

P&B Pesetsky & Bookman

LPB Pasta Shop LLC

Community Board SLA License Questionnaire

Pesetsky & Bookman

Applicant's Alcoholic Beverage Counsel

325 Broadway, Suite 501

New York, NY 10007

www.pb.law | (212) 513-1988 | hello@pb.law

Meeting Date: February , 2026

APPLICANT INFORMATION:

Name of applicant(s):
LPB Pasta Shop LLC

Trade name (DBA):
La Pecora Bianca

Premises address:
117 7th Avenue South, New York, NY 10014

Cross Streets and other addresses used for building/premise:

Between Christopher Street and West 10th Street

CONTACT INFORMATION:

Principal(s) Name(s):
N. Mark Barak

Office or Home Address: [REDACTED]

City, State, Zip: New York, NY 10010

Telephone #: [REDACTED]

Landlord Name / Contact:
Steven Bensusan

Landlord's Telephone and Fax: 718-344-4403

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
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N. Mark Barak

See Schedule attached

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

We are an upscale casual all-day Italian Restaurant with a retail component, selling fresh pasta.

Schedule of Licenses – N. Mark Barak

LPB1 LLC d/b/a La Pecora Bianca

1133 Broadway, New York, NY 10010
Serial No. 1322185

LPB2 LLC d/b/a La Pecora Bianca

950 2nd Avenue, New York, NY 10022
Serial No. 1322185

LPB3 LLC d/b/a La Pecora Bianca

20. W. 40th Street, New York, NY 10018
Serial No. 1322185

PTH 40 Associates LLC and LPB3 LLC as mgr

18 W. 40th Street, New York, NY 10019
Serial No. 1314073

LPB4 LLC d/b/a La Pecora Bianca

265 Lafayette Street a/k/a 54 Prince Street
New York, NY 10012
Serial No. 1322390

LPB5 LLB d/b/a La Pecora Bianca

817 Washington Street, New York, NY 10014
Serial No. 1335176

LPB6 LLC d/b/a La Pecora Bianca

359 Columbus Avenue, New York, NY 10024
Serial No. 1322185

LPB7 LLC d/b/a La Pecora Bianca

1562 2nd Avenue, New York, NY 10028
Serial No. 1340062

G2P LLC d/b/a Giuletta

200 Park Avenue, Retail C, New York, NY
Serial No. 6083649

LPN1 LLC d/b/a Lupetto

1123 Broadway, New York, NY 10010
Serial No. 1345848

24 5th Ave Limited Liability Company d/b/a

Claudette

24 5th Avenue, New York, NY 10011
Serial# 1276301

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:

Realmutto, cafe/coffee shop

Gourmet Garage, specialty food grocery

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: _____

Realmutto 117 7th Avenue South LLC, #6038320, exp. 8/31/26

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:

Gourmet Garage, closed in 2020.

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 : 1923

Describe neighboring buildings:
mixed use buildings (commercial and residential)

Zoning Designation: C4-5

Zoning Overlay or Special Designation (applicable) n/a

Block and Lot Number: 610 / 16

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 cafe

What is the proposed Occupancy? 86

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? 122

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

If yes, is proposed occupancy permitted? yes no, explain : CofO will be amended accordingly.

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: awnings and signage will be changed

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 6,000 sq ft

If more than one floor, please specify square footage by floors: 4,500 sq ft ground floor; 1,500 sq ft cellar

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

Approximately 800 sq ft

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

How many entrances are there? 2 How many exits? 4 How many bathrooms? 2

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

OVERALL SEATING INFORMATION:

Total number of tables? 46 Total table seats? 141

Total number of bars? 1 Total bar seats? 10

Total number of "other" seats? 86 please explain: sidewalk cafe

Total OVERALL number of seats in Premises: 237

BARS:

How many * stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 10

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:
9a to 10p 8a to 10p 8a to 10p 8a to 10p 8a to 11p 8a to 12a 9a to 12a

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

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 : Existing doors at storefront

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: Existing ceiling panels and additional as required.

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)

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: _____

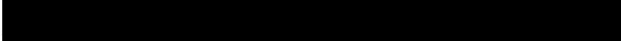
Address: _____ Distance: _____

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: Mark Barak Phone 

Address: 

Email: 

Application submitted on behalf of the applicant by:



Signature

Print or Type Name N. Mark Barak

Title LLC Manager

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

HOME STUDIOS

186 4TH ST. STE. 302
BROOKLYN, NY 11211
WWW.HOMESTUDIOS.NYC

NY 7719417
NEW YORK, NY 10014

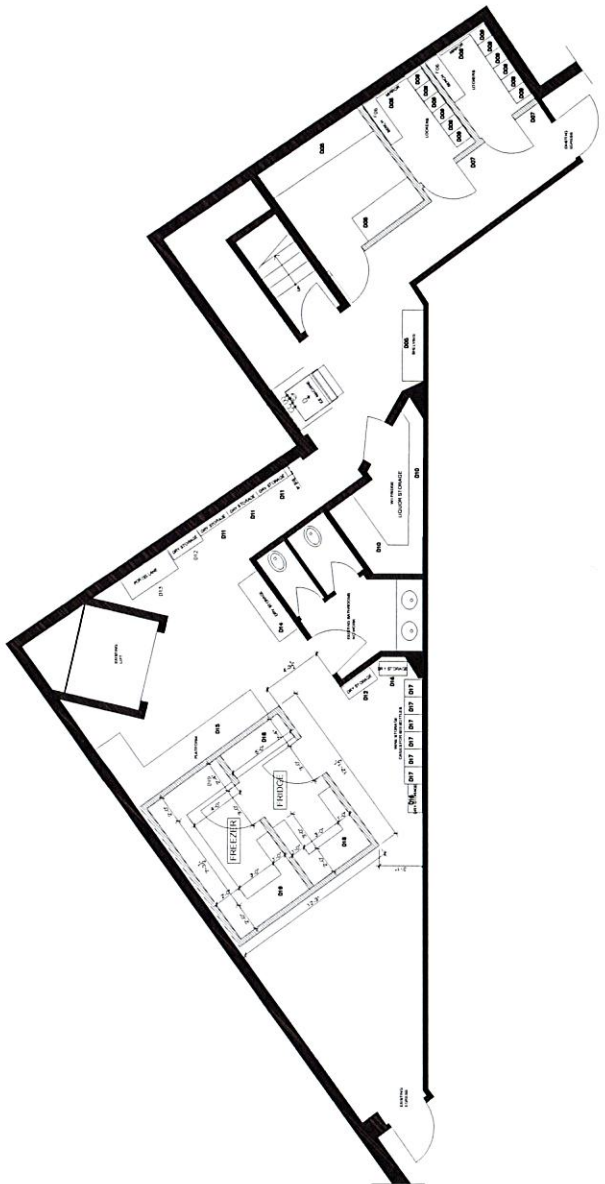
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DATE

REVISION
DATE

TITLE
01.20.25
SKETCHES-
SEATING STUDY

SHEET
SK-02

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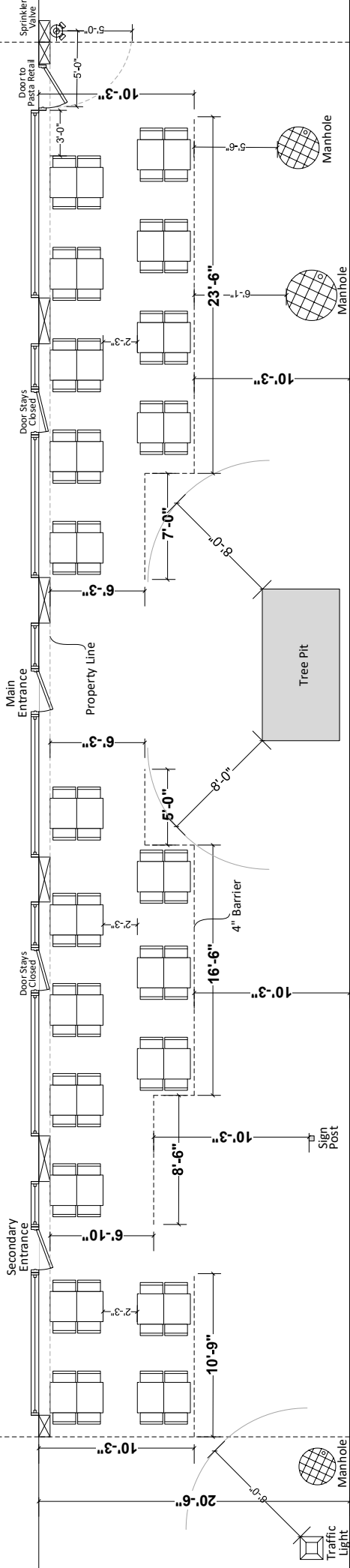


Property Line

APPLICANT

Total Sidewalk Café Length = 71'-3"

91'-11"



7th Avenue South (Regional Corridor)

Landess-Simon, Inc.
 Legal & Commercial Photography
 45 Lawliss Park
 Wyckoff, NJ 07881
 Phone: (917) 975-5218
 Email: landessphotographers.com

**PROPOSED NEW
 SIDEWALK CAFÉ AT
 117 7th Avenue South
 New York, NY**

**PLAN VIEW
 Scale: 1/8" = 1'-0"**

December 23, 2025

LA PECORA BIANCA

Lunch & Dinner

Appetizers

- Crispy Artichokes**
lemon aioli 16
- Zucchini "Fries"**
pomodoro sauce, parmesan 17
- Whipped Ricotta**
ricotta, truffle honey, country toast 17
- Fritto Misto**
calamari, market vegetables, cherry pepper aioli 18
- Local Burrata**
white and black mission figs, balsamic honey, toasted pistachios 20
- Cauliflower**
pickled raisins, toasted pine nuts, calabrian aioli 17
- Meatballs**
beef and pork, pomodoro sauce, parmesan 19
- Autumn Leaves**
radicchio, provolone, pear, candied pecans, shallots 19
- Charred Octopus**
potatoes, olives, pesto rosso 22

Salads

add Chicken 9 Shrimp 10 Salmon 10

- Toscano**
kale, baby carrots, ricotta, toasted pumpkin seeds, parmesan croutons, lemon vinaigrette 19
- Brussels Salad**
shaved brussels sprouts, pickled raisins, sunflower seeds, parmesan 19
- Farro**
grapes, pickled red onion, pistachio, arugula, ricotta salata 18
- Little Gem Caesar**
parmesan, black pepper, toasted breadcrumbs 19

Sides

- Broccoli**
garlic, chili 12
- Roasted Mushrooms**
garlic, peperonata 12
- Crispy Brussels Sprouts**
rosemary honey, lemon, chili flakes 12
- Herb Fries**
parmesan, calabrian aioli 12

Pasta

ALL OF OUR PASTAS ARE MADE IN HOUSE

add Burrata to any Pasta 6

- Spaghetti**
pomodoro or cacio e pepe 24
- Rigatoni**
vodka sauce, stracciatella 27
- Tagliatelle**
beef and pork bolognese 28
- Garganelli**
roasted wild mushrooms, arugula pesto, pecorino 27
- Gramigna**
house-made sausage, broccolini, chili flakes 28
- Campanelle**
al limone, roasted shrimp, chili flakes, parmesan 28
- Ravioli**
pumpkin, brown butter, sage 27
- Spaghetti Chitarra**
lobster, garlic, chili MP
- Truffle Tagliatelle**
freshly shaved black truffles (4g), parmesan butter 40

Parm-faction

Chicken Parmesan
vodka sauce, rigatoni
36

Mains

- Branzino**
spinach, olives, meyer lemon 36
- Faroe Islands Salmon**
butternut squash purée, braised tuscan kale, roasted mushrooms 36
- Chicken Paillard**
castelvetro olives, arugula, tomatoes, toasted almonds, parmesan 29
- Heritage Pork Chop**
sweet & sour peppers, fingerling potatoes 30
- Strip Steak***
garlic potatoes, broccolini, red wine reduction 38
- LPB Burger***
american cheese, calabrian aioli, pickles, fries 25

Executive Chef *Cesar Guadarrama*
General Manager *Gaetano Vaccaro*



* Consumer Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LA PECORA BIANCA

Brunch

Appetizers

- Whipped Ricotta**
ricotta, truffle honey, country toast 17
- Local Burrata**
white and black mission figs, balsamic honey, toasted pistachios 20
- Zucchini "Fries"**
pomodoro sauce, parmesan 17
- Cauliflower**
pickled raisins, toasted pine nuts, calabrian aioli 17
- Meatballs**
beef and pork, pomodoro sauce, parmesan 19
- Autumn Leaves**
radicchio, provolone, pear, candied pecans, shallots 19

Salads

add *Chicken 9* *Shrimp 10* *Salmon 10*

- Toscane**
kale, baby carrots, ricotta, toasted pumpkin seeds, parmesan croutons, lemon vinaigrette 19
- Brussels Salad**
shaved brussels sprouts, pickled raisins, sunflower seeds, parmesan 19
- Farro**
grapes, pickled red onion, pistachio, arugula, ricotta salata 18
- Little Gem Caesar**
parmesan, black pepper, toasted breadcrumbs 19

Brunch

- Avocado Toast**
cherry tomatoes, pickled red onion 17
add *Poached Eggs 5*
add *Smoked Salmon 9*
- Scrambled Eggs**
breakfast potatoes, sourdough toast, choice of bacon or sausage 22
- Frittata**
roasted mushrooms, parmesan, peperonata 22
- Eggs Benedict**
prosciutto cotto, tomato hollandaise 22
- Eggs Norwegian**
smoked salmon, tomato hollandaise 22
- French Toast**
berry compote, whipped crème fraiche 21
- Lemon Ricotta Pancakes**
blueberry compote, whipped crème fraiche 21

Pasta

ALL OF OUR PASTAS ARE MADE IN HOUSE

add *Burrata to any Pasta 6*

- Spaghetti**
pomodoro or cacio e pepe 24
- Rigatoni**
vodka sauce, stracciatella 27
- Tagliatelle**
beef and pork bolognese 28
- Garganelli**
roasted wild mushrooms, arugula pesto, garlic, pecorino 27
- Gramigna**
curly pasta, house-made sausage, broccolini, chili flakes 28
- Campanelle**
al limone, roasted shrimp, chili flakes, parmesan 28
- Truffle Tagliatelle**
freshly shaved black truffles (4g), parmesan butter 40

Parm-faction

Chicken Parmesan
vodka sauce, rigatoni
36

Mains

- Chicken Paillard**
castelvetrano olives, arugula, tomatoes, toasted almonds, parmesan 29
- Strip Steak & Eggs***
fried eggs, crispy potatoes, arugula salad 34
- LPB Burger***
american cheese, pickles, calabrian aioli, fries 25

Sides

- Heritage Bacon** 10
- Breakfast Sausage** 10
- Breakfast Potatoes** 8
- Crispy Brussels Sprouts**

Executive Chef *Cesar Guadarrama*
General Manager *Gaetano Vaccaro*



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