

Meeting Date: \_\_\_\_\_

**APPLICANT INFORMATION:**

Name of applicant(s): SOPIA'S KITCHEN LIT LLC

Trade name (DBA): COSTA AZZURRA

Premises address: 120 MULBERRY ST.

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

**CONTACT INFORMATION:**

Principal(s) Name(s): ANDRES DOMINGUEZ

Office or Home Address: 120 MULBERRY ST

City, State, Zip: NY, NY, 10013

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

Landlord Name / Contact: [REDACTED]

Landlord's Telephone and Fax: [REDACTED]

| NAMES OF ALL PRINCIPAL(s): | NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD                |                   |
|----------------------------|------------------------------------------------------------------|-------------------|
| <u>ANDRES DOMINGUEZ</u>    | <u>(MANAGER)</u>                                                 |                   |
|                            | <u>SOPIA'S NY INC 143 MULBERRY ST. OP# 0340-25-126081</u>        | <u>SINCE 2021</u> |
|                            | <u>SOPIA OF PASTA LLC 511 E 12TH ST OP# 0340-25-115578</u>       | <u>SINCE 2024</u> |
|                            | <u>54 CLIFTON COUNTRY RD</u>                                     |                   |
|                            | <u>SOPIA'S OF CLIFTON PARK CLIFTON PK. NY OP# 0340-24-229889</u> | <u>SINCE 2023</u> |

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):  
WE ARE A FAMILY RESTAURANT THAT WILL FOCUS ON

**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:

ITALIAN RESTAURANT (BUONA NOTTE)

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 OP#0340-22-108581 EXP. 11/30/26 SINCE /

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 WALKUPS

Zoning Designation: C6-2G

Zoning Overlay or Special Designation (applicable) 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  
2 FLOORS

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 BUILT PRIOR TO 1933

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: WE WILL CHANGE THE SIGN AND THE AWNING

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? APPROX 2600 SQ FT

If more than one floor, please specify square footage by floors: 1st - 1825 BSMR APPROX 1775

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

NO

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

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? 25 Total table seats? 68

Total number of bars? 0 Total bar seats? 0

Total number of "other" seats? 0 please explain: \_\_\_\_\_

Total OVERALL number of seats in Premises: 68

## 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: 1st fl.

\* 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: \_\_\_\_\_

Sunday:  $11^A$  to  $11^P$    Monday:  $11^A$  to  $11^P$    Tuesday:  $11^A$  to  $11^P$    Wednesday:  $11^A$  to  $11^P$    Thursday:  $11^A$  to  $11^P$    Friday:  $11^A$  to  $11^P$    Saturday:  $11^A$  to  $11^P$

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

Will you have TV's ? ✓ no \_\_\_ yes ( how many? ) \_\_\_\_\_

Expected Volume level: ☒ Background (quiet) ☐ Entertainment level ☐ Amplified Music  
(check all that apply)

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

Please describe your sound system and sound proofing: IPOD 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 ½ " x 11").***

Indicate the distance in feet from the proposed premise:

Name of School / Church: MOST PRECIOUS BLOOD CHURCH

Address: 113 BAXTER ST. Distance: 184 Ft.

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: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_

Email : \_\_\_\_\_

Application submitted on  
behalf of the applicant by:

\_\_\_\_\_  
Signature

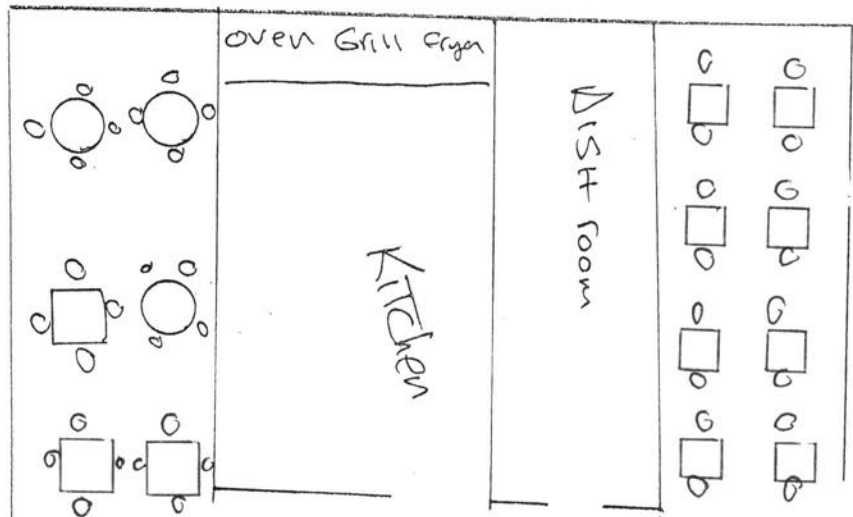
Print or Type Name MICHAEL KELLY

Title AUTHORIZED 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.

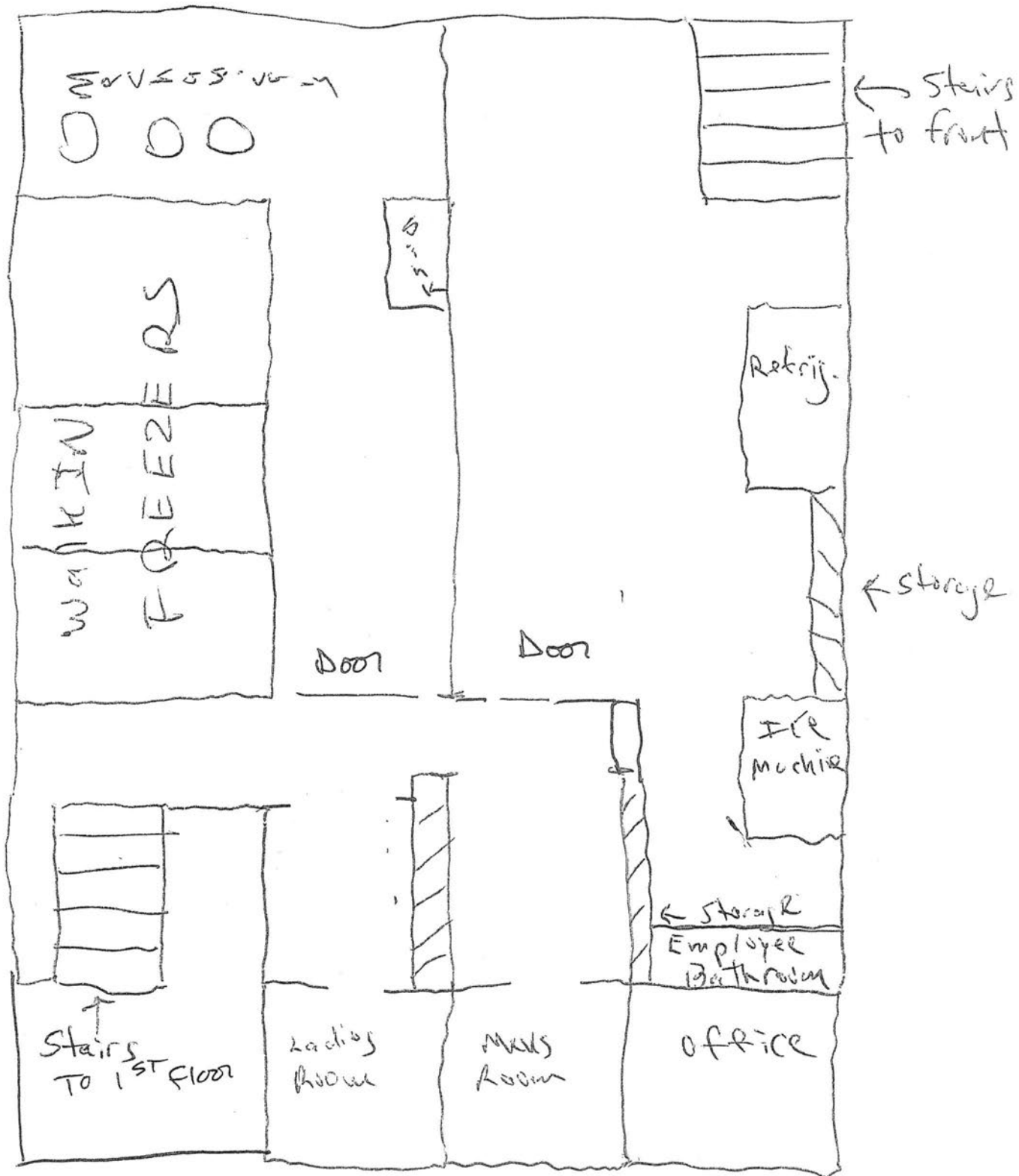


Community Board 2,  
Manhattan SLA Licensing  
Committee Donna Raftery, Chair



Entrance  
Door

# Basement Floor Plan



## APPETIZERS

- Pane all' Aglio** .... \$8.00  
Toasted garlic bread with paprika & Parmesan
- Bruschetta** .... \$15.00  
Grilled bread topped with goat cheese, ricotta tomatoes, red onions, basil & aged balsamic
- Mozzarella Sticks** .... \$15.00  
Fried breaded mozzarella with a side of little spicy marinara sauce
- Arancini** .... \$16.00  
Rice balls made with parmesan cheese, parsley, white truffle oil & served with chipotle aioli
- Funghi Ripieni** .... \$18.00   
Stuffed mushrooms with pancetta, pine nuts, cheese in a white wine sauce
- Cozze Fra Diavolo** .... \$19.00  
Sautéed mussels in a spicy tomato sauce

- Clams Oreganata al Forno** .... \$19.00  
Baked Clams topped with breadcrumbs, oregano, garlic & served over scampi sauce
- Carpaccio di Manzo** .... \$20.00  
Thinly sliced raw beef drizzled with extra virgin olive oil, lemon, shaved parmesan cheese, capers, arugula
- Calamari Fritti** .... \$20.00  
Breaded fried calamari with a side of little spicy marinara sauce
- Antipasto Italiano** .... \$25.00  
Assortment of Italian cured meats and cheeses, Prosciutto di parma, sweet soppressata, copa, bresaola, smoked prosciutto, fresh mozzarella, parmesan cheese and olives
- Roasted Octopus alla Sofia** .... \$27.00  
Tender roasted octopus served with cauliflower puree, cherry tomatoes & roasted pepper sauce

## INSALATA

- Arugula** .... \$12.00  
Arugula, cherry tomatoes, red onions, carrots, feta cheese, fresh seasonal fruit, balsamic dressing
- Mista** .... \$12.00  
Mix greens, red onion, tomato, carrots, balsamic dressing
- Caesar Salad** .... \$14.00  
Romaine lettuce, croutons, shaved parmesan, caesar dressing
- Mango Salad** .... \$16.00   
Arugula, mango, red onions, cranberry, almonds, feta cheese, mango vinaigrette
- Toscana** .... \$14.00   
Mixed greens, walnuts, pear, gorgonzola cheese, balsamic dressing

- Caprese** .... \$15.00  
Imported buffalo mozzarella, tomatoes, fresh basil, extra virgin olive oil, balsamic dressing
- Beets Carpaccio** .... \$16.00  
Thinly sliced beets, arugula, cherry tomatoes, carrots, red onions, feta cheese, truffle oil, balsamic dressing
- Prosciutto and Burrata** .... \$20.00  
Imported burrata cheese, prosciutto di parma, tomatoes, fresh basil with balsamic dressing
- Sofia's Salad** .... \$16.00   
Baby spinach, caramelized walnuts, orange, cherry tomatoes, fresh mushrooms, feta cheese, balsamic dressing

## BRICK OVEN PIZZA

- Margherita** .... \$18.00  
Tomato sauce, fresh mozzarella, fresh basil
- Calabria** .... \$20.00  
Tomato sauce, fresh mozzarella, pepperoni, fresh basil
- Bianca** .... \$20.00  
Fresh mozzarella, ricotta, spinach
- Hawaiana** .... \$20.00  
Tomato sauce, fresh mozzarella, ham, pineapple
- Salsiccia** .... \$20.00  
Spicy Italian sausage, cherry tomatoes
- Four Cheese** .... \$22.00  
Fresh mozzarella, ricotta, gorgonzola, parmesan cheese

- Diavola** .... \$22.00  
Tomato sauce, fresh mozzarella, spicy soppressata, caramelized onions
- Quattro Stagioni** .... \$24.00  
Roasted peppers, prosciutto di parma, mushrooms, artichoke
- Sofia's** .... \$25.00  
Tomato sauce, fresh mozzarella, pepperoni, soppressata, sausage, pancetta
- Di Parma** .... \$27.00  
Tomato sauce, fresh mozzarella, prosciutto di parma, arugula
- Burrata** .... \$27.00  
Tomato sauce, fresh mozzarella, baby arugula, balsamic glaze, shredded parmesan cheese, with burrata cheese and truffle oil

## SIDES

- |                                   |                                      |                                   |
|-----------------------------------|--------------------------------------|-----------------------------------|
| <b>Asparagus</b> .... \$10.00     | <b>Mixed Vegetables</b> .... \$10.00 | <b>Truffle Fries</b> .... \$12.00 |
| <b>Broccoli Rabe</b> .... \$10.00 | <b>Mashed Potatoes</b> .... \$12.00  | <b>Meat Balls</b> .... \$13.00    |

 Menu Options Containing Nuts

## OUR HOUSE MADE PASTAS

- Spaghetti Pomodoro** ..... \$18.00  
Served with homemade tomato sauce & basil
- Fettuccine Alfredo** ..... \$22.00  
Homemade fettuccine pasta in a white cream sauce and parmesan cheese
- Penne alla Vodka** ..... \$22.00  
Penne in a tomato cream sauce, shallots, butter, parmesan cheese and basil
- Spaghetti Carbonara Traditional** ..... \$25.00  
Spaghetti with guanciale, pecorino cheese, black pepper and egg yolk
- Tortellini alla Panna** ..... \$25.00  
Meat tortellini stuffed with pancetta in white cream sauce with mushroom, black and red crushed pepper
- Linguine Primavera** ..... \$22.00  
With sautéed vegetables in a garlic, white wine sauce
- Rigatoni Cacio e Pepe** ..... \$22.00  
With grated Pecorino Romano cheese, butter and fresh ground black pepper
- Rigatoni alla Pesto** ..... \$23.00  
Homemade pesto, peanuts, basil, olive oil, garlic & parmesan cheese with a touch of heavy cream
- Lasagna al Forno** ..... \$26.00  
Handmade layered flat wide fresh pasta with beef Ragu in a bechamel sauce (milk, flour, butter) and ricotta cheese
- Rigatoni alla Bolognese** ..... \$24.00  
Handmade flat ribbon pasta in a classic tomato meat sauce with a touch of cream
- Orecchiette alla Salmone** ..... \$28.00  
Chunks of Atlantic salmon, shallots in a pink sauce
- Ficocchetti Pear and Gorgonzola** ..... \$24.00  
Stuffed ficocchetti pasta with fresh pears and gorgonzola cheese in a cream sauce

- Gnocchi alla Sofia's** ..... \$24.00  
Homemade ricotta dumplings in a creamy gorgonzola cheese sauce and fresh spinach
- Orecchiette alla Barese** ..... \$25.00  
Bar-shaped pasta cooked with homemade Italian sausage, broccoli rabe & fresh basil with garlic olive oil sauce
- Pappardelle Truffle** ..... \$40.00  
Homemade pappardelle, cream sauce, truffle oil, cremini mushroom, fresh truffles
- Linguine alle Vongole** ..... \$30.00  
Sautéed Manila clams in a white wine sauce, fresh parsley, garlic and extra virgin olive oil
- Fettuccine alla Pescatora** ..... \$39.00  
Homemade fettuccine with mussels, clams, shrimp, calamari, scallop, spicy tomato sauce
- Linguini alla Aragosta** ..... \$42.00  
Homemade linguini served with lobster tail in a light roasted cherry tomato sauce
- Spaghetti Puttanesca** ..... \$24.00  
Homemade spaghetti served with anchovies, capers, onions, garlic, kalamata olives, cherry tomatoes and light tomato sauce
- Shrimp Scampi** ..... \$29.00  
Sautéed shrimp served over homemade linguini in a garlic white wine butter lemon sauce
- Bucatini alla Matriciana** ..... \$24.00  
Homemade bucatini served with onions, white wine, pancetta, cherry tomatoes on a mildly spicy tomato sauce
- Pappardelle al Ragu Napoletano** ..... \$29.00  
Homemade pappardelle served with short rib ragu in a light tomato brown sauce
- Bucatini al Pistacchio** ..... \$28.00  
Homemade bucatini, pistachio, basil, mint and pecorino romano pesto

☛☛☛ Add Protein / Chicken or Shrimp

## RISOTTO

- Primavera** ..... \$22.00  
Risotto served with vegetables in a white wine sauce
- Funghi** ..... \$25.00  
Sautéed mixed mushrooms, shallots, parmesan cheese, and white truffle oil
- Di Mare** ..... \$38.00  
Clams, mussels, scallops, calamari, shrimp in a light tomato sauce
- Alla Carbonara** ..... \$27.00  
Creamy risotto with parmesan cheese, crispy guanciale, black pepper, raw egg yolk

☛☛☛ Add Protein / Chicken or Shrimp

## HOMEMADE RAVIOLI

- Cheese** ..... \$20.00  
Stuffed with ricotta and parmesan cheese in a pink sauce
- Spinach and Ricotta** ..... \$22.00  
Served in light tomato sauce
- Mushroom** ..... \$25.00  
Ricotta, pecorino cheese, mushrooms, served in porcini cream sauce with touch of truffle oil
- Lobster** ..... \$29.00  
Stuffed with lobster meat, asparagus, cherry tomatoes, served with bisque sauce

☛☛☛ Add Protein / Chicken or Shrimp

## CHICKEN

- Milanese** ..... \$22.00  
Served with arugula salad
- Eggplant Parmesan** ..... \$25.00  
Breaded eggplant covered in tomato sauce & mozzarella

- Marsala** ..... \$28.00  
Golden pan fried chicken & mushrooms in a rich marsala wine sauce
- Chicken Parmesan** ..... \$27.00  
Breaded thinly pounded chicken breast covered in tomato sauce & mozzarella

- Pollo alla Francese** ..... \$28.00  
Floured chicken and soaked in beaten eggs, sautéed in a lemon, butter, wine sauce
- Pollo Scarperello** ..... \$30.00  
Chicken breast, mushrooms, sausage, rosemary & brown sauce

## MEATS

- Short Ribs** ..... \$36.00  
Served with cauliflower puree
- Filet Mignon (9oz.)** ..... \$40.00
- Lamb Chop** ..... \$40.00
- Rib Eye Steak (14 oz.)** ..... \$49.00  
All served with broccoli rabe and roasted potatoes

## VEAL

- Veal Parmesan** ..... \$28.00  
Breaded thinly pounded veal covered in tomato sauce and mozzarella
- Veal Picata** ..... \$30.00  
Pounded veal medallions pan served in a white wine, lemon and capers sauce
- Vitello alla Saltimbocca** ..... \$30.00  
Pounded veal medallion topped with sage prosciutto, mozzarella, brown sauce

## PESCI

- Salmone** ..... \$32.00  
Pan fried with sautéed spinach and dijon mustard sauce
- Branzino alla Brace** ..... \$38.00  
Fillet branzino pan fried, asparagus, mashed potatoes, chef's secret sauce
- Chilean Sea Bass** ..... \$45.00  
10 oz. golden pan fried Sea Bass served with mashed potatoes, broccoli rabe, chef's