

ating Date: _____

APPLICANT INFORMATION:

Name of applicant(s): SOLITA GROUP LLC

Trade name (DBA): Buona NOTTE

Premises address: 120 MULBERRY ST.

Cross Streets and other addresses used for building/premise:
CANAL ST - HESTER ST.

CONTACT INFORMATION:

Principal(s) Name(s): THOMAS LEONARD

Office or Home Address: 120 MULBERRY ST.

City, State, Zip: N.Y. N.Y. 10013

Telephone #: [REDACTED] email: TLBVONANOTTE@GMAIL.COM

Landlord Name / Contact: 120 MULBERRY STREET LLC

Landlord's Telephone and Fax: _____

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>THOMAS LEONARD</u>	_____
_____	_____
_____	_____

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
WE WILL KEEP THE LOCATION AS A FULL-SERVICE FAMILY FRIENDLY ITALIAN RESTAURANT.

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.)

THE APPLICANT IS PURCHASING THE ASSETS OF THE PREVIOUS
LICENSES AND WILL KEEP THE OPERATION EXACTLY THE
SAME

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 no

If yes, what is the name of current / previous licensee, license # and expiration date: _____
BUONA NOTTE INCORPORATED OPL # 0340-22-108581 EXP 11/30/26 SINCE 1999

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: 5 Year Built : 1910

Describe neighboring buildings: MIXED USE

Zoning Designation: C6-2G

Zoning Overlay or Special Designation (applicable) LI - SPECIAL LITTLE ITALY DISTRICT

Block and Lot Number: 205 / 11

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 _____

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 APPLYING FOR LNO

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

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: _____

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 3500 SQ FT

If more than one floor, please specify square footage by floors: 1st - 2500 BSMT - 1000

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

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

How many entrances are there? 1 How many exits? 1 How many bathrooms? 3

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

OVERALL SEATING INFORMATION:

Total number of tables? 14 Total table seats? 56

Total number of bars? 0 Total bar seats? 0

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

Total OVERALL number of seats in Premises : 56

BARS:

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

How many service bars are being applied for on the premises? 1

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: 11^A to 12^A Monday: 11^A to 12^A Tuesday: 11^A to 12^A Wednesday: 11^A to 12^A Thursday: 11^A to 12^A Friday: 11^A to 12^A Saturday: 11^A to 12^A

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?) 2 TV'S

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 EXISTING

IF YES, will you be using a professional sound engineer? NO

Please describe your sound system and sound proofing: 1 POD / 1 PAD + SEVERAL SMALL SPEAKERS

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 1/2 " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: MOST PRECIOUS BLOOD CHURCH

Address: 113 BAXTER ST Distance: 185'

NOT ON SAME BLOCK OR AVENUE

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: THOMAS LEONARD Phone: 

Address: 120 MULBERRY ST NY NY 10013

Email: TLBUONANOTTE@GMAIL.COM

Application submitted on behalf of the applicant by:

Signature

Print or Type Name MICHAEL KELLY

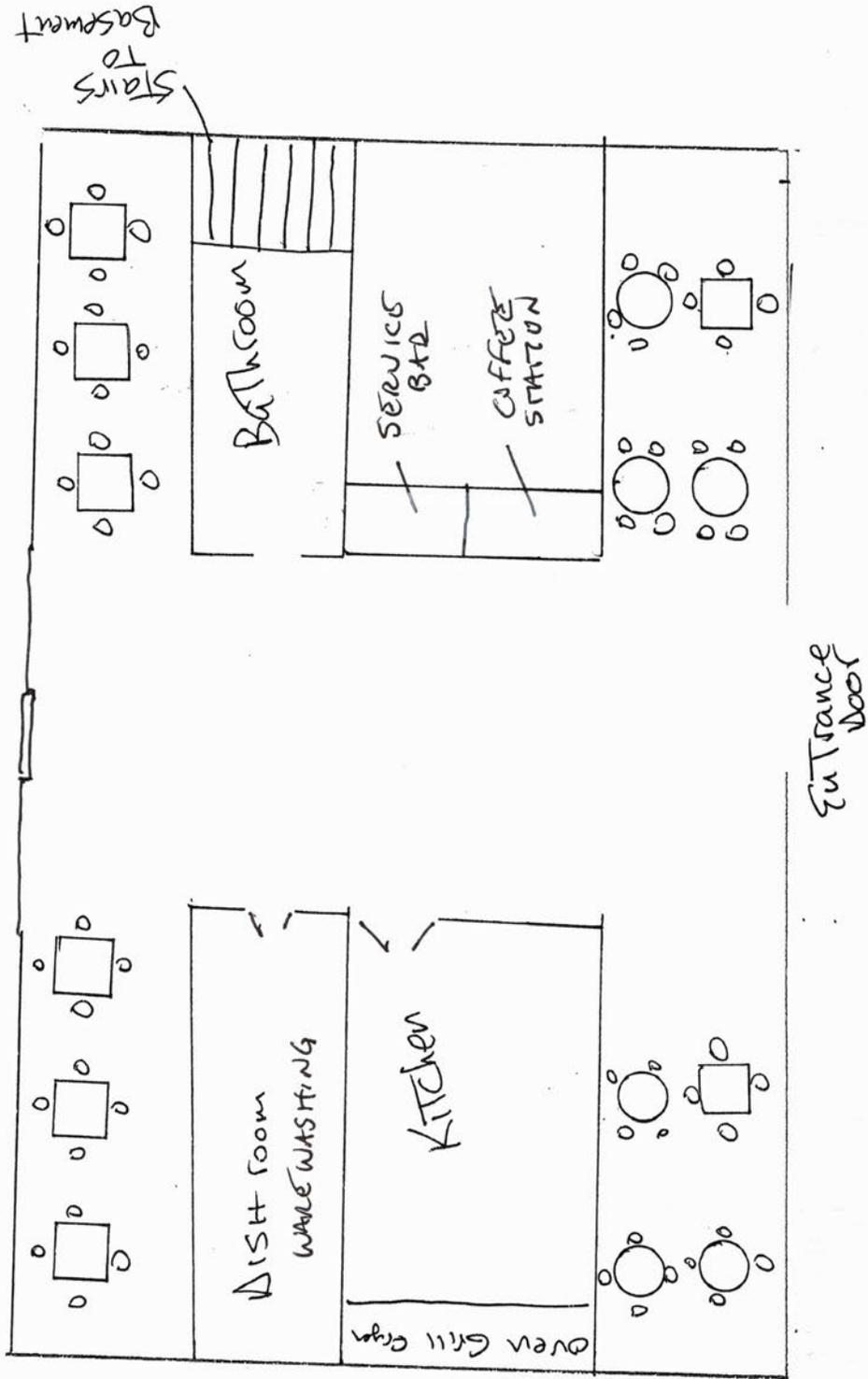
Title REPRESENTATIVE

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.

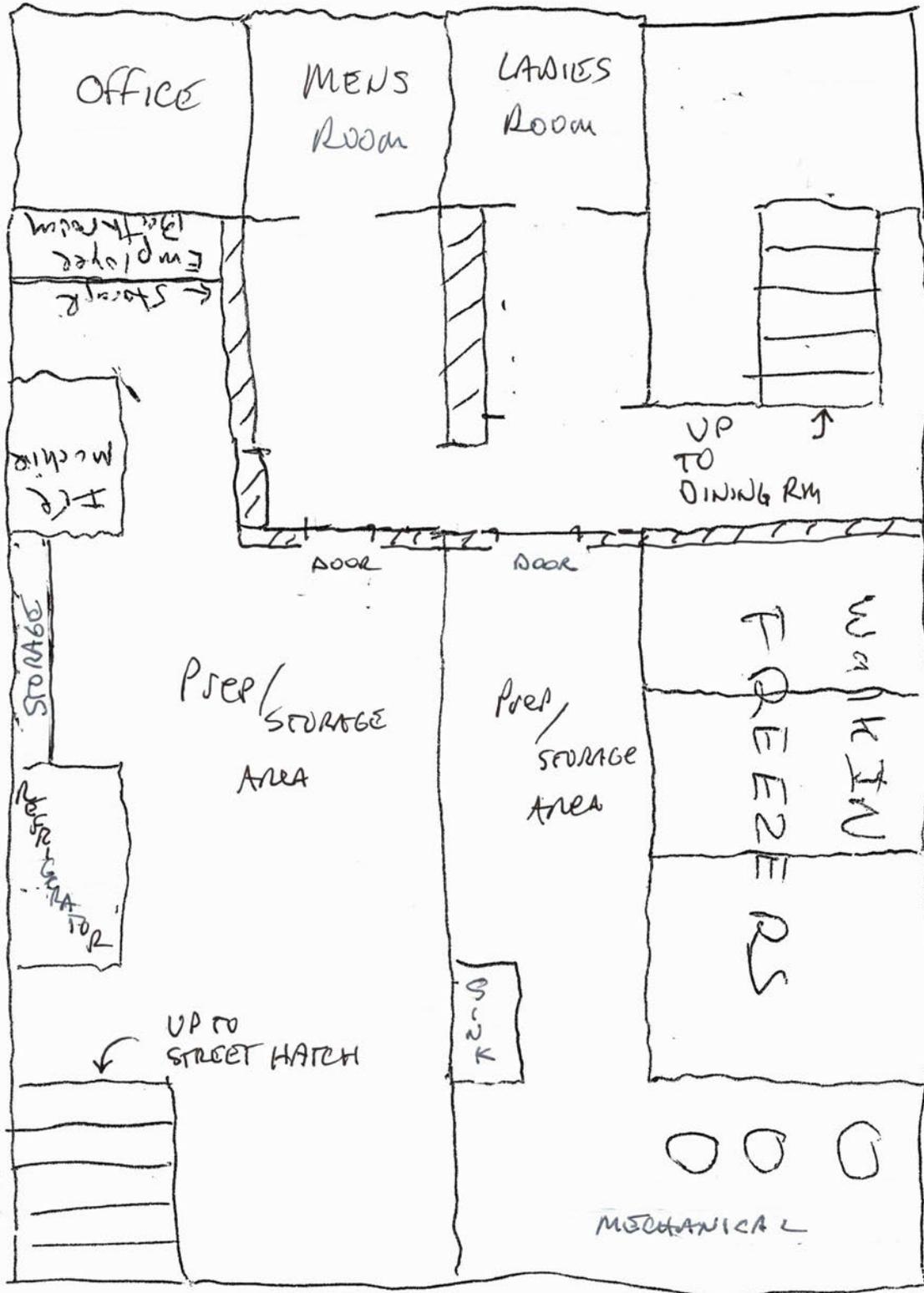


Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

1st Floor



Basement



cured hams

grilled bread, jam, olives (provolone, sopressata, calabrian chilies, herbs)

prosciutto di san danielle black label 24 month (*Italy*)

just the best, period.

jamón ibérico de bellota (*Spain*)

free-range, acorn-fed Iberian pigs

johnson county's curemaster's reserve mangalista ham (*United States*)

mangalitsa pig imported by heath putnam from Austria and cured by Rufus Brown in Virginia

insalata

fresh mozzarella

roasted peppers, prosciutto, summer squash, basil, aged balsamic

Greek village

tomato, cucumber, olives, peppers, onions, feta, Chianti black peppercorn vinaigrette

organic field greens

figs, gorgonzola, prosciutto, red onion, crispy shallots, aged balsamic, red wine vinaigrette

grilled shrimp & buffalo mozzarella

mango, avocado, basil, extra virgin

Caesar salad

pecorino romano, garlic crouton, white anchovy

primi

grilled octopus

lemon, extra virgin olive oil

aged provolone frico

lemon, sweet herb & bitter green salad

stuffed artichoke

bread crumb, garlic, pecorino, fiore de latte

crispy fried calamari & summer vegetables

lemon-garlic aioli & spicy marinara sauce

roasted day boat sea scallops

heirloom: baby tomato, fresh mozzarella, basil

bouchot mussels

tomato, roasted garlic, basil

colossal crab and summer squash cake

remoulade

grilled calamari

stuffed with jumbo lump crab, spinach, parmigiano reggiano, feta & dill

ricotta stuffed zucchini flowers

slow roasted san marzano tomato

polpette parmigiano

meatballs, tomato, fiore de latte, parmigiano

baked clams

calabrian chili, crispy prosciutto, breads crumb, lemon, garlic

eggplant parmigiano

béchamel, parmigiano reggiano, san marzano

seafood salad

octopus, prawns, crab, yellow roasted pepper, garlic, herbs

pizza

grandma

garlic, oregano, basil, san marzano, pecorino

margherita

fresh mozzarella, san marzano, basil

green & white

spinach, garlic, ricotta, chili flake

prosciutto

san marzano tomato, sheep milk ricotta, fresh mozzarella, basil

pasta

four cheese ravioli

artichokes, brown butter & sage

rigatoni alla vodka

mangalista guanciale, pancetta, mushrooms, peas, sage, light pink sauce

ricotta gnocchi

roasted wild mushrooms, crispy prosciutto, black truffle funduta

baked pacchari a la minute

san marzano tomato, sheep milk ricotta, fresh mozzarella, basil

linguine alla vongole

lobster, shrimp, san marzano tomato (please order spicy or not spicy)

pasta alla norma

eggplant, smoked mozzarella, ricotta salata, tomato, basil, pine nuts, currants

troffie

veal Bolcgnese, nutmeg, pecorino

lobster risotto

roasted yellow tomato, smoked mozzarella, scallion, basil, pecorino romano

secondi

whole grilled branzino

lemon, extra virgin olive oil, sea salt & cracked pepper

agridolce glazed sushi tuna

mango, avocado, jalapeño & cilantro salsa verde

grilled local swordfish

broccoli rabe, garlic, peperoncini

seafood & sausage

sweet & spicy sausage, shrimp, mussels & clams, peppers & onion

lemony, buttery, cracked lobster francaise

two 1½lb lobster, cracked, sautéed and served in the shell with a garlicky white wine sauce

brick oven roasted air cooled, organic amish chicken picatta

artichoke, capers, lemon, garlic, white wine, dill, butter sauce

chicken parmigiana

parmigiano, fiore de latte mozzarella, basil

grass fed pork tenderloin parmigiana

parmigiano, fiore de latte mozzarella, basil

grass fed pork tenderloin milanese

heirloom tomato, fresh mozzarella, red onion, arugula, (balsamic & evo on side)

grilled rack of baby colorado lamb rack

garlic, sea salt, rosemary

filet mignon pizzaiola

san marzano tomato, melted fresh mozzarella, basil