

Meeting Date: Feb 5, 2026

APPLICANT INFORMATION:

Name of applicant(s):

Borough Hospitality LLC

Trade name (DBA):

Nadia's

Premises address:

555 Greenwich Street

Cross Streets and other addresses used for building/premise:

Charlton/King

CONTACT INFORMATION:

Principal(s) Name(s):

Jake Leiber

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : jake@nadiasnyc.com

Landlord Name / Contact:

561 HH LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s): NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Jake Leiber F-C LLC DBA Chez Ma Tante 90 Calyer Street, Brooklyn NY 11222 #0340-23-137349

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

We aim to be an approachable neighborhood restaurant serving bicoastal

American cuisine in a refined yet comfortable environment.

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:

New Construction, previously commercial use.

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: _____

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:

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: 16 Year Built : 2021

Describe neighboring buildings:
Mixed Residential and Commercial

Zoning Designation: M1-6

Zoning Overlay or Special Designation (applicable) HSQ

Block and Lot Number: 598 / 42

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no **first floor and cellar**

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 _____

What is the proposed Occupancy? Restaurant

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? 179

If yes, what is the use group for the premises? 6B

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? Approximately 6500 sq feet

If more than one floor, please specify square footage by floors: 1st floor 4,099 sq feet
cellar floor 2,440 sq feet

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

no

If more than one floor, what is the access between floors? internal staircase from kitchen to basement

How many entrances are there? 1 How many exits? 4 How many bathrooms? 4

Is there access to other parts of the building? no yes, explain: access to building lobby on first floor and buiding corridor on cellar level

OVERALL SEATING INFORMATION:

Total number of tables? 27 Total table seats? 101

Total number of bars? 1 Total bar seats? 9

Total number of "other" seats? 0 please explain : _____

Total OVERALL number of seats in Premises : 110

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 9

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

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:
10am to 12pm 12pm to 12am 12pm to 12am 12pm to 12am 12pm to 12am 12pm to 1am 10am 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

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

Please describe your sound system and sound proofing: small speakers intended for background music

Will you be permitting: no promoted events no scheduled performances no outside promoters

no any events at which a cover fee is charged? no 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)

Will you be utilizing no ropes no movable barriers no 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: Jake Leiber Phone: [REDACTED]

Address: [REDACTED]

Email : jake@nadiasnyc.com

Application submitted on
behalf of the applicant by:

Blair Papagni

Signature

Print or Type Name Blair Papagni

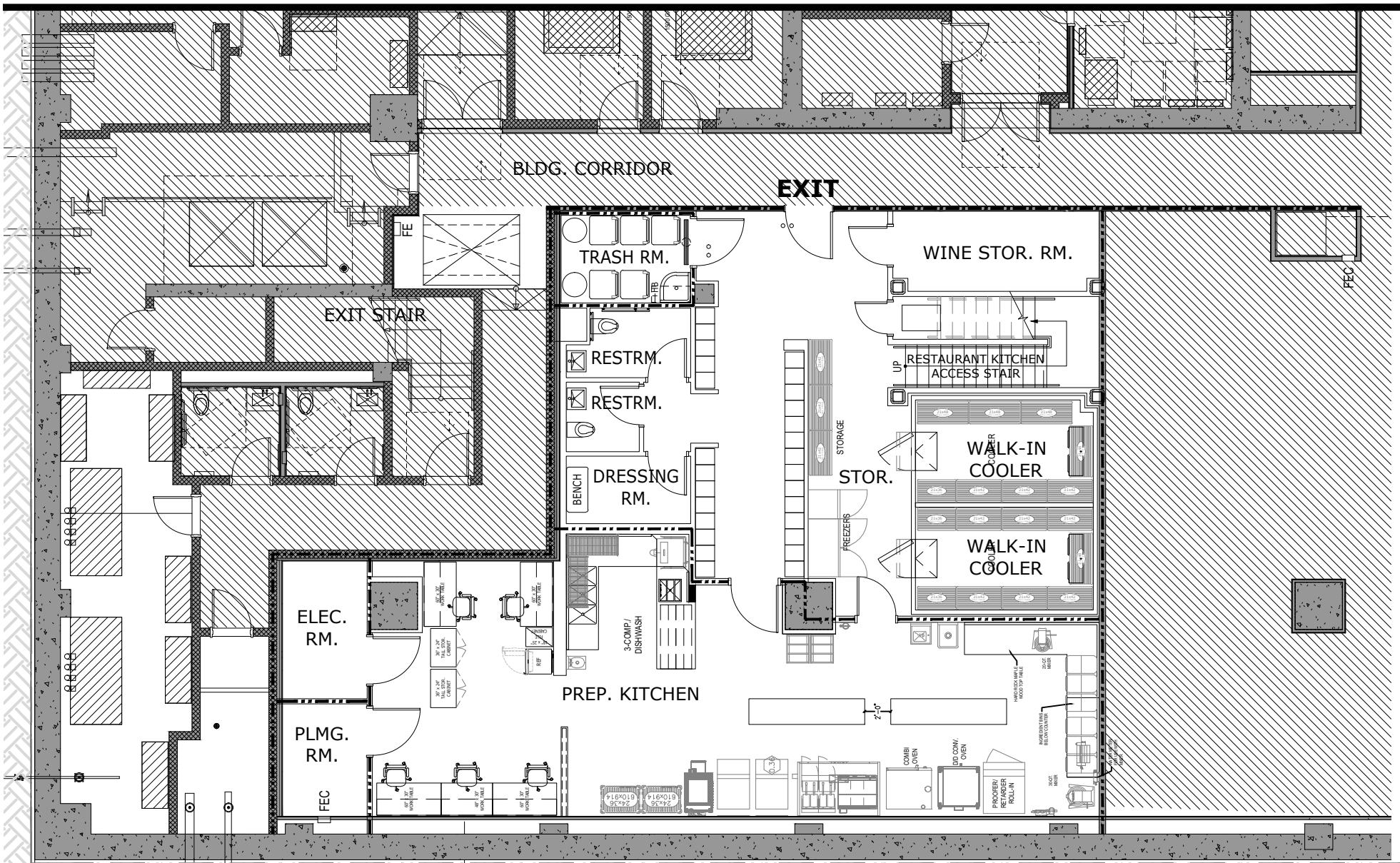
Title Representative

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.

[Signature]

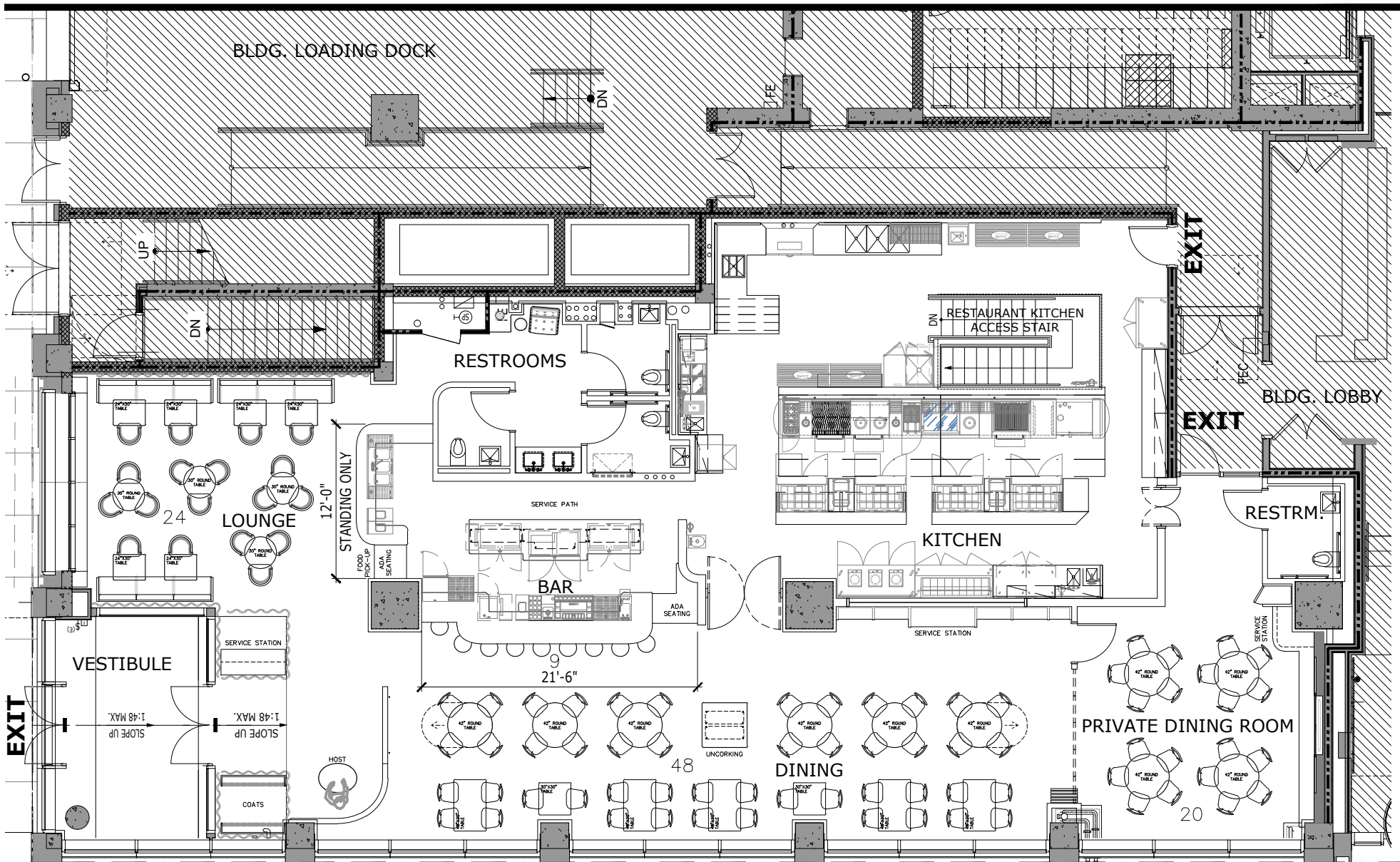
[Signature]

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



2,440 GROSS SQUARE FEET

<p>ARCHITECT motif ARCHITECTURE + DESIGN, LLC 2 Nassau Boulevard 516.725.5955 office fax Malverne, NY 11565 212.206.8333 office www.motifAD.com architecture@motifAD.com</p>	<p>PROJECT NADIA'S RESTAURANT ALTERATIONS 555 GREENWICH STREET, NEW YORK, NY 10014</p> <p>DRAWING TITLE CELLAR FLOOR PLAN</p>	<p>098.01 SHEET NO.</p> <p>A-20.02</p> <p>SCALE 3/32" = 1'-0"</p> <p>DATE 01.05.2026 DRAWN BY DRG</p>
--	--	--



4,099 GROSS SQUARE FEET

TABLE COUNT: 27 TABLES
SEAT COUNT: 101 SEATS

ARCHITECT
motif ARCHITECTURE + DESIGN, LLC
 2 Nassau Boulevard 516.725.5955 office | fax
 Malverne, NY 11565 212.206.8333 office
 www.motifAD.com architecture@motifAD.com

PROJECT
NADIA'S RESTAURANT ALTERATIONS
 555 GREENWICH STREET, NEW YORK, NY 10014
DRAWING TITLE
1ST FLOOR PLAN

098.01 SHEET NO.
A-21.02
 SCALE
 3/32"=1'-0"
 DATE 01.05.2026 DRAWN BY DRG



555

NOW LEASING
CALL A REEFER OFFICE







CARBON NEUTRAL TRAILBLAZER

1 OF ONLY 2 LEED PLATINUM CORE & SHELL BUILDINGS IN NYC

CARBON NEUTRAL TRAILBLAZER

INT
A
R
CE



24-115
1500
County 2
25 PIPES
25 SUE
24 LOTS
2 RPP
3-003
COP 20
RES 20
10/23/14

555 REENW
555 REENW
555 REENW



NADIA'S

555 GREENWICH STREET NYC

Hors D'oeuvres: (starters)

Sourdough with Olive Oil , Normandy butter

Picholine Olives

Rosemary and Pecorino Grissini

Prosciutto di Parma

Panino - fig, ham, mozzarella (seasonal, pressed panini) Buratta
truffle parm

Parfait of white beans, white cheese and white anchovies, focaccia

Foie gras and chicken liver cups - champagne jelly, mostarda

Gnoccho Fritto with cheese

Caponata Stagionale

Soup and Salad

Soup of Guinea hen and black kale with beans and parmiggiano

House Salad, Lollo Rosso Shallot Vin

Celery Caesar Salad, black olive, caciocavallo, anchovy

Arugula, pine nuts, lemon, aged balsamic

Appetizers:

Fried shrimps and with horseradish pomodoro sauce

Artichoke, Alsatian Sauce, belpier knolle cheese

Tuna Carpaccio with Giardiniera, lemon oil mayonnaise

Vitello Tonnato, grilled veal tongue, capers, tuna sauce, pickled
shallot

Polenta and mushrooms, creamy polenta and mushroom
fricasee

Mussels with prosecco, saffron and fennel, pommes Gaufrettes

Terrine of Leek and Lobster with Spanish Romesco Sauce

Pasta:

Capellini Alla Jermone - Angel hair pasta, tomato, garlic, chili,
pancetta (amatriciana)

Bigoli alla Nadia - pomodoro add rock shrimp and a splash of cognac
a dash of brown butter

Chitarra Vongole - clam ragu, parsley, egg yolk

Papardelle Bolognese

Tortelli alle herbette

Topini with sausage and sage (little mice gnochetti) (potato and
ricotta topini sausage the same size as topini)

Rigatoni Carbonara - with housemade pancetta

Campanelle with green ragu, broccoli, kale, colatura

Bucatini with grilled tuna, basil and fresh veg

Spaghetti with Butter and Cheese or Pomodoro

Fish and Seafood:

Halibut with Lobster Cream and braised cabbage

Monkfish Martini, red vermouthe, taggiasca olive, caper, calabrian chili

Filet of Dover sole, salsa verde and lemon

Salmon Marrakech, spice crusted salmon, tomato pesto, tah dig

Half Chicken tarragon mustard, jus, brown butter, calabrian chili?

Meyer lemon? Jammy garlic

Pork Roast, Red Wattle, glazed, rolled in porchetta spice, beans,

Squab, rabbit, duck BStilla

Veal Chop Francaise, Riesling, porcini

Lamb Chops - Herbs, red wine glaze fennel and watercress salad

Whole Chicken - rosemary, lemon, garlic

Beef Steaks: served with your choice of fresh whipped maitre d'
butter, bearnaise, or bordelaise

Skirt Steak 8oz

New York Steak *Prime* - 12 oz

Rib Steak *Prime 24 Day* - 18 oz

Bacon Cheese Burger, with onion and pickles (lunch and brunch
only)