

Meeting Date: _____

APPLICANT INFORMATION:

Name of applicant(s): H+M RESTAURANT INC

Trade name (DBA): LA BELLA VITA

Premises address: 163 MULBERRY ST.

Cross Streets and other addresses used for building/premise:
GRAND ST - BROOME ST.

CONTACT INFORMATION:

Principal(s) Name(s): SAMIR MUTRAJI

Office or Home Address: 163 MULBERRY ST

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

Telephone #: [REDACTED] email: [REDACTED]

Landlord Name / Contact: THIRTEEN MON LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):

SAMIR MUTRAJI

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

H+M RESTAURANT INC 163 MULBERRY ST RW #0240-21-122354
EXP 11/1/28 SINCE 2013

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

WE ARE A FAMILY FRIENDLY RESTAURANT THAT HAS BEEN
OPERATING WITH A RESTAURANT WINE LICENSE. WE WOULD
LIKE TO UPGRADE TO A FULL LIQUOR LICENSE

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 HAS BEEN OPERATING THIS ESTABLISHMENT SINCE
2013 WITH A RESTAURANT WINE LICENSE AND IS NOW
UPGRADING TO A FULL LIQUOR LICENSE WITH NO OTHER CHANGES

If this is for a new application, please list previous use of location for the last 5 years:

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: _____

H+M RESTAURANT INC RW # 0240-21-122354 EXP 1/31/28 SINCE 2013

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 : 1900

Describe neighboring buildings: MIXED USE

Zoning Designation: C6-2G

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

Block and Lot Number: 471 / 21

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 CNO

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

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? APPROX 2000 SQ FT

If more than one floor, please specify square footage by floors: 1ST FLR 1250 BSMNT 750

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

LICENSED ROADWAY CAFE 6 TABLES + 12 CHAIRS

If more than one floor, what is the access between floors? 1/A

How many entrances are there? 1 How many exits? 1 How many bathrooms? 2

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

OVERALL SEATING INFORMATION:

Total number of tables? 21 Total table seats? 42

Total number of bars? 0 Total bar seats? 0

Total number of "other" seats? 12 please explain: ROADWAY CAFE SEATING

Total OVERALL number of seats in Premises: 42

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: UPGRADING TO
A FULL LIQUOR LICENSE - SERVICE BAR ONLY

* 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: 1130^A to 10^P Monday: 1130^A to 10^P Tuesday: 1130^A to 10^P Wednesday: 1130^A to 10^P Thursday: 1130^A to 10^P Friday: 1130^A to 10^P Saturday: 1130^A to 10^P

Will the business employ a manager? ☐ no ☒ yes, name / experience if known: REYNALDO BEQUIRAS
11 YRS EXPERIENCE

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: ONE FRENCH DOOR CLOSED AT 10 PM EVERY DAY

Will you have TV's? ☐ no ☒ yes (how many?) 1

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? NO

Please describe your sound system and sound proofing: IPAD AND A FEW 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: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

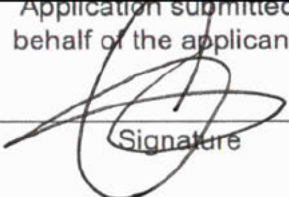
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: SAMIR MUTRAJI Phone: 

Address: 163 MULBERRY ST. N.Y. N.Y. 10013

Email: 

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.

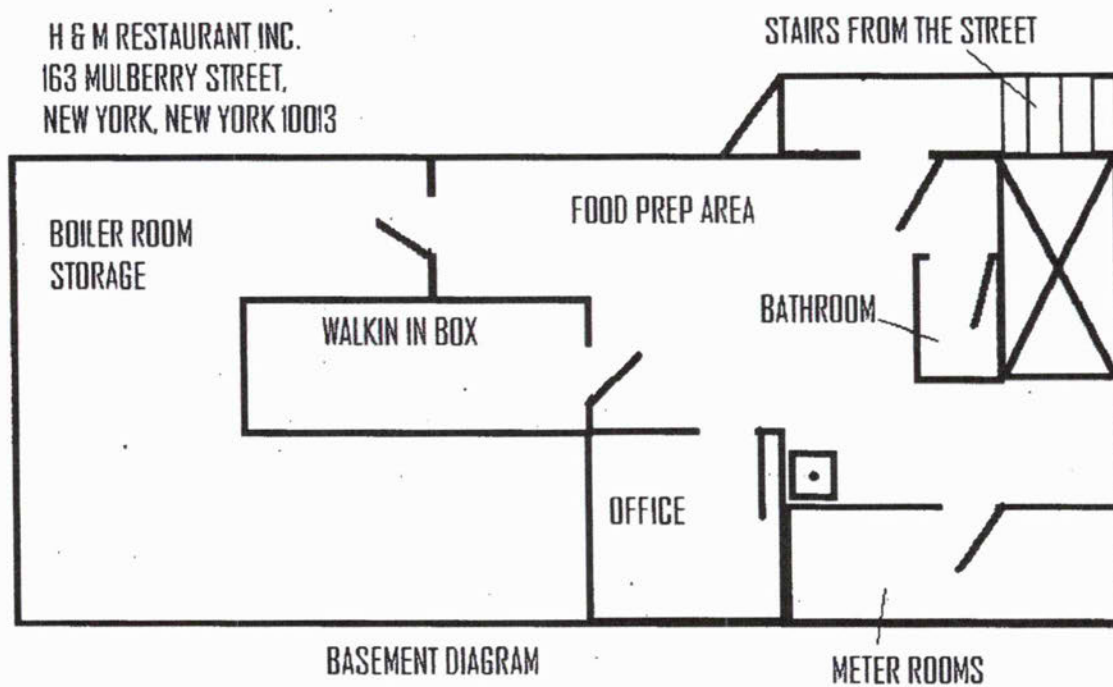


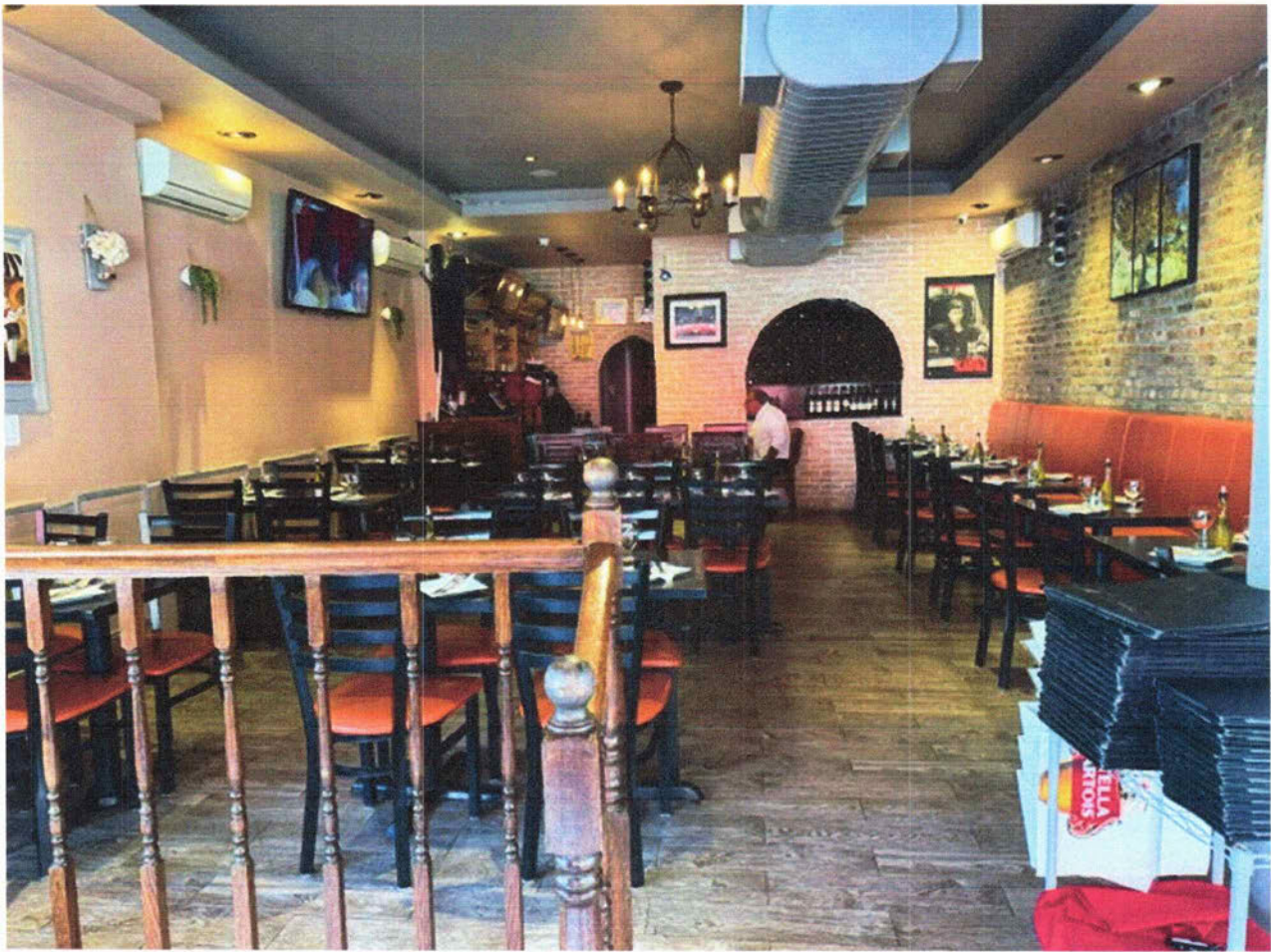


Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair

[illegible]

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LA BELLA VITA

Appetizer (Antipasti)

Mozzarella Sticks 17

Served with marinara sauce

Fried Calamari 22

Flour semolina dusted and flash fried,
served with marinara sauce

Cracked Pepper

Lemon Mussels 20

P.E.I. mussels served in a cracked pepper
and lemon broth

Baked Clams 22

Clams served in a white wine sauce with
oregano, topped with bread crumbs

Mozzarella Caprese 20

Buffalo mozzarella, tomato and basil,
drizzled with aged balsamic glaze

Beef Carpaccio 22

Tender filet, thinly sliced, served with arugula
salad, shaved parmesan & truffle dressing

Eggplant Rollatini 20

Eggplant stuffed with ricotta cheese, topped
with marinara and melted mozzarella

Bruschetta 16

Italian toasted bread topped with fresh tomato,
onion, garlic, basil and balsamic glaze

Buffalo Mozzarella Prosciutto 22

Drizzled with olive oil and
balsamic glaze

Burrata 20

Homemade burrata served with cherry tomatoes,
basil and balsamic

Polpetta Della Nonna 18

Three beef meatballs, parmesan,
basil, in marinara sauce

Garlic Bread 10

Served with marinara sauce

Soup of the Day

16

Salads

(Insalata)

House Salad 15

Mixed greens, tomato, sliced onions,
tossed with balsamic vinaigrette

Arugula Salad 18

Arugula, sliced apple, candied walnuts,
gorgonzola cheese, tossed with olive oil
and lemon

Caesar Salad 18

Romaine lettuce, croutons and
parmesan

Spinach Salad 18

Spinach, walnuts, red onion, gorgonzola
cheese, tossed in a balsamic vinaigrette

Add Chicken 10 • Add Shrimp 12

Brick Oven Pizza

Margherita \$22

Fresh mozzarella, pomodoro, basil

Pepperoni \$25

Pepperoni, pomodoro, mozzarella, basil

Formaggi \$26

Mozzarella, ricotta, parmesan,
gorgonzola

Grandma Parma \$26

Cherry tomatoes, cheese pizza topped
with prosciutto, arugula and shaved
parmesan

Funghi \$24

Tomato sauce, mozzarella, mushroom,
cheese

Bella Vita Parma \$28

Sausage, pepperoni, roasted garlic,
roasted peppers

PASTA LOVERS

Spaghetti Garlic & Olive Oil 20

Garnished with parsley

Spaghetti Pomodoro 22

Tomato sauce

Pappardelle Bolognese 28

Meat sauce with bay leaves

Penne Vodka 24

Creamy tomato sauce

Fettuccine Alfredo 24

Cream sauce and parmigiano

Cheese Ravioli 25

Tomato basil sauce

Spaghetti Primavera 26

Fresh seasonal vegetables sautéed in garlic and
olive oil

Garganelli Boscaiola 28

Short tube pasta with pancetta, onions,
mushrooms and fresh tomato

Spaghetti Meatballs 28

Marinara Sauce

Spaghetti Carbonara 28

Egg yolk, cream sauce, parmigiano, and
pancetta

Homemade Lasagna 30

Red meat sauce, ricotta cheese and mozzarella

Lobster Ravioli 30

Creamy pink sauce

Eggplant alla Parmigiana 26

Pomodoro sauce served with spaghetti

Shrimp Scampi 33

Sautéed with garlic, olive oil and white wine

Gnocchi Pesto 26

Potato dumplings, walnuts, basil, parmesan
and cream

Linguine Vongole 33

Clams sautéed with garlic, olive oil, clam juice,
touch of lemon

Linguine Frutti Di Mare 44

Shrimp, clams, mussels, calamari,
marinara sauce

Penne Arrabiata 25

Tomato sauce, garlic, basil, chili flakes

Rigatoni Amatriciana 28

Tomato sauce, prosciutto, red onions

Gnocchi alla Sorrentina 26

Potato dumplings, pomodoro, melted mozzarella

"PASTA SUBSTITUTION WHOLE WHEAT AND GLUTEN FREE"

ADD CHICKEN 10 • ADD SHRIMP 12

MAIN COURSES (Secondi)

Branzino Modena 45

Lemon white wine sauce

Grilled Salmon 45

Lemon butter sauce

Grilled Rib Eye Steak 60

Bella Vita Chicken 32

Topped with mozzarella, prosciutto,
parmigiano, gorgonzola creamy sauce

Chicken Florentine 32

Spinach, mozzarella in a white wine sauce

Chicken Francese 32

Coated with egg in lemon butter
white wine sauce

Chicken Scarpariello 32

Potatoes, roasted red peppers,
white wine sauce

Chicken Parmigiana 32

Breaded chicken breast topped with
mozzarella and marinara

Chicken Cacciatore 32

Roasted peppers, onions and red sauce

Chicken Marsala 32

Mushrooms and marsala wine sauce

Chicken Piccata 32

Lemon butter caper sauce

Chicken Milanese 30

Fried breaded chicken breast

Bella Vita Veal 37

Topped with mozzarella,
prosciutto, parmigiano,
gorgonzola creamy sauce

Veal Piccata 37

Lemon butter
caper sauce

Veal Parmigiana 37

Breaded veal topped with
mozzarella and marinara

ALL MAIN COURSES SERVED WITH SIDE A PASTA OR VEGETABLES!