

P&B Pesetsky & Bookman

FORGET ABOUT HOSPITALITY LLC

168 Bleecker Street, New York, NY 10012

SLA Liquor License Questionnaire

Pesetsky & Bookman

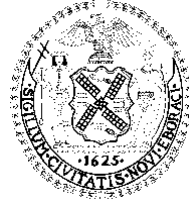
Applicant's Alcoholic Beverage Counsel

325 Broadway, Suite 501

New York, NY 10007

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

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COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

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COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (<https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/>). When meetings return to in person, please also provide an additional 5 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 scheduled 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 (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. **If outdoor seating of any kind** is included in the application please download and complete **CB2 SLA's Addendum for Outdoor Seating**. For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

Meeting Date: May 2026

APPLICANT INFORMATION:

Name of applicant(s):
Forget About Hospitality LLC

Trade name (DBA):
Forget About It

Premises address:
168 Bleecker Street

Cross Streets and other addresses used for building/premise:
Sullivan St & Thompson St; 156 -168 Bleecker St, 187-191 Sullivan St, 187-201 Thomspson St

CONTACT INFORMATION:

Principal(s) Name(s):
Giacomo Bertoldi, Paolo Massimo Testa, Alberto Marcolongo & Federico Pavan

Office or Home Address: [REDACTED]

City, State, Zip: New York, NY 10013

Telephone #: [REDACTED]

Landlord Name / Contact:
Bleecker Owner LLC

Landlord's Telephone and Fax: [REDACTED]

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

Giacomo Bertoldi, Paolo Massimo Testa, *Alberto Marcolongo has been the Executive Chef at Alain
Alberto Marcolongo* & Federico Pavan Ducasse's Benoit (60 W. 55th Street) since 2019; this is his
first liquor license application.

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):
Full-service Italian restaurant offering a high-quality and carefully curated dining experience.

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:

Restaurant; Bubble Tea Shop

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:

Pieology, Legacy Serial No. 1304231, 2016-2020

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: 11.5 Year Built : 1896

Describe neighboring buildings:

Mixed

Zoning Designation: R7-2; C1-5

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 525 / 7601

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 - no changes requiring LPC approval

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? N/A

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? 121

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

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)

*Proposed maximum occupancy is 74.

Will the façade or signage be changed from what currently exist at the premise? no yes

(if yes, please describe: New signage with DBA

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? Approx. 2,000 sq. ft.

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? 2 How many exits? 3 How many bathrooms? 2

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

OVERALL SEATING INFORMATION:

Total number of tables? 22 Total table seats? 52

Total number of bars? 1 Total bar seats? 11

Total number of "other" seats? N/A please explain : _____

Total OVERALL number of seats in Premises : 63

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 11

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: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

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

Will the business employ a manager? ___ no X yes, name / experience if known : Alberto Marcolongo + Federico Pavan

Will there be security personnel? X no ___ yes(if yes, what nights and how many?) _____

Do you have or plan to install French doors, accordion doors or windows that open? X no ___ yes

If yes, please describe : _____

Will you have TV's ? X no ___ yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: ___ Live Music ___ Live DJ ___ Juke Box X Ipod / CDs ___ none

Expected Volume level: X Background (quiet) ___ Entertainment level ___ Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? ___ no X yes

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

Please describe your sound system and sound proofing: Additional drywall and soundproofing materials, such as acoustic fabrics and ceiling panelling.

Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters **N/A**

___ any events at which a cover fee is charged? X private parties Approximately 2 per month.

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? ___ no X yes (if yes, please attach plans) We do not anticipate significant lines. However, in case of waiting patrons, we will manage traffic through designated queue areas, electronic reservation system, staff supervision, and clear signage. Entry will be regulated to ensure a smooth flow and avoid overcrowding, maintaining safety and accessibility at all times.

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? X 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: Giacomo Bertoldi Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

Application submitted on
behalf of the applicant by:



Signature

Print or Type Name Giacomo Bertoldi

Title 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

ADA Entrance from Sullivan Street

ADA Ramp

Open Kitchen

Main Entrance from Bleeker Street

Customer Bar

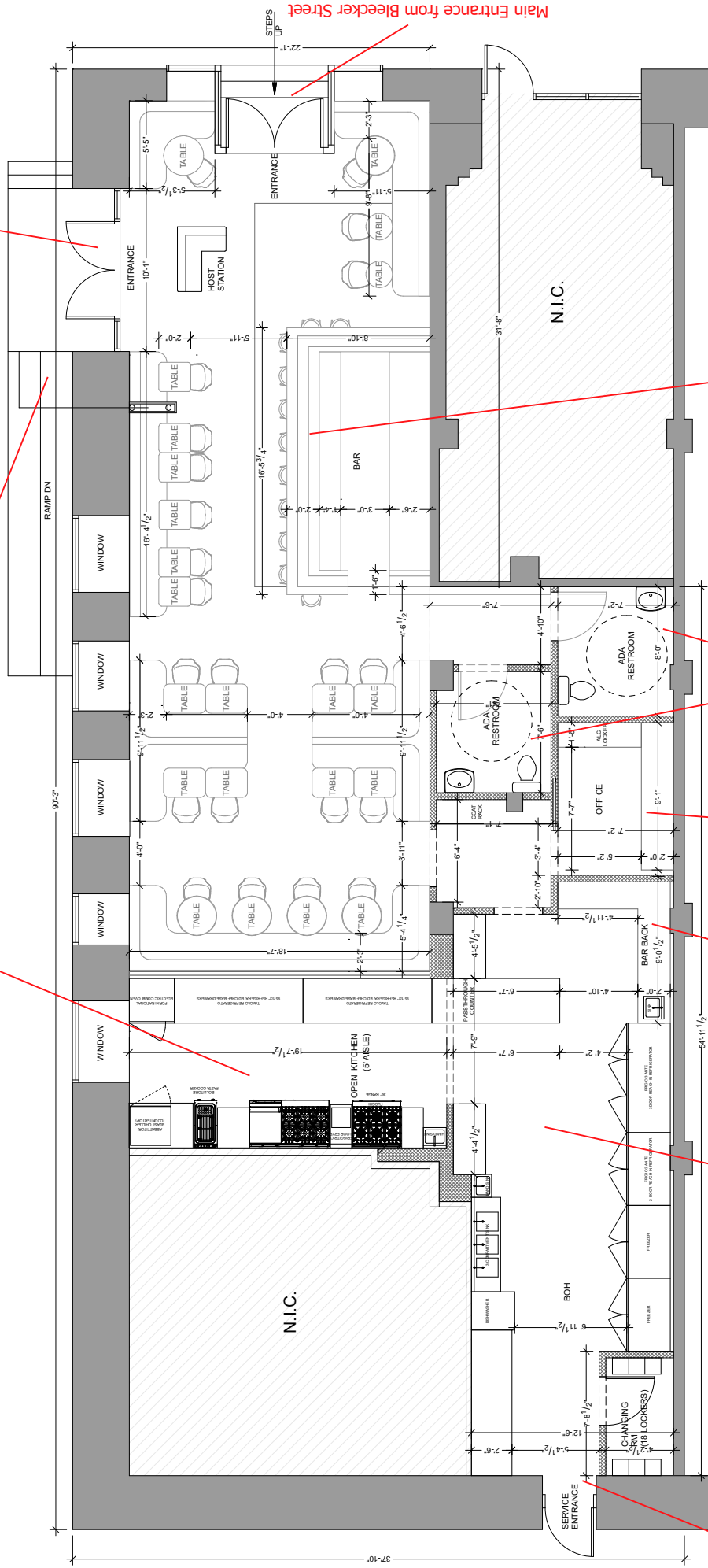
Office

Service Bar

BOH Kitchen

Service Entrance for Staff Use and Emergency Egress, Only

Restrooms



168 Bleeker St New York, NY 10012



MOGE TEE 茗茶
MOGE TEE 茗茶
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Not part of proposed premises



ADA Accessible Entrance from Sullivan St

Service Entrance/Emergency Egress, Only









101-102

101-102
101-102
101-102
101-102

CHOKING



EXIT

Hand Sanitizer
Wash Hands
20 seconds



Control panel with four buttons and a brand name that appears to be "Overdy".

A red fire extinguisher with a black handle and hose, mounted on the wall.

A white utility sink with a drain, mounted on a wall.

A large stainless steel triple sink with a high-arched faucet and a blue hose.

A black trash bin located under the stainless steel sink.



Food allergies can be serious

For more information, visit www.fda.gov/oc/ohrt

Food Allergy	Common Symptoms
PEANUTS	Hives, Swelling, Vomiting, Diarrhea, Anaphylaxis
EGGS	Hives, Swelling, Vomiting, Diarrhea, Anaphylaxis
MILK	Hives, Swelling, Vomiting, Diarrhea, Anaphylaxis
WHEAT	Hives, Swelling, Vomiting, Diarrhea, Anaphylaxis
SOY	Hives, Swelling, Vomiting, Diarrhea, Anaphylaxis
FISH	Hives, Swelling, Vomiting, Diarrhea, Anaphylaxis
SEAFOOD	Hives, Swelling, Vomiting, Diarrhea, Anaphylaxis

EXIT









SAFETY

NYC

NYC

FORGET ABOUT IT

Italian, without nostalgia.

APERITIVO

Just enough to begin

*Prosciutto Pio Tosini, 24 months
thinly sliced, long-aged — 20*

*East Coast oysters
2pcs, pickled Fresno chili, mint — 10*

*Beef tartare
warm focaccia, 24-month Parmigiano — 20*

*Stracciatella
toasted hazelnuts, sautéed broccoli rabe — 16*

*Gorgonzola arancini
crispy outside, creamy center — 14*

*Pickled mussels
citrus marinade, fresh herbs — 14*

ANTIPASTI

Where it opens

*Leeks, cacio e pepe
roasted leeks, pecorino cream, black pepper — 25*

*Red shrimp
raw, citrus, delicate olive oil — 32*

*Endive
yogurt, seasonal fruit — 21*

*Vitello tonnato
thinly sliced veal, classic tuna sauce — 27*

PRIMI

The center of everything

*Spaghetti aglio e olio
garlic, olive oil, perfectly balanced — 27 (Chef Alberto's Signature)*

*Duck tagliatelle
slow-cooked ragù, fresh pasta — 32*

*Risotto alla Milanese, ossobuco
saffron risotto, rich and creamy — 40*

*Gnocchi alla Romana
semolina, butter, seasonal mushrooms — 29*

*Paccheri
octopus, red wine reduction — 32*

SECONDI

No room for mistakes

New York strip steak
carefully grilled, full flavor — 58

Braised beef
slow-cooked in red wine, tender — 48

Grouper, acqua pazza
light tomato broth, herbs — 45

CONTORNI

Always worth it

Heirloom potatoes
roasted, rosemary — 15

Broccoli rabe
sautéed, slightly bitter — 15

Spinach
butter, goat cheese — 15

DOLCI

One last reason

Torta caprese
dark chocolate, almonds — 14

Affogato
vanilla ice cream, espresso — 11

Sgroppino
lemon, prosecco, light — 14

Greetings! We are opening a **NEW RESTAURANT** at 168 Bleecker and will be applying for a liquor license.

Before the Community Board meeting on the first week of May, we will be hosting **a virtual opportunity for neighbors** to MEET US and ask questions.

Date/Time April 18, 2026 at 11 AM
Link: <https://meet.google.com/bdw-dqxe-czf>

QR Code: Scan to join!

CONNECT



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