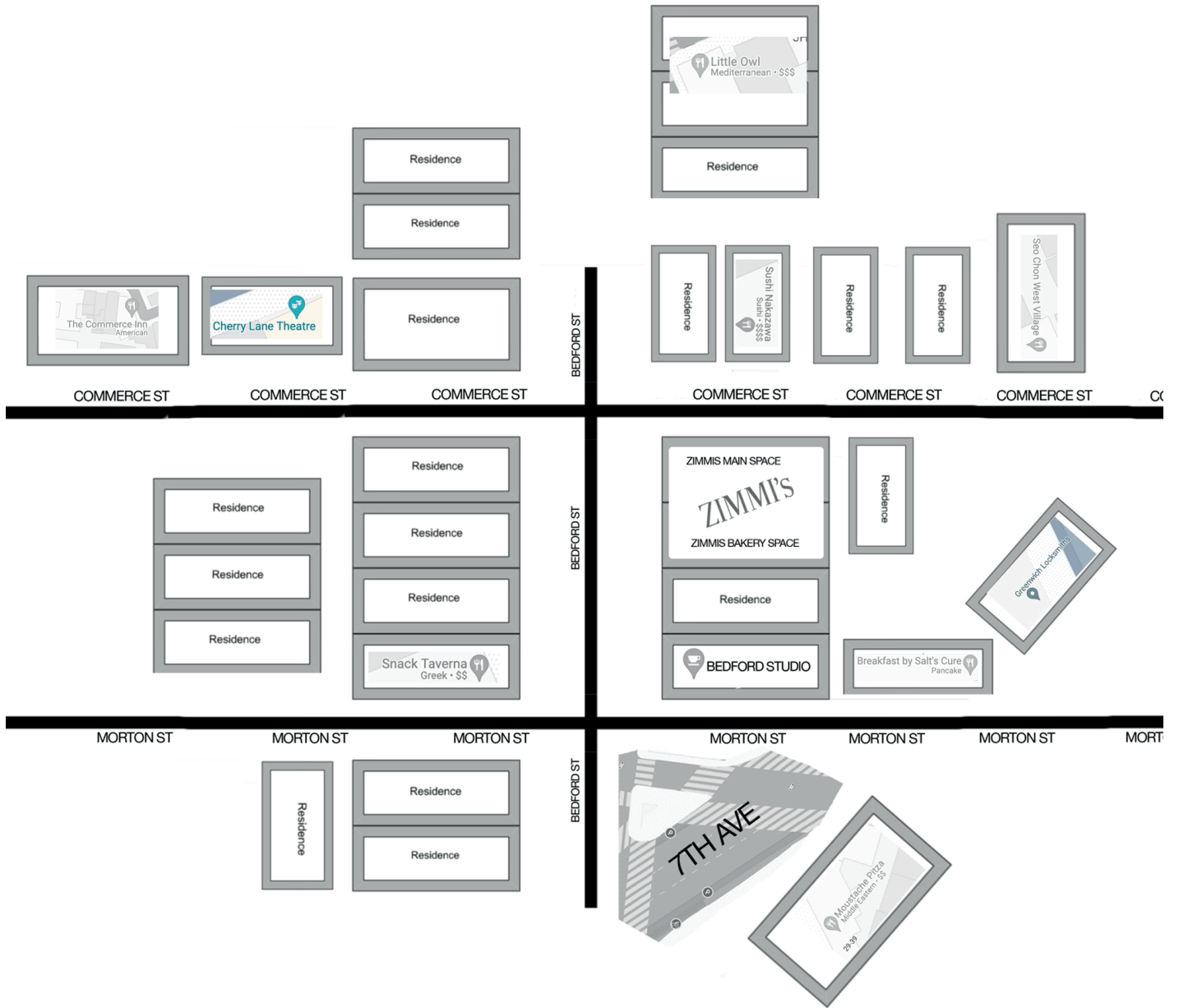
Print or Type Name \_\_\_\_\_

Title \_\_\_\_\_

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



helbraunlevey.com  
 110 William Street, Suite 1410  
 New York, NY 10038  
 212-219-1193

### Bar à Part Menu

Tête de Cochon: breaded pigs head terrine with sauce gribiche \$25

Rillettes de truite: smoked trout rillettes \$18

Garbure béarnaise \$22

Tielle Sétoise \$28

Jambon Blanc with turnips, mustard, cornichon \$32

Agneau en Saupiquet: lamb stew with potatoes and radish \$48

Cervelas Pistaché \$38

Tarte soufflée au chocolat \$22

Mince Pie with brandied prune \$24



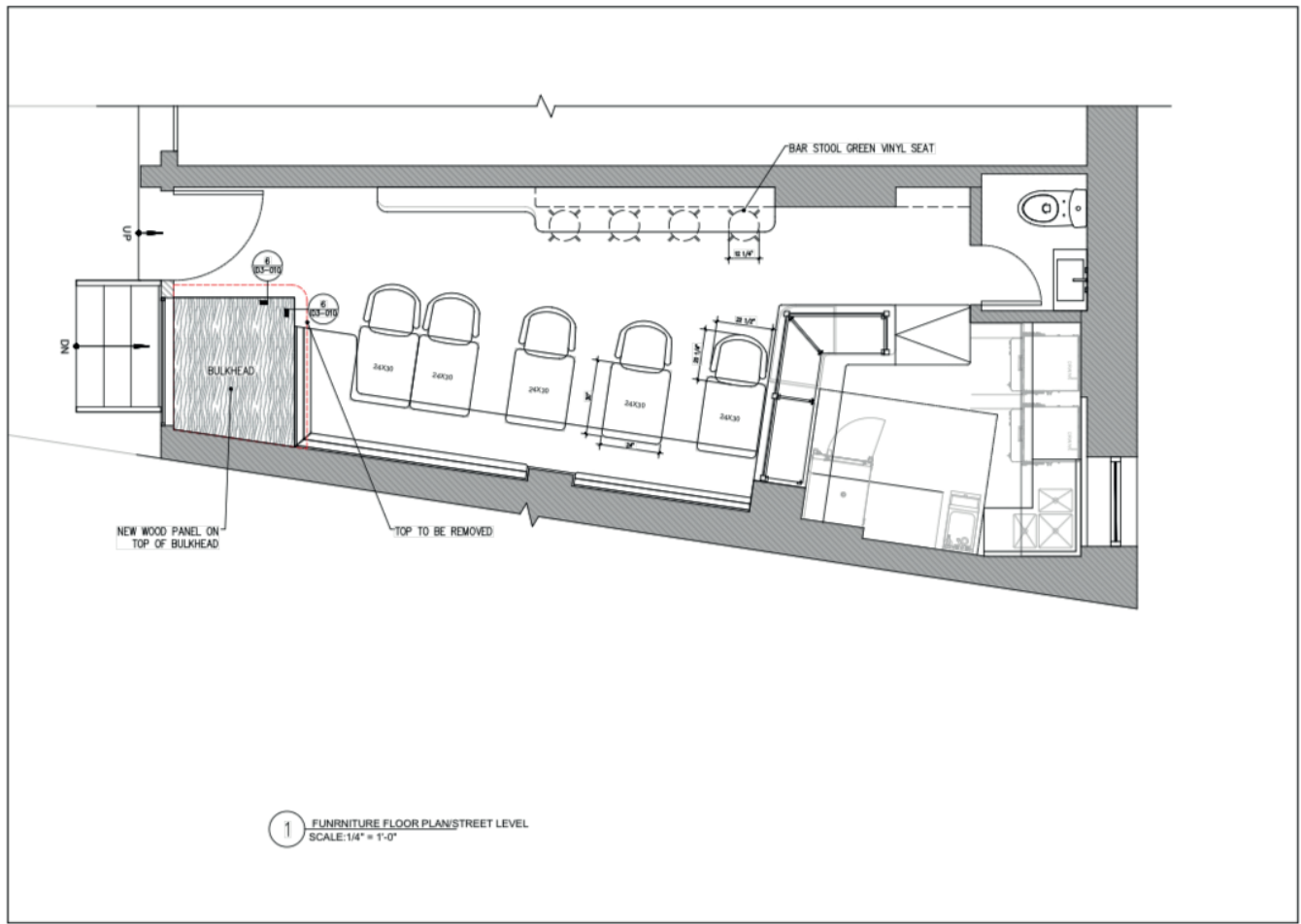
مركز ابحاث

مركز ابحاث

PROGRESS

DATE: 5/8/2025  
PROJECT # XXXXXX  
DRAWING TITLE: FURNITURE PLAN

Drawing No. ID-1-01



1 FURNITURE FLOOR PLAN/STREET LEVEL  
SCALE: 1/4" = 1'-0"

# HELBRAUN || LEVEY





Jenni Guizio

*Director of Restaurant, Wine & Beverage Operations.  
20+ Years in Hospitality*

Jenni's hospitality experience spans over 20 years of working in some of New York's top restaurants alongside famed restaurateurs, chefs, and sommeliers. An accomplished sommelier herself, she has spent the last decade of her career directing & curating wine and beverage operations for the Bastianich Group and Danny Meyer's Union Square Hospitality Group.

In addition to a breadth of wine and cocktail knowledge, Jenni has a strong business acumen having successfully managed the financial health of 15-plus Restaurant and Bar concepts with annual beverage revenue exceeding 20 million dollars. Having worked nearly every front-of-house position from hourly to management to a senior leadership position in New York's top restaurant group, Jenni's experience goes beyond beverage and extends to all aspects of front and back-of-house operations including HR, technology, marketing & events.

Additionally, Jenni has a strong design background. Being a lifelong collector of art, vintage, and antiques with a degree in interior design she also enjoys consulting on retail and restaurant design projects.

Jenni is the owner and founder of Zimmermann Farm, a rural estate for private, community, and cultural events & the former home of renowned arts & crafts era artist Marie Zimmermann.



Johnny Della Fave

*Investor & Operator with Multi-Decade Career  
Experience in Hospitality, Finance & Tech*

Johnny consults for and invests in tech startups which now have a combined value over \$500 million. His active portfolio consists of over 18 private companies representing e-commerce retail, artificial intelligence, logistics tech, health tech and more. Johnny also helped to oversee the operations and eventual sale of a \$20 million New Jersey based hospitality group in 2018 with assets ranging from motels to restaurants, parking lots and apartment buildings. Today, Johnny maintains his partnership in the angel fund Close Quarters Capital, as well as leads Amazon Web Services Credit Programs for the global equity group where he oversees an approximately \$325 million revenue impact.



Mark Shami

*Entrepreneur, Creative, Investor*

The Forbes 30 under 30 alumni has founded and sold companies in the fashion, hospitality and tech space.

Mark maintains his portfolio of brands in a private fund where he oversees daily operations, creative and funding.

His tight-knit industry relationships have stemmed from his professional background and entrepreneurial business affairs in a career of 13 years.