

Meeting Date: October 2026

APPLICANT INFORMATION:

Name of applicant(s): 470 Broome Cafe LLC

Trade name (DBA): Francesco

Premises address: 55 1/2 Greene Street a/k/a 470 Broome Street

Cross Streets and other addresses used for building/premise:

Broome Street and Spring Street

CONTACT INFORMATION:

Principal(s) Name(s): Francesco Perillo

Office or Home Address: 55 1/2 Greene Street a/k/a 470 Broome Street

City, State, Zip: New York, NY 10013

Telephone #: [REDACTED] email [REDACTED]

Landlord Name / Contact: Premier 470 Broome Realty II LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):

Francesco Perillo

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

N/A

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

Morning bakery and all day bistro

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:

Dr. Smood 2017-2024

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: 5 Year Built : _____

Describe neighboring buildings: Mixed use

Zoning Designation: M1-5/R7X

Zoning Overlay or Special Designation (applicable) _____

Block and Lot Number: 486 / 7502

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 : No exterior changes

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? 8

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? 36

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? Approximately 1,600 square feet

If more than one floor, please specify square footage by floors: 1st floor: 1,200 sf; Basement: 400 sf

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

60 sf

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

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? 10 Total table seats? 20

Total number of bars? 1 Total bar seats? 0

Total number of "other" seats? 6 please explain: _____ Counter seats

Total OVERALL number of seats in Premises : 26

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 0

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:
8AM to 10PM 8AM to 10PM 8AM to 10PM 8AM to 10PM 8AM to 10PM 8AM to 10PM 8AM to 10PM

Will the business employ a manager? ☐ no ☒ yes, name / experience if known : To be determined

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? _____

Please describe your sound system and sound proofing: Ceiling soundproofed 3 years ago,

sonos decorated small speakers

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) Employee will be designated to monitor the exterior of the restaurant to ensure that our neighbors are not disturbed.

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: Francesco Perillo Phone [REDACTED]

Address: 55 1/2 Greene Street, New York, NY 10013

Email: [REDACTED]

Application submitted on
behalf of the applicant by:

X [Signature]
Signature

Print or Type Name Francesco Perillo

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.

[Signature]

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

Valerie De La Rosa, Chair
Eugene Yoo, First Vice Chair
Donna Raftery, Second Vice Chair



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Community Board No. 2, Manhattan

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COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE ADDENDUM FOR OUTDOOR SEATING

For a Liquor License Application that includes any outdoor areas, please complete the following:

- Submit a diagram of outdoor seating indicating length and width of area(s) and location of all tables and chairs. Include all obstructions (trees, fire hydrants, proximity to bus stops, bike racks, signs, etc.).
- Submit photos of the premises where the sidewalk café and/or roadbed will be located. Required photos show one frontal, one left and one right side view of proposed sidewalk café and/or roadbed.
 - Photos must show complete sidewalk and/or roadway area where sidewalk café and/or roadbed will be including views to curb and neighboring properties.
 - For rear yard, show photos of yard and surrounding area, including upper view of adjacent buildings.

Name of Applicant: 470 Broome Cafe LLC

Address of Premises: 55 1/2 Greene St a/k/a 470 Broome St

Sidewalk café will have no more than (If premises is located on a corner please indicate for both streets):

4 tables and 8 seats on Greene Street

_____ tables and _____ seats on _____ Street

Hours of sidewalk café: 8am to 10pm.

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): _____

N/A

Roadbed will have no more than (If premises is located on a corner please indicate for both streets):

_____ tables and _____ seats on _____ Street

_____ tables and _____ seats on _____ Street

Hours of roadbed: _____ to _____.

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): _____

Rear yard / Rooftop (circle) will have no more than _____ tables and _____ seats

Hours of rear yard / rooftop: _____ to _____.

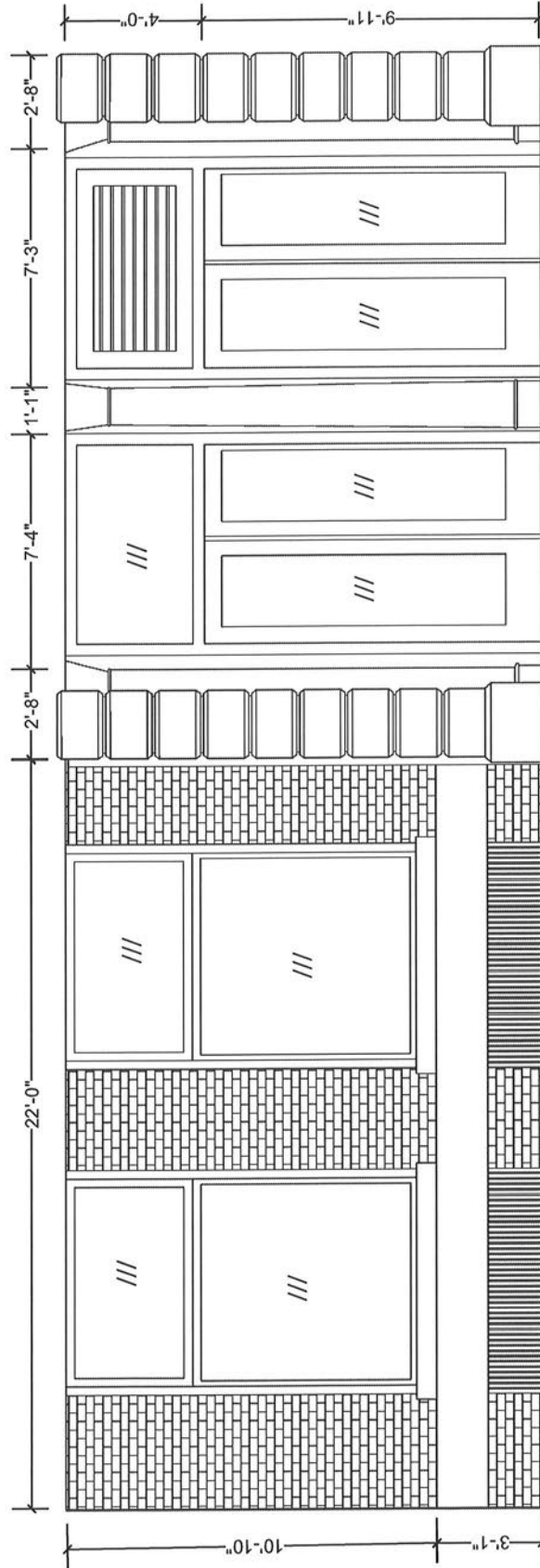
Does seating extend beyond the business frontage? ☒ No ☐ Yes

Will outdoor dining structures **on the sidewalk** be enclosed on three (3) or more sides? ☐ No ☐ Yes N/A

Will outdoor dining structures **on the roadbed** be enclosed on three (3) or more sides? ☐ No ☐ Yes

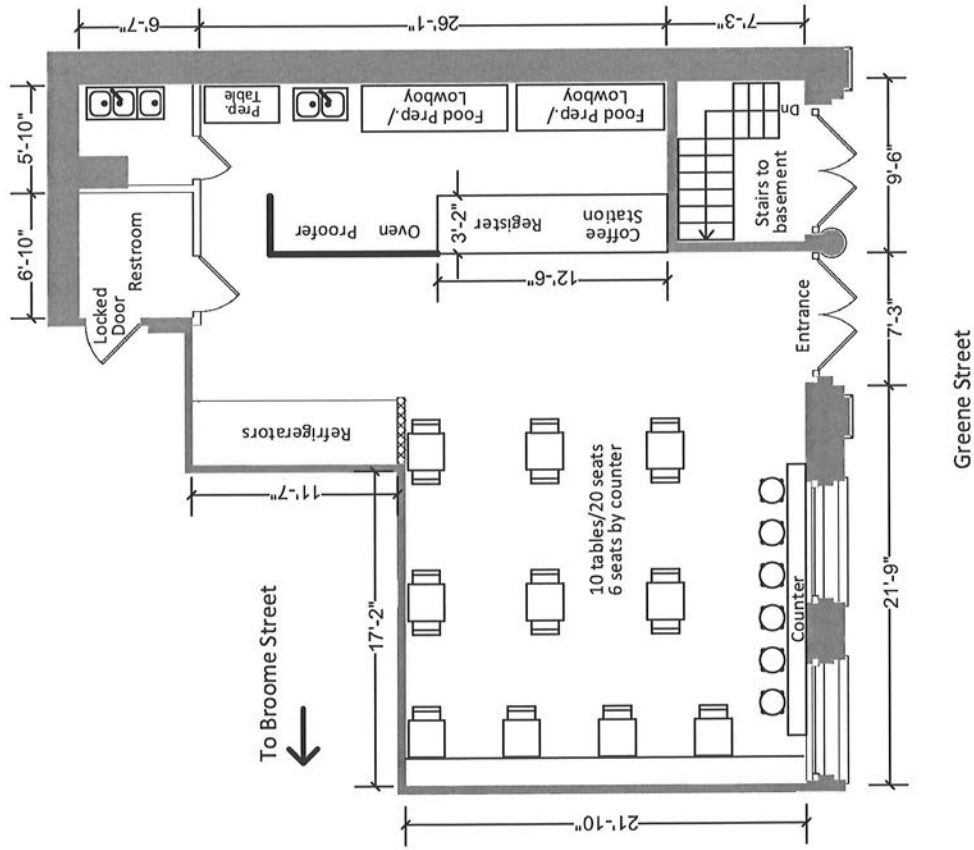
Is there any outdoor music, speakers or TVs? ☒ No ☐ Yes, please describe: _____

Will heating elements be used? ☒ No ☐ Yes, please describe: _____



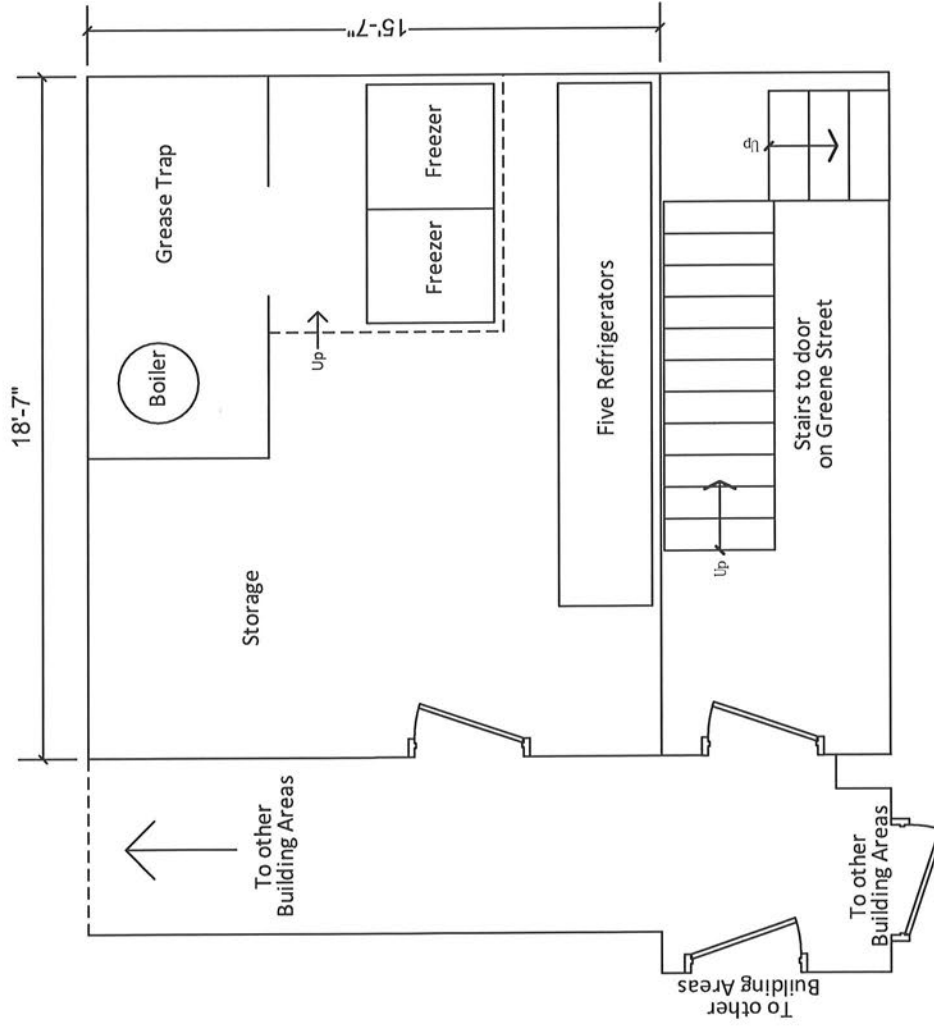
FRONT ELEVATION
470 Broome Street AKA
55½ Greene Street
New York, NY

NOT TO SCALE



INTERIOR DIAGRAM – 1st Floor
470 Broome Street AKA
55½ Greene Street
New York, NY

NOT TO SCALE



INTERIOR DIAGRAM – Basement
470 Broome Street AKA
55½ Greene Street
New York, NY

NOT TO SCALE

RENEWAL CC AFFILIATION
BY 470 BRUMBLE CAFE LLC
TOTAL RANCT, SOHO
DATE: MARCH 13, 2026

FRANCESCO SOHO
RESTAURANT

TABLE SET UP:
• 4X ROUND TABLES
WITH A 24" DIAMETER
• 8X CHAIRS WITH A
17"X17" SURFACE

NEIGHBORING
TENANT

PLANTS

UMBRELLAS WITH
WEIGHTED BASE

WINDOW

WINDOW

F'S
ENTRANCE

BASEMENT
ENTRANCE

PROPOSED
SETUP AREA

CLEAR PATH

10'

SIDEWALK

EXIST.
STREET LIGHT

GREENE STREET

WALL TO CURB
12.5'

DOOR TO CURB
14.5'

Modern Italian Tapas

Daily House Breads

Maldon Salt, EV00 9

Anchovies, Stracciatella, Brioche 19

Burrata, Roasted Seasonal Vegetables,
Toasted Sourdough 26

Bruschetta Pomodoro del Piennolo 14

Ora King Salmon Carpaccio 29

Bluefin Tuna Tartare 32

Vitello Tonnato, Capers 27

Marinated Fennel and Orange Salad 23

Signature Herbs Salad 25

Radicchio and Pecorino Salad 24

Pasta

Fusilloni ai Tre Pomodori 25

Spaghettoni Pesto di Zucchini 28

Penne Radicchio e Taleggio 27

Padellino Pizza

Margot (San Marzano, Mozzarella) 26

Nerano (Zucchini, Mozzarella, Mint) 27

Amalfi (Red and Yellow Datterini
Tomatoes, Mozzarella, Lemon Zest) 27
(add Burrata +8)

Dolci

Panna Cotta, Fresh Fruits 16

Tiramisù 14

Special of the Week (ask waiter)

*If you have a food allergy, please notify us upon ordering.



BREAKFAST ALL-DAY

Breakfast Plate 23

folded eggs (pasture raised), seasonal vegetables, avocado, spinach, house sourdough

Avocado Toast 17

house sourdough, pickled onions, dill, evoo, maldon salt
add salmon +12, eggs +9

Ricotta, Tomato Za'atar 17

toasted house sourdough, ricotta, vine tomatoes, evoo, za'atar

Smoked Salmon Toast 21

wild smoked salmon, house rye bread, cream cheese, dill, capers

Yogurt & Granola Bowl 17

whole milk greek yogurt, house granola, raw honey, fresh berries, banana

Fruit Bowl 14

a selection of fresh seasonal fruits

Approach

Organic, seasonal ingredients.

Regenerative farming

WRAPS

(on whole wheat tortilla; for collard green leaf +1)

Roasted Chicken Wrap 19

vine tomatoes, slow-roasted chicken salad (celery, house mayo), cucumbers, spinach, house mayo

Wild Albacore Tuna Wrap 19

vine tomatoes, wild albacore tuna mix (celery, house mayo), cucumbers, spinach, house mayo

Roasted Veggies Wrap 18

cherry tomatoes, red & yellow peppers, spinach, caramelized shallots, house mayo

SALADS

Caesar 19

lettuce, parmigiano reggiano 24 mesi, house mustard, capers, cetara anchovies, sourdough croutons
add chicken salad +9, roasted chicken +11

Arugula 19

arugula, roasted cherry tomatoes, walnuts, modena balsamic glaze, house basil pesto
add burrata +7

Farro 21

soft boiled farro, roasted cherry tomatoes, roasted carrots, ricotta, arugula, walnuts

SANDWICHES

(standard bread: house baguette; sourdough or focaccia +2)

Gouda 17

gouda, vine tomatoes, house pickled cucumbers, french butter

Roasted Turkey 19

oven-roasted turkey, vine tomatoes, lettuce, house mayo

Jambon Beurre 19

prosciutto cotto, french butter, gruyère aop, pickled cucumbers, black pepper

Mushroom Pecorino 18

oven-roasted mushrooms, pecorino romano, house basil pesto, caramelized shallots

Roasted Chicken Salad 21

oven-roasted chicken, house mayo, celery, pickled cucumbers, dill

Bresaola 22

artisanal bresaola, parmigiano reggiano 24 mesi, arugula, modena balsamic glaze, toasted almonds, lemon squeeze, evoo

Wild Albacore Tuna 21

wild caught albacore tuna, house mayo, celery, cucumber, vine tomatoes

Pastries

Ask about our in-house pastries, baked daily

Weekly Specials

Ask about our daily and weekly specials

*Please notify your server of any allergies or dietary restrictions upon ordering.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, or unpasteurized juices, may increase risks of foodborne illness.



COLD PRESSED JUICES

(pressed in-house daily,
unpasteurized)

Green 12

celery, cucumber, red apple,
spinach, parsley, ginger

Immunity 12

filtered water, ginger, lemon, lime,
turmeric, raw honey, oregano,
cayenne pepper

Fruits 12

strawberry, pear, orange,
pineapple

Beet Carrot 12

beet, ginger, carrot, apple,
pineapple

Power Shot 6

ginger, turmeric, lime

SMOOTHIES

Cacao Protein 14

pea protein, cocoa powder,
banana, avocado, dates, milk of
choice

Green Power 14

pea protein, spinach, banana,
avocado, dates, milk of choice

Berry Beauty 15

pea protein, strawberry, banana,
avocado, dates, milk of choice

OTHER DRINKS*

(single origin coffee from
Cerrado Mineiro, Brazil;
regenerative farming)

Espresso 4.5

Americano 4.5

Macchiato 5

Cortado 5.5

Cappuccino 6.5

Flat White 6.5

Cold Brew 8

Latte 7

House Matcha 7.5

Ceremonial 8.5

Matcha

Chai 7.5

Tea 5

ask for available flavors

Hot Cocoa 7

Mocha 8

*for organic alternative
milks (oat, almond) +1
- for large size (16oz) or
extra shot, +1.5
- all beverages available
hot/iced



FRANCESCO GREENE STREET SOHO

Artisanal cooking and baking, slow and shared
Organic, seasonal ingredients from
regenerative farming

Spring 2026
All-Day Menu

a 20% gratuity is automatically added to parties of 5 or more