

Meeting Date: May 2026

APPLICANT INFORMATION:

Name of applicant(s): 133 Hospitality Management Associates LLC

Trade name (DBA): To be determined

Premises address: 133 Mulberry Street

Cross Streets and other addresses used for building/premise:
Between Hester Street and Grand Street

CONTACT INFORMATION:

Principal(s) Name(s): Salah Shahin

Office or Home Address: 133 Mulberry Street

City, State, Zip: New York, NY 10013

Telephone #: [REDACTED]

Landlord Name / Contact: Michael Sabbagh

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Salah Shahin</u>	<u>Garden Group 36 LLC - 137 West 19th Street, New York, New York</u>
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Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Neighborhood tapas restaurant with authentic family recipes featuring an extensive wine collection, served in a warm and convivial setting.

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:

Sala Rossa - restaurant - 2021-2025

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: 6 Year Built : _____

Describe neighboring buildings: Mixed use

Zoning Designation: C6 2G

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 236 / 7503

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 : _____

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? _____

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? 74

If yes, what is the use group for the premises? 4I

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: new signage

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 2500 sf (1200sf usable)

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? 18 Total table seats? 48

Total number of bars? 1 Total bar seats? 7

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

Total OVERALL number of seats in Premises : 55

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 7

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 5PM to 12AM 5PM to 12AM 5PM to 12AM 5PM to 2AM 5PM to 2AM 12PM to 2AM

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? Yes

Please describe your sound system and sound proofing: To Be Forwarded

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 be designated to ensure that the exterior of these premises do not become disorderly.

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: P.S. 130 Hernando De Soto

Address: 130 Baxter Street, New York, New York Distance: 144'


Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

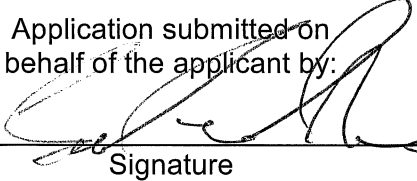
Address: _____ Distance: _____

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

Contact Person: Shahin Salah Phone: 

Address: 133 Mulberry Street

Email: garden@groupmanagement@gmail.com

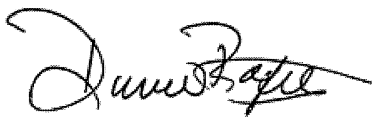
Application submitted on behalf of the applicant by:


X _____
Signature

Print or Type Name Shahin Salah

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

WHEN IN ROME

Little Italy, NYC

ANTIPASTI

ROME CHARCUTERIE BOARD

Prosciutto di Parma, Mortadella, Pecorino Romano, and Castelvetro olives. Served with toasted focaccia. \$ 26

BURRATA & HEIRLOOM TOMATO

Creamy burrata, sliced tomatoes, balsamic glaze, and fresh basil. \$ 18

WHIPPED HONEY RICOTTA

Local ricotta whipped with honey and sea salt, served with warm crostini. \$ 14

MARINATED ARTICHOKE HEARTS

Long-stem artichokes in herb oil with shaved parmesan and cracked pepper. \$ 12

TRUFFLE POPCORN

Freshly popped and tossed with Italian white truffle oil and sea salt. \$ 9

PINAS & PIZZETTES

MARGHERITA CLASSICA

San Marzano tomato sauce, fresh mozzarella, basil, and extra virgin olive oil. \$ 18

THE HOT HONEY

Spicy salami, mozzarella, and a drizzle of Mike's Hot Honey. \$ 20

WHITE TRUFFLE & MUSHROOM

Roasted mushrooms, mozzarella, goat cheese, and white truffle oil. \$22

DOLCI

TRADITIONAL CANNOLI

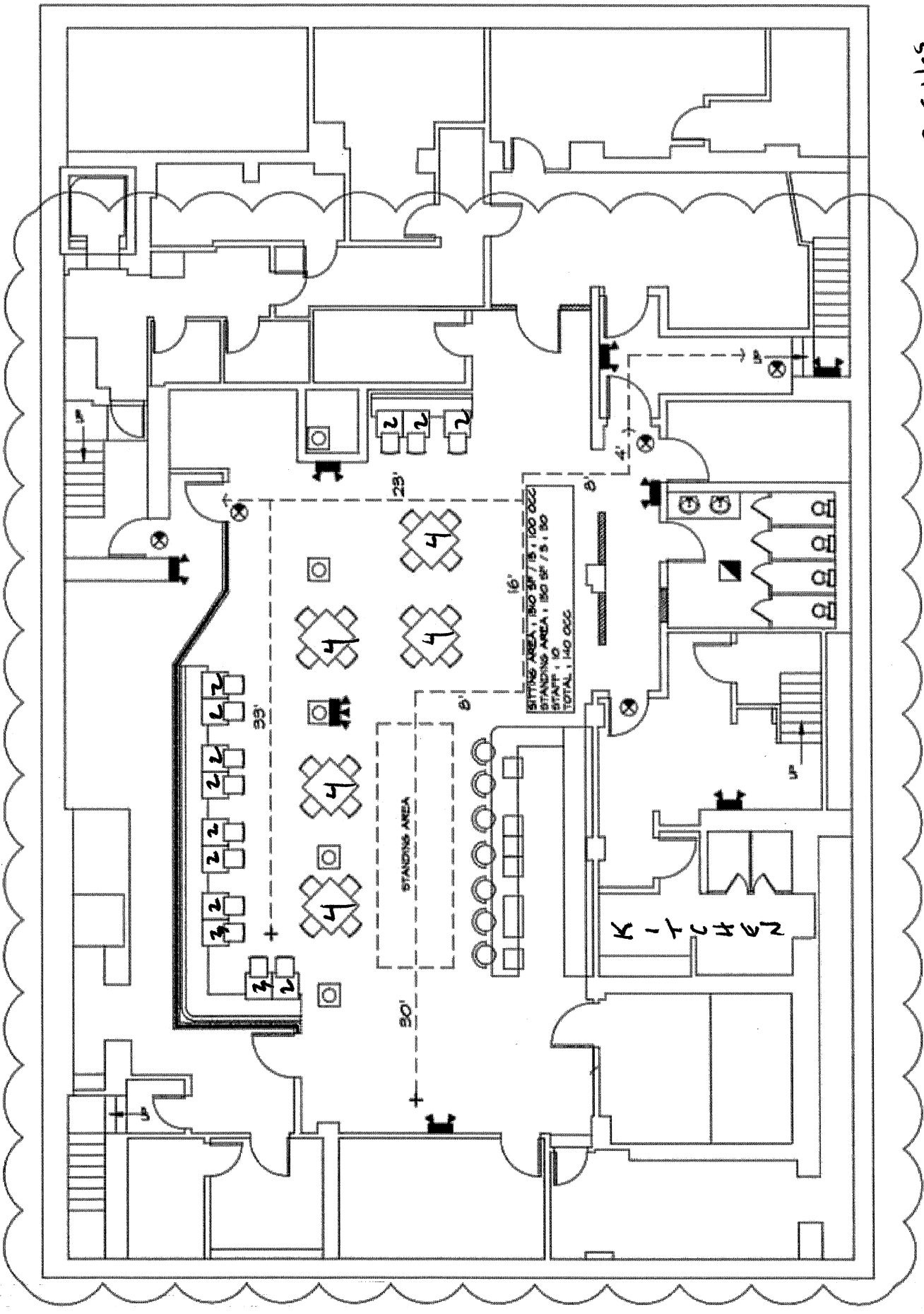
Crispy pastry shell filled with sweet ricotta cream and chocolate chips. \$ 8

CLASSIC TIRAMISU

Coffee-soaked ladyfingers layered with mascarpone cream and cocoa powder. \$ 12

OUR MENU FEATURES IMPORTED ITALIAN MEATS AND CHEESES. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

18 Tables
 48 Seats
 ~ Barstool 15



CELLAR FLOOR EGRESS PLAN
 SCALE = 1/8" = 1'-0"