

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License/Sidewalk Cafe Stipulations Application

<b>CORPORATION NAME</b> Brasseria Family Hospitality LLC		<b>DOING BUSINESS AS (DBA)</b> TBD		
<b>STREET ADDRESS</b> 85 10th Avenue, New York, New York 10011		<b>CROSS STREETS</b> West 15th & West 16th Streets		<b>ZIP CODE</b> 10011
<b>OWNER</b> <i>(Attach a list of all the people that will be associated/listed with the license)</i>	<b>NAME:</b> Alberto Fraquelli	<b>ATTORNEY/ REPRESENTAIVE</b>	<b>NAME:</b> Bernstein Redo & Savitsky PC	
	<b>PHONE:</b> +447739173910		<b>PHONE:</b> (212) 651-3100	
	<b>EMAIL:</b> alberto@brasseriafamily.com		<b>EMAIL:</b> ben@brpclaw.com	
<b>MANAGER</b>	<b>NAME:</b> To be Determined	<b>LANDLORD</b>	<b>NAME:</b> 85 Tenth Avenue Assoc.	
	<b>PHONE:</b> To be Determined		<b>PHONE:</b> (212) 894-7411	
	<b>EMAIL:</b> To be Determined		<b>EMAIL:</b>	
<b>APPLICATION TYPE</b> ( <input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i> )				
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?		<input checked="" type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>
	What is/was the name and address of establishment?		[See Attached Rider]	
	What were the dates applicant was involved with this former premise?		[See Attached Rider]	
<input type="radio"/> <b>Corp</b> <b>Change/Class Change/Removal</b>	What is the license # and expiration date?		[See Attached Rider]	
	Is applicant making any alterations or operational changes?		<input type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>			
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?			
	<i>Please list/describe the nature of all the changes and attach the plans:</i>			
<b>METHOD OF OPERATION</b>				
<b>TYPE OF ALCOHOL</b>	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider			
<b>ESTABLISHMENT TYPE</b>	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)			
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		<input type="radio"/> <b>YES</b>	<input checked="" type="radio"/> <b>NO</b>	Intend to file after notice period (10/19/22)
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		<input checked="" type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		<input type="radio"/> <b>YES</b>	<input checked="" type="radio"/> <b>NO</b>	N/A
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>	

## Ownership Previous Licenses

Alberto Fraquelli and Andrea Fraquelli  
Brasserie Family Hospitality

### **La Brasserie**

42 Marylebone High Street  
W1U 5HD London, UK  
*Currently Operating*

### **Brasserie**

290 Westbourne Grove  
W11 2PS London, UK  
*Currently Operating*

**OPERATIONAL DETAILS (\*Closing time will be when establishment is vacated of all patrons)**

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	8:00am - 1:00am	8:00am - 1:00am	8:00am - 1:00am	8:00am - 2:00am	8:00am - 2:00am	9:00am - 2:00am	9:00am - 1:00am
	Kitchen	7:00am - 1:00am	7:00am - 1:00am	7:00am - 1:00am	7:00am - 2:00am	7:00am - 2:00am	8:00am - 2:00am	8:00am - 1:00am
	Music	8:00am - 1:00am	8:00am - 1:00am	8:00am - 1:00am	8:00am - 2:00am	8:00am - 2:00am	9:00am - 2:00am	9:00am - 1:00am
If you plan to have music, what type(s)? (Circle all that apply)		<b>BACKGROUND</b>		LIVE MUSIC	DJ	JUKE BOX	KARAOKE	

**OCCUPANCY**

	Capacity (Certificate of Occupancy)	Maximum # of Persons Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
<b>INSIDE</b>	240	240	68	196	0	2	19
<b>OUTSIDE</b> <i>(Other than sidewalk café)</i>	N/A				N/A		
<b>DCA APPROVED UNENCLOSED SIDEWALK CAFÉ</b>	N/A						

How many floors are there? What is the capacity for each floor?	Ground Floor - 218 Basement - 22	
How frequently will the owner(s) be at the establishment?	An owner will be there daily	
Will there be dancing?	YES	<input checked="" type="radio"/> NO
Will applicant have bottle or table service for beverage alcohol?	YES	<input checked="" type="radio"/> NO
Will applicant be hosting private; promotional or corporate events?	<input checked="" type="radio"/> YES	NO As custom in the industry, as requested by patrons
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="radio"/> NO No promoters
Will applicant have a security plan? If, yes please attach.	YES	<input checked="" type="radio"/> NO
Will security plan be implemented?	YES	NO N/A - Applicant is a restaurant without a security plan
Will State certified security personnel be used?	YES	<input checked="" type="radio"/> NO
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	NO N/A
Does applicant agree to notify MCB4 prior to making changes to its method of operation?	<input checked="" type="radio"/> YES	NO
Will applicant be using delivery bicycles? If yes, how many?	YES	<input checked="" type="radio"/> NO Applicant does not do delivery
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	YES	NO N/A - Applicant does not do delivery
Where will delivery bicycles be stored during the day when not in use?	N/A	

**MULTIPLE SPACES/FLOORS CAPACITY BREAKDOWN**

Space /Floor	Description/Use of Space	Capacity	Hours	# of Tables	# of Seats	# of Service Only Bars	# of Stand-Up Bars/Seats at Bar	Music
1 / Ground Floor	Restaurant	218	All hours of Operation	68	196	0	2	Recorded Background
Basement	Kitchen / Prep Kitchen / Storage [Employees Only]	22	All hours of Operation	0	0	0	0	N/A

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	Certificate of Occupancy
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO	
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> NO	

Community Notification/Relations			
<b>NOTIFICATION:</b> List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	[See attached list]	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.	E-mailed on 09/23/22		
Who was your contact person at each group you met with?	[See attached list]		
When did applicant post the notice that was provided?	09/28/22		
Where did applicant post the notice that was provided?	Front of building, lightposts		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="radio"/> YES	NO	To be provided
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="radio"/> YES	NO	



<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	Restaurants - Colicchio & Sons / L'Atelier		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Colicchio & Sons L'Atelier
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	New signage
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	New signage
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use a storm enclosure?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input type="radio"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input type="radio"/> YES	<input type="radio"/> NO	N/A - no operable windows
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input type="radio"/> YES	<input type="radio"/> NO	N/A - no operable windows
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	N/A - soundproofing already installed
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input type="radio"/> YES	<input type="radio"/> NO	Applicant will not have a sound engineer but will place speakers on the floor
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	One exhaust to the roof, one to the loading dock
Will the establishment have an illuminated sign?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Small existing canopy over door
Where will the air conditioner be located? What type is it?	Mechanical room / chilled water air handling units		
When was the air conditioner installed?	2008		

OUTDOOR ITEMS - OTHER THAN SIDEWALK CAFÉ		** OPEN RESTAURANT PROGRAM SEATING **	
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck, gazebo or open dining in the parking lane? If yes, which one(s)?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Possibly open dining
Are the floorplans for the outdoor space(s) included?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s) or on the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will there be no amplified music, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	Applicant does not have lightning plan but also does not have residential neighbors
If open dining in the parking lane, will applicant agree to leave the sidewalk free of any furniture?	<input type="radio"/> YES	<input type="radio"/> NO	Applicant is planning to apply for sidewalk dining and open restaurant dining if needed
If open dining, will you comply with all NYC DOT guidelines?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
If open dining, will the installation be year-round?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

**DCA APPROVED UNENCLOSED SIDEWALK CAFÉ \*\* SIDEWALK OPEN RESTAURANT SEATING \*\***

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="radio"/> YES	<input type="radio"/> NO	N/A - Authority will not license DCA sidewalk cafes at the moment
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant mark the perimeter of the café on the sidewalk?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the sidewalk café not provide standing space for drinking or smoking?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	Applicant does not have established lighting plan but does not have residential neighbors
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input type="radio"/> YES	<input type="radio"/> NO	Applicant will move furniture to safe storage but not necessarily inside establishment
Will all furniture be stored inside between December 21 <sup>st</sup> and March 21 <sup>st</sup> , and any other day when it rains or snows?	<input type="radio"/> YES	<input type="radio"/> NO	Applicant will move furniture to safe storage but not necessarily inside establishment
Will applicant use umbrellas?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closest obstruction including construction barricades?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
If open dining is in the parking lane, will applicant agree to remove its sidewalk café?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	



**ADDITIONAL STIPULATIONS: (Office Use Only)**

- Applicant will notify MCB4 in advance of any intention to utilize any outdoor seating, whether under Open Restaurants Program or otherwise

***To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.***

**ADDITIONAL STIPULATIONS: (Office Use Only), *Continued***

***To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.***

Manhattan Community Board 4 (MCB4) recommends:  
 (MCB4's recommendation is based on a vote taken at its  
 November 2, 2022 full board meeting, with 42 members voting in favor  
 of the recommendation, 0 members opposed, 0 members  
 abstaining and 1 present but not eligible)


Denial unless all stipulations agreed to by applicant/owner are part of the method of  
 operation  
 Denial  Approval

**CB4 REPRESENTATIVES**

 Nelly Gonzalez CB4 Assistant District Manager	 Frank Holozubiec CB4 BLP Committee Co-Chair	 Burt Lazarin CB4 BLP Committee Co-Chair
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**APPLICANT AGREEMENT WITH THE COMMUNITY**

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

<p><b>SIGN HERE</b> →</p>	<p>Alberto Fraquelli          PRINT NAME OF APPLICANT</p>	<p>X           SIGNATURE OF APPLICANT</p>	<p>10.03.2022          DATE</p>
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## 1. Menus



## STUZZICHINI

- Truffe arancini 7
- Fried White bait 6
- Bruschetta al pomodoro 5
- Bread basket (V) 4
- Olives 4
- Focaccia Nonna Rosa 7

# BRASSERIA

A LA CARTE

## TO SHARE

- Linguine ai crostacei 55  
The quick brown fox jumps over the lazy dog
- La Catalana 59  
The quick brown fox jumps over the lazy dog
- La Fiorentina 75  
The quick brown fox jumps over the lazy dog
- Pizzimonio di verdure con tagliere di formaggi 42  
The quick brown fox jumps over the lazy dog

## STARTERS

- Pepato di Cozze 11  
The quick brown fox jumps over the lazy dog
- Tartare di Ricciola 15  
The quick brown fox jumps over the lazy dog
- Ostriche 14/22  
6 or 12 Oyster
- Minestrone (VE)(GF) 8  
Piping hot home-made minestrone soup
- Melanzane alla parmigiana (V) 10  
Aubergine parmigiana
- Calamari fritti 11  
Fried squid with home-made tartare sauce
- Capesante alla pizzaiola (GF) 14  
Sautéed scallops with cherry tomato sauce, burrata cream and dried black olives
- Vitello Tonnato (GF) 14  
Veal with tuna mayo alla Piemontese
- La Bandiera (V)(GF) 14  
Burrata with tomatoes and basil
- Carpaccio di manzo al tartufo e parmigiano Reggiano (GF) 15  
Thinly sliced beef with truffle and parmesan shavings
- Prosciutto San Daniele e melone (GF) 15  
San Daniele ham (DOCG) with melon

## PIZZA

Gluten free base available

- LaB Classica (V) 13  
Tomato and fresh buffalo mozzarella, what more does one need?
- Crudo e rucola 17  
Tomato, mozzarella, Parma ham, parmesan shavings (DOCG) and rocket
- La Diavola di Notting Hill 16  
Tomato, mozzarella, spicy Calabrese salami and chilli
- Rucoletta (V) 15  
Mozzarella, fresh cherry tomato, rocket and parmesan shavings (DOCG)
- Quattro Formaggi (V) 16  
Mozzarella, gorgonzola, scamorza and parmesan
- Prosciutto e Funghi 16  
Tomato, mozzarella, ham and mushrooms
- Fiorentina (V) 15  
Tomato, mozzarella, egg and spinach
- Pizza in Bianco 12  
Tomato, mozzarella, egg and spinach
- Pizza in Bianco 12  
Tomato, mozzarella, egg and spinach
- Pizza in Bianco 12  
Tomato, mozzarella, egg and spinach

## PASTA

- All our Pastas are homemade and hand-rolled with Italian passion. Vegetariano spaghetti and pasta available
- Spaghetti pomodoro e basilico 12  
The Italian restaurant benchmark, spaghetti with tomato sauce
- Penne Arrabbiata 13  
Penne pasta with a spicy tomato sauce
- Paccheri alla Norma 13  
Nonna Rosa's Palermitana recipe, tomato, aubergine and dried ricotta cheese
- Fettuccine della casa 13  
Three generations of practice has gone into our fresh fettuccine with radicchio Trevisano and truffle cream
- Lasagna fatta in casa 13  
A timeless recipe from our ancestry
- Taglierini asparagi e gamberi 19  
Fresh taglierini with asparagus, king prawns, cherry tomatoes, garlic and chilli
- Zite con polpettine di manzo 16  
Zite pasta with homemade beef meatballs
- Tagliatelle al ragù d'anatra 15  
Fresh tagliatelle with duck ragù
- Linguine all'astice 34  
Linguine with lobster, fresh chilli, garlic and cherry tomatoes
- Gnocchetti al Granchio 19  
Linguine with clams, fish roe, chilli garlic and white wine
- Linguine alle vongole e bottarga 19  
Linguine with clams, fish roe, chilli garlic and white wine
- Risotto alla Pescatora 18  
Risotto with mixed seafood, garlic, chilli and parsley
- Risotto alla Porcini 18  
Risotto with mixed seafood, garlic, chilli and parsley
- Ravioli fatti in casa 15  
Salmon and Mascarpone cheese ravioli

## SALADS

- LaB Cob 15/19  
Our very own grilled chicken, bacon, avocado salad with LaB dressing
- Superfood salad 12  
Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds  
add mozzarella or marinated tuna +4  
add grilled chicken +7
- Lab Manhattan Milanese 15/19  
Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing
- Frittata della casa 14  
2 eggs omelette with ham and swiss cheese served with salad and french fries
- New salad 14  
The quick brown fox jumps over the lazy dog

## CARNE

- Fegato alla Veneziana (GF) 24  
Call's liver Venetian style or pan fried with butter and sage served with green beans and pancetta
- Cotoletta alla Milanese 29  
Golden breaded veal on the bone with cherry tomato, rocket salad and parmesan
- Filetto di manzo (GF) 35  
Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes
- Little Italy Chicken Parm 24  
Uncle Franco's favourite chicken Milanese topped with aubergine, mozzarella, tomato sauce and parmesan
- Scotadito di agnello 26  
Grilled scotch fillet steak plain or sliced with balsamic drops served with grilled vegetables and roast potatoes
- Tartare di Manzo 18/24  
Fresh tartare of beef. One thing we have learnt from our french neighbours. Finished off at the table by your waiter.

## PESCE

- Branzino alla Livornese (GF) 26  
Grilled wild seabass with tomato, olives and capers sauce served with caponata
- Salmone Quasi Vivo (GF) 26  
Lightly grilled wild salmon with pea puree
- Polpo (GF) 24  
Pan-fried octopus with paprika mayo served with baby potatoes
- Dover sole alla Mugnaia 45  
Pan-fried octopus with paprika mayo served with baby potatoes

## SIDES

- French fries 5.5
- Sweet potato fries 6.5
- The crispiest Zucchini fritti 6.5
- Spinach or Broccolini (GF) 5.5
- LaB roast potatoes 5.5
- Fresh tomato and red onion salad(GF) 5.5
- Mixed salad (GF) 6.5
- Green salad (GF) 5.5

# BRASSERIA

## COLAZIONE

### BOWLS

Fruit salad (VE)(GF)	7
Yoghurt with mixed berries and homemade nutty granola (V) Coconut Yoghurt available (VE)	7
Porridge with banana, raisin and cinnamon (V)	6
Yoghurt with mixed berries and homemade nutty granola (V) Coconut Yoghurt available (VE)	7
Yoghurt with mixed berries and homemade Coconut Yoghurt available (VE)	7

### PASTRIES

Croissant	2.5
Apricot Croissant	2.8
Almond Croissant	2.8
Chocolate Pastries	2.8
Homemade Lime & Coconut Cake (GF)	3.5
Homemade Banana Bread (GF)	3.5

### BREAKFAST

We use only the most orange yolks from our free range local British chickens.

Eggs any style served with granary toast (V)	7
LaB English breakfast Fried eggs with crispy bacon, sausage, mushrooms, grilled tomato, baked beans and 2 slice of bread of your choice	11
Crushed avocado with focaccia (VE) Add poached egg 11 (V)	8
Italian American (GF) Two fried eggs, crispy bacon and roast potato	11
Frittata della casa (GF) 2 eggs omelette with ham and swiss cheese	10
Crostino Milanese (V) Scrambled eggs on sourdough toast topped with parmesan (DOCC), mushroom and tomato	11
Scrambled eggs and wild smoked salmon (GF)	13
Egg Benedict, Florentine or Royale Poached egg on English muffins, hollandaise sauce with a choice of roast ham, spinach (V) or smoked salmon 13	11
Homemade ricotta pancakes with Canadian maple syrup and berries (V) or bacon	9
French toast bacon e banana French toast with maple bacon, banana and pecan nuts	9

### BREADS

Selection of three bread	5
White or Granary	2.5
Sourdough bread	2.5
Focaccia	2.5
Gluten free Bread	2.5

### SIDES

Mushrooms / Baked Beans	3
Grilled tomato	3
Sausage / Bacon	4
Spinach / Avocado	4
Grilled Halloumi	5

### COFFEE AND TEA

Espresso	2.7
Espresso Doppio	3.9
Ristretto	2.7
Macchiato	3
Americano	3
Cappuccino	3.9
Caffe latte	3.9
Ciocolata calda	4
Tea Infusions	3

### MINERAL WATER

San Benedetto Still 50/75cl	4/5
San Benedetto Sparkling 50/75cl	4/5

### JUICES

Fresh Orange	6
Fresh Grapefruit	6
Pineapple / Apple	4
Tomato	4

(V) Vegetarian  
(VE) Vegan  
(GF) Gluten-free

Allergies: Please ask a member of staff for any questions regarding allergies

# BRASSERIA

## DOLCI

### DOLCI

<b>LaB Cheesecake e salsa al lampone</b> Cheesecake with raspberry coulis	8
<b>Torta ai tre cioccolati (GF)</b> Triple chocolate cake	8
<b>Bavarese al Caffè (GF)</b> Coffee Bavarian cream	8
<b>Creme Caramel (GF)</b> Traditional creme caramel	8
<b>Tiramisu</b> The original tiramisu	8
<b>Tarte Tatin alle Pere</b> Pear Tarte Tatin served with vanilla ice-cream	8
<b>Mousse alla Gianduia (GF)</b> Gianduia chocolate mousse with caramel chocolate ganache and hazelnut	8

### FORMAGGI

<b>Selezione di Formaggi</b> Selection of Cheeses served with homemade marmalade and Crispy bread	11
--	----

### GELATI

<b>Coppa Cremosa 8</b> Vanilla, chocolate and hazelnut icecream
<b>Coppa Fruttosa 8</b> Raspberries, lemon and mango sorbet
<b>Ice - cream &amp; Sorbet Flavours</b> Vanilla, Chocolate, Hazelnut Raspberry, Lemon, Mango
<b>Not Gelato (GF)(VE) £2 each</b> Guilt free, Plant-based choc icecream bite. Choose between: Banana, Raspberry, Mango or Hazelnut & Cacao flavours.

### COFFEE AND TEA

Espresso	4
Espresso Doppio	5
Ristretto	4
Macchiato	4
Americano	4
Cappuccino	5
Caffe latte	5
Ciocolata calda	5
Tea Infusions	4

### GRAPPE

50ml

Grappa Tignanello Antinori	18
Grappa Nardini Bianca	13
Grappa Nardini Riserva	15
Grappa Bianca, Tenuta S. Lorenzo	13
Grappa Stravecchia, Tenuta S. Lorenzo	18
Grappa Greco di Tufo	9
Grappa Barili di Sassicaia, Poli	25
Grappa Secca Francoli	11

### LIQUORI

Amaro del Capo	
Averna	
Frangelico	
Amaro Lucano	
Parafante	
Amaretto Disaronno	
Amaro Montenegro	
Limoncello	

50ml

8
8
8
8
8
8
8
8

### DESSERT WINES

100ml

Dindarello Moscato	8
Torcolato Vespaioia	8
Capofaro Malvasia	8
Vinsanto Malvasia	10
Ricioto della Valpolicella (red) Corvina, Rondinella, Molinara	14

(GF) Gluten-Free

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% for our team

# BRASSERIA

WINE LIST



## BOLLICINE - SPARKLING

125 ml bottle

La Famiglia Fraquelli Prosecco Extra Dry	Veneto	NV	39
Franciacorta Cuvée Prestige Ed. 43, Ca' del Bosco	Lombardy	2018	112
Franciacorta Rosé Prestige Ed 43, Ca' del Bosco	Lombardy	2018	150
Champagne Jacquesson Cuvée 743	Champagne	2015	164
Champagne Cave de Turckheim Mayerling	Champagne	NV	45
Henners Brut	East sussex	NV	94
Champagne Drappier Carte d'Or Brut	Champagne	NV	115
Laurent-Perrier Rosé	Champagne	NV	218
Dom Pérignon	Champagne	2010	592

## ROSÈ

175 ml 500 ml bottle

M de Minuty Côtes de Provence Rosé uva	Provence	2020	50
Rosamara, costaripa, Mattia Lezzola uva	Toscana		45
Cipresseto Rosato, Santa Cristina uva	Toscana	2020	38
Calafuria Negroamaro Rosato, Tormaresca uva	Puglia	2020	50
Minuty Prestige Côtes de Provence Rosé uva	Provence	2020	64
Ch. Minuty 281 Côtes de Provence Rosé uva	Provence	2020	170

## BIANCHI - WHITES

175 ml

500 ml

bottle

Feudo Arancio Grillo, Sicilia 2020  
uva

Sicily

31

Lugana Catulliano, Pratello  
uva

Lombardy

44

Collio Sauvignon Blanc, Felluga  
uva

Friuli-Venezia Giulia

57

Petit Chablis, Hamelin  
uva

Burgundy

51

Ribolla Gialla, Vidussi Collio  
uva

Trentino-Alto Adige

37

Greco di Tufo, Cavalier Pepe  
uva

Campania

46

## TRENTINO, FRIULI & VENETO

bottle

Pinot Bianco, Tenuta J Hofstätter  
uva

Trentino-Alto Adige

2020

53

Joseph Gewurztraminer, Tenuta J Hofstätter  
uva

Trentino-Alto Adige

2020

66

Malvasia Dela Salento, Le Vigne di San Marco  
uva

Trentino-Alto Adige

2020

34

Vette Sauvignon Blanc, Tenuta San Leonardo  
uva

Trentino-Alto Adige

2020

49

Collezione Rossa dell'Umbria  
uva

Trentino-Alto Adige

2019

35

Refosco Collio, Pighin  
uva

Friuli-Venezia Giulia

2016

38

Levarie Soave Classico, Masi  
uva

Veneto

2020

37

Bardolino Classico di Negra  
uva

Veneto

2020

37

## PIEMONTE

bottle

Gavi di Gavi La Meirana, Broglia  
uva

2019

50

Barbera d'Alba "sovrana", Batasiolo  
uva

2018

50

Alasia Roero Arneis  
uva

2018

32

## T O S C A N A

bottle

Vernaccia di San Gimignano, Teruzzi uva	2020	43
Vivia, Le Mortelle, Antinori uva	2019	51
Riesling dal Langa Potere Colla uva	2018	44
Rosso di Montalcino, col d Orcia uva	2019	52
Corte Figharetto Ripasso Valpolicella uva	2016	53
Vermentino di Bolghari, Guado al Tasso uva	2020	70

## U M B R I A

bottle

Bramito Chardonnay, Castello della Sala, Antinori uva	2020	64
Conte della Vipera, Castello della Sala uva	2019	75
Orvieto Classico, vila barbi uva	2018	40
Cervaro della Sala, Antinori uva	2019	200

## A B R U Z Z O , C A M P A N I A & C A L A B R I A

bottle

Caparrone Abruzzo Passerina uva	Abruzzo	2019	31
Rocca Leoni Falanghina, Villa Matilde uva	Campania	2019	45
Tenuta Altavilla Fiano di Avellino, Villa Matilde uva	Campania	2020	53
Cappellaccio Aglianico Riserva uva	Campania	2015	46
Falanghina, Villa Raiano uva	Campania	2019	41
Cirò Bianco Segno, Librandi uva	Calabria	2020	34
Gravello Val di Neto Rosso IGT, Librandi uva	Calabria	2017	74

## SICILIA & SARDEGNA

bottle

Regaleali Bianco, Tasca uva	Sicilia	2020	34
Buonora Carricante, Tascante uva	Sicilia	2018	65
Syrah Caid Campo Reale uva	Sicilia	2019	55
Vermentino, Sella & Mosca uva	Sardegna	2020	44

## FRANCIA & INGHILTERRA

bottle

Pouilly-Fumé Les Chailloux Silex, Chatelain uva	Loire	2018	60
Sancerre Les Boffants, Charles Dupuy uva	Loire	2020	74
Chablis 1er Cru Fourchaume, Brocard uva	Burgundy	2019	95
Chablis Grand Cru Bougros, Jean-Marc Brocard uva	Burgundy	2018	189
Chassagne-Montrachet blanc, Thomas Morey uva	Burgundy	2018	169
Meursault Les Chevalières, Xavier Monnot uva	Burgundy	2018	176
Puligny-Montrachet, Henri de Villamont uva	Burgundy	2016	201
Henners Native Grace Barrel uva	East Sussex	2018	55



# LOMBARDIA & PIEMONTE

bottle

Corte del Lupo Rosso, Ca' del Bosco uva	Lombardia	2017	94
Dolcetto d'Alba, Prunotto uva	Piemonte	2020	46
Barolo, Prunotto uva	Piemonte	2017	118
Barbaresco, Prunotto uva	Piemonte	2018	98
Avamposti Slarina uva	Piemonte	2019	40

# TOSCANA

bottle

Badia a Passignano Chianti Classico Gran Selezione uva		2016	115
Guado al Tasso, Antinori uva		2014	334
Marchese Antinori Chianti Classico Riserva, TT uva		2018	110
Tignanello, Antinori uva		2017	353
Vino Nobile di Montepulciano, La Braccessa uva		2017	65
Cont'Ugo, Tenuta Guado al Tasso, Antinori uva		2017	117
Brunello di Montalcino Tenuta Greppo, Biondi Santi uva		2012	448
Brunello di Montalcino, Pian delle Vigne, Antinori uva		2015	160
Brunello di Montalcino Le Macioche, Fam' Cotarella uva		2016	200
Sassicaia uva		2017	940
Ornellaia uva		2014	696
Chianti Classico Granaio Melini uva		2017	42

## ROSSI - REDS

175 ml

500 ml

bottle

Regaleali Rosso Nero d'Avola, Tasca uva	Sicilia	2018	34
Podere Montepulciano d'Abruzzo, Umani Ronchi uva	Abruzzo	2019	31
Chianti Classico, Lamole di Lamole uva	Toscana	2019	54
Barbera d'Asti Fiulot, Prunotto uva	Piemonte	2019	45
Primitivo di Manduria, Vigne di San Marco uva	Puglia	2018	39

## TRENTINO - ALTO ADIGE

bottle

Teroldego Rotaliano Riserva, Mezzacorona uva		2018	38
Meczan Pinot Nero, Tenuta J Hofstätter uva		2019	62
Terre di San Leonardo, Tenuta San Leonardo uva		2017	50
Fojaneghe, Bossi Fedrigotti uva		2013	75

## FRIULI & VENETO

bottle

Malbec delle Tre Venezie, Reguta uva	Friuli-Venezia Giulia	2018	6
Bonacosta Valpolicella Classico, Masi uva	Veneto	2019	42
Costasera Amarone Classico, Masi uva	Veneto	2015	121
Brentino Merlot/Cabernet, Maculan uva	Veneto	2018	55
Lagrein riserva, Castel Firmian uva	Veneto	2015	46
Montresor 'urban Park' Appassimento uva	Veneto	2018	36

# T O S C A N A

bottle

Solaia uva	2016	1,175
Solaia uva	2011	893
Tignanello uva	2016	409
Tignanello uva	2015	400
Tignanello uva	2013	385
Tignanello uva	2011	423
Tignanello uva	2008	494
Tignanello uva	2015	841
Bolgheri Superiore Guado al Tasso uva	2012	353
Bolgheri Superiore Guado al Tasso uva	2008	424
Bolgheri Superiore Guado al Tasso uva	2006	423
Bolgheri Superiore Guado al Tasso uva	2006	931
Matarocchio (Cabernet Franc) uva	2013	1,391
Matarocchio (Cabernet Franc) uva	2011	798
Matarocchio (Cabernet Franc) uva	2009	547
Poggio alle Nane uva	2016	198
Ampio uva	2015	567
Brunello di Montalcino Riserva Vignaferruvia uva	2010	337
Brunello di Montalcino uva	2006	518

## T O S C A N A

bottle

Brunello di Montalcino uva		2013	424
San Felice Pugnello uva		2016	113

## M A R C H E , L A Z I O & A B R U Z Z O

bottle

Focara Pinot Noir, Fattoria Mancini uva	Marche	2017	82
Sangiovese, Fattoria Mancini uva	Marche	2018	50
Sodale Lazio Rosso IGT, Famiglia Cotarella uva	Lazio	2018	67
Montepulciano Splet, Valentina uva	Abruzzo	2018	81

## M O L I S E & B A S I L I C A T A

bottle

Macchiarossa Tintilia del Molise, Claudio Cipressi uva	Molise	2013	78
Il Sigillo, Cantine del Notaio (Organic) uva	Basilicata	2014	94

## P U G L I A & C A L A B R I A

bottle

Tormaresca Nèprica Primitivo uva	Puglia	2019	37
Ducale Salice Salentino Riserva uva	Puglia	2017	29
Tenuta serranova Susumaniello uva	Puglia	2017	37
Cirò Rosso Segno, Librandi uva	Calabria	2019	34

## SICILIA & SARDEGNA

bottle

Chiaia Nera Nerello Mascalese, Tascante uva	Sicilia	2017	65
Nicosia Frappato Bio uva	Sicilia	2019	38
Cannonau I Fiori, Pala uva	Sardegna	2019	43

## PORTOGALLO & SPAGNA

bottle

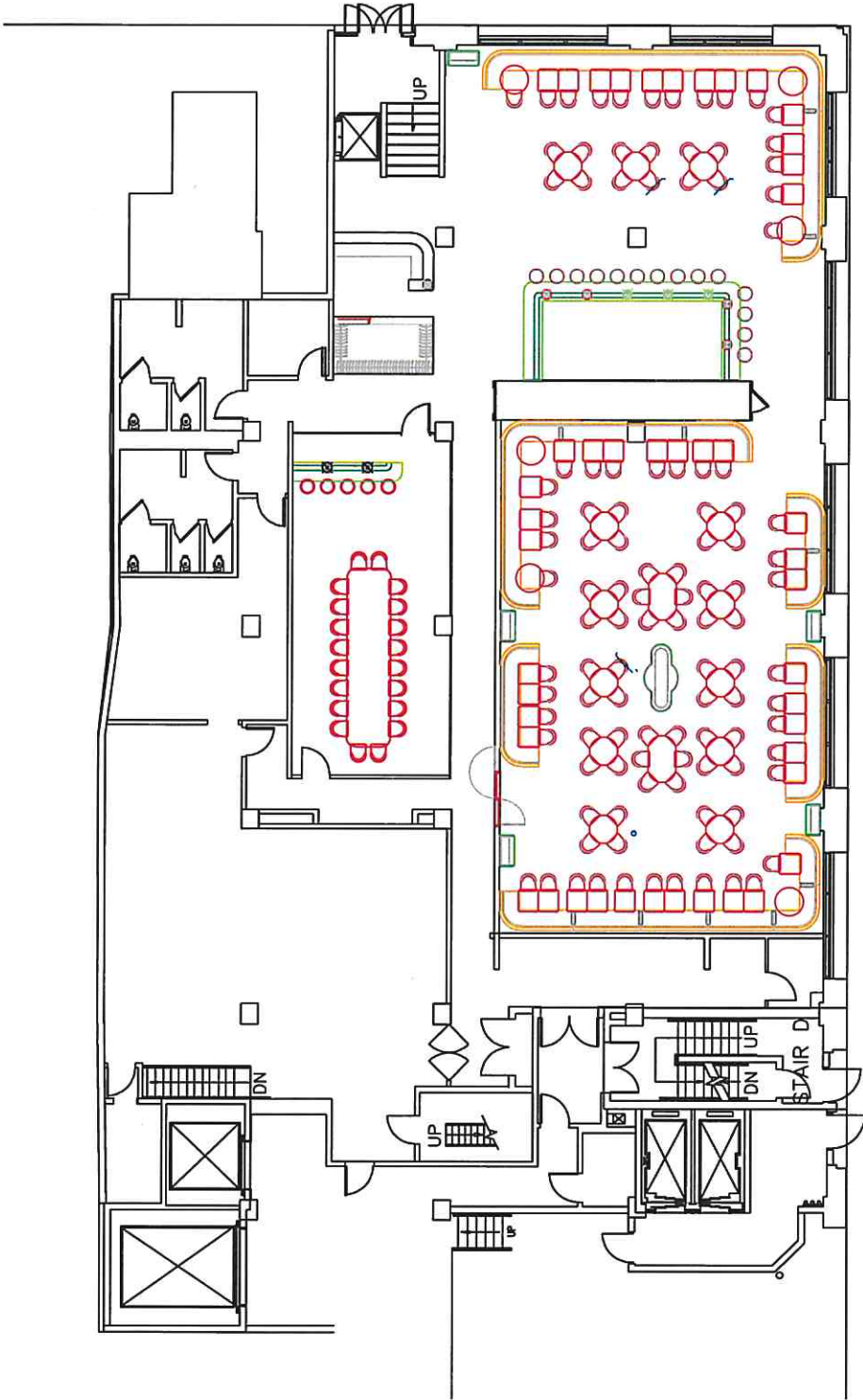
Xisto Ilimitado Douro Branco, Luis Seabra uva	Douro	2019	56
Vega Sicilia Unico uva	Castilla y León	2011	1,128
Vega Sicilia Valbuena 5º uva	Castilla y León	2016	458

## FRANCIA

bottle

Beaune 1er Cru Toussaints, Xavier Monnot uva	Burgundy	2018	157
Pommard 1er Cru Les Chanlins, Thomas Morey uva	Burgundy	2017	161
Volnay 1er Cru Clos des Chênes, Xavier Monnot uva	Burgundy	2018	197
Gevrey-Chambertin Les Crais, Jean-Michel Guillon uva	Burgundy	2017	190
Nuits-St-Georges Vieilles Vignes, Alain Michelot uva	Burgundy	2016	153

## 2. Floor Plans



15TH STREET

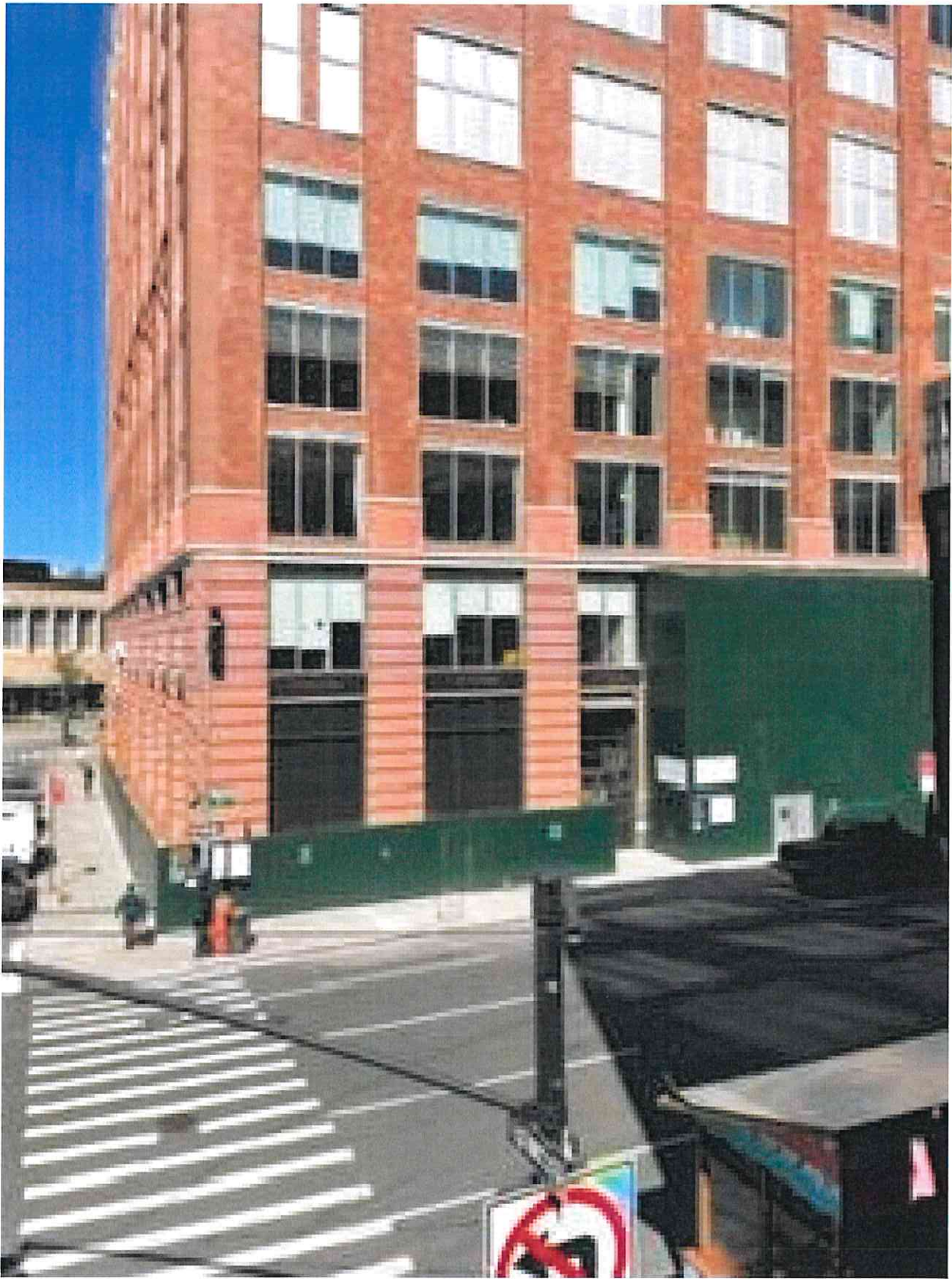




### 3. Photographs



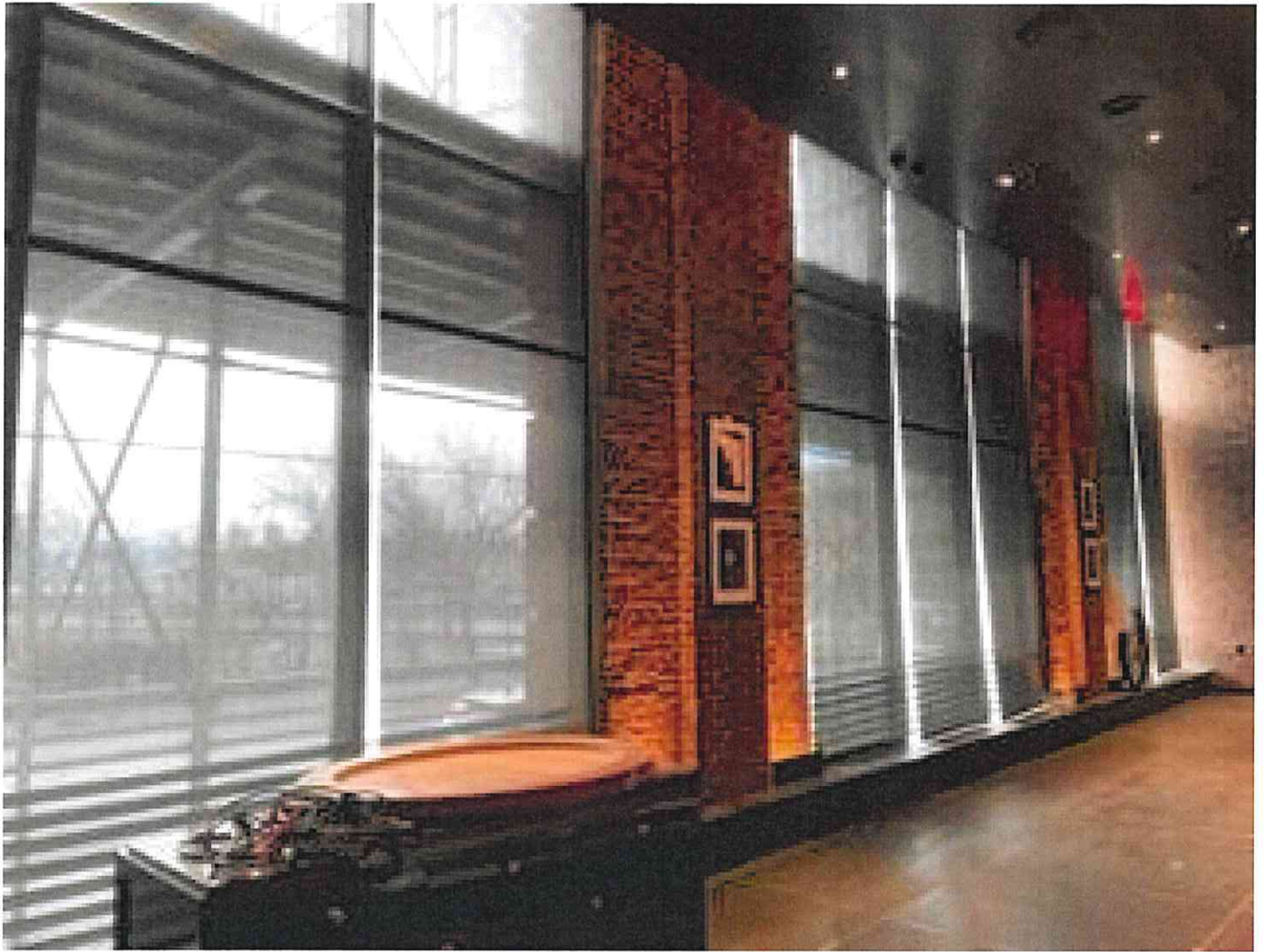




















CITY OF NEW YORK

MANHATTAN COMMUNITY BOARD No. 4

424 W 33<sup>rd</sup> Street, Suite 580 New York, NY 10001  
tel: 212-736-4536

<https://cbmanhattan.cityofnewyork.us>

## PUBLIC NOTICE

Business Licenses and Permits Committee  
will discuss an application submitted by

**Masseria Family Hospital**

**85 10<sup>th</sup> Avenue**

Liquor, Wine, Beer & Cider Application  
Restaurant Establishment with Recorded Music  
sidewalk café

Tuesday, October 11, 2022

**6:30 PM**

Video/Phone Conference Registration

<https://zoom.us/webinar/register?from=invitation&url=6SX3vS6HVC2jH8sV3A>

6SX3vS 6HVC2jH8sV3A

To attend this meeting and learn more about the application, please email Assistant District Manager Neve Gonzalez at [nevegonzalez@cb.nyc.gov](mailto:nevegonzalez@cb.nyc.gov).

Administrative Code of the City of New York  
not remove until after the above meeting.





CITY OF NEW YORK

MANHATTAN COMMUNITY BOARD No. 4

424 W 33<sup>rd</sup> Street, Suite 580 New York, NY 10001

tel: 212-736-4536

<https://cbmanhattan.cityofnewyork.us/cb4/>

JOSEPH SFRANCOS  
Chair

JESSE BOONE  
District Manager

## PUBLIC NOTICE

Business Licenses and Permits Committee  
will discuss an application submitted by

### Brasserie Family Hospitality 85 10<sup>th</sup> Avenue

A New Liquor, Wine, Beer & Cider Application for a  
Restaurant Establishment with Recorded Music & a  
sidewalk café

DATE:

Tuesday, October 11, 2022

TIME:

6:30 PM

PLACE:

**Video/Phone Conference Registration:**  
**[https://zoom.us/webinar/register/WN\\_66-6SX3vS\\_6HVC2bBstV3A](https://zoom.us/webinar/register/WN_66-6SX3vS_6HVC2bBstV3A)**

We invite you to attend this meeting and learn more about this application.  
Alternately, you may email your comments by 12 p.m. Monday, October 10, 2022  
or for more information, please email Assistant District Manager Nelly Gonzalez  
[negonzalez@cb.nyc.gov](mailto:negonzalez@cb.nyc.gov).

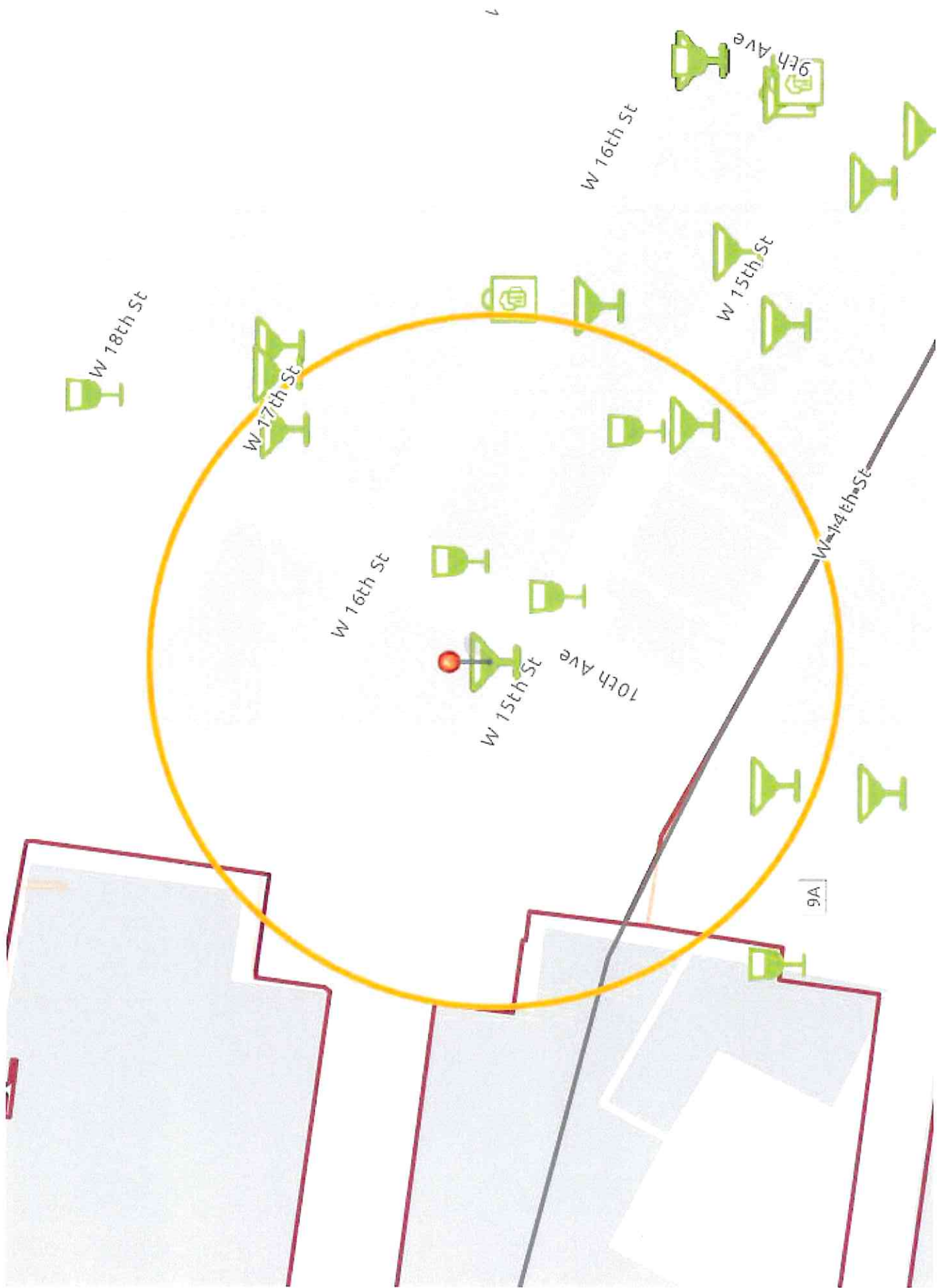
Posted according to the Administrative Code of the City of New York section 10-119. Please do not remove until after the above meeting date.





#### 4. Area Survey





This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

<b>Proximity Report For:</b>	
<b>Location</b>	<b>85 10th Ave, New York, New York, 10011</b>
<b>Geocode</b>	<b>Latitude: 40.74303 longitude: -74.00779</b>
<b>Report Generated On</b>	<b>10/3/2022</b>

<b>8 Closest Liquor Stores</b>		
<b>Name</b>	<b>Address</b>	<b>Distance</b>
CHELSEA WINERY LTD Ser #: 1023575	75 9TH AVENUE NEW YORK, NY 10011	920 ft
LITTLE WEST WINE AND SPIRITS INC Ser #: 1301089	19 LITTLE W 12TH ST NEW YORK, NY 10014	1,217 ft
MIDTOWN SPIRITS INC Ser #: 1329094	191 9TH AVE NEW YORK, NY 10011	1,800 ft
HOME OF CHEERS CORP Ser #: 1272694	188 90 8TH AVE NEW YORK, NY 10011	1,867 ft
SKM HOLDINGS LLC Ser #: 1280102	185 GREENWICH ST STORE#LL2370 UPPR LEVEL WALL ST NEW YORK, NY 10007	1,961 ft
MANLEYS WINES & SPIRITS INC Ser #: 1023603	35 8TH AVENUE NEW YORK, NY 10014	2,022 ft
HUDSON YARDS LIQUORS INC Ser #: 1319647	557 C WEST 23RD ST NEW YORK, NY 10011	2,043 ft
MFR RETAILING LLC Ser #: 1300071	249 W 13TH ST NEW YORK, NY 10011	2,195 ft

<b>Schools within 500 feet</b>		
<b>Name</b>	<b>Address</b>	<b>Distance</b>
No Schools within 500 feet		

<b>Churches within 500 feet</b>		
<b>Name</b>	<b>Address</b>	<b>Distance</b>
No Churches within 500 feet		

<b>Pending On Premises Liquor Licenses within 750 feet</b>		
<b>Name</b>	<b>Address</b>	<b>Distance</b>

Pending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
RESTAURANT ASSOCIATES LLC Ser #: 1347298	29 11TH AVE BASMENT FLRS 1-3 NEW YORK, NY 10011	288 ft
PUTTERY MANHATTAN LP Ser #: 1350383	446 W 14TH ST NEW YORK, NY 10014	494 ft
FACILITY CONCESSION SERVICES INC Ser #: 1344803	431 W 16TH ST NEW YORK, NY 10011	582 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
85 TENTH RESTAURANTS LLC Ser #: 1337421	85 10TH AVE 1ST FLR NEW YORK, NY 10011	0 ft
RESTAURANT ASSOCIATES LLC Ser #: 1293795	85 10TH AVE FLR 11 NEW YORK, NY 10011	2 ft
RESTAURANT ASSOCIATES LLC Ser #: 1293794	85 10TH AVE FLR 4 NEW YORK, NY 10011	2 ft
LIBERTY INN CAFE LTD Ser #: 1159506	51 10TH AVE 13TH & 14TH STREETS NEW YORK, NY 10014	445 ft
WCB HOLDINGS LLC Ser #: 1319985	436 W 15TH ST NEW YORK, NY 10011	449 ft
NOZ17 LLC Ser #: 1337694	458 W 17TH ST NEW YORK, NY 10011	453 ft
WEST 17TH STREET ITALIAN RESTAURANT LLC Ser #: 1257499	457 W 17TH ST NEW YORK, NY 10011	521 ft
BOMBAY HOUSE HOSPITALITY LLC Ser #: 1339410	75 9TH AVE STE 01A66 NEW YORK, NY 10011	535 ft
17TH STREET ENTERTAINMENT II LLC Ser #: 1170926	453 W 17TH STREET NEW YORK, NY 10011	553 ft
HYUNDAI MOTOR AMERICA INC & RESTAURANT Ser #: 1326463	40 10TH AVE NEW YORK, NY 10014	593 ft
NUSRET FH NY LLC Ser #: 1337633	412 W 15TH ST NEW YORK, NY 10014	644 ft
MARISCOS CHELSEA LLC Ser #: 1293690	409 W 15TH ST AKA 75 9TH AVE NEW YORK, NY 10011	689 ft

## 5. Public Interest Statement

PUBLIC INTEREST STATEMENT – 500’ RULE STATEMENT

Re: Brasserie Family Hospitality LLC  
85 10<sup>th</sup> Avenue, New York, New York 10011

This firm represents Brasserie Family Hospitality LLC (the “**Applicant**”) in connection with its application for a full on-premises liquor license to be used for a restaurant.

The Applicant plans to open a restaurant at 85 10<sup>th</sup> Avenue in the Chelsea neighborhood of Manhattan. The restaurant will be located on the ground floor of the building and will have a basement for kitchen equipment and storage (for employees only). The restaurant will focus on Italian cuisine that has been perfected at two existing restaurants in London that are owned and operated by the Applicant. Brasserie Family Hospitality’s establishment will have approximately 68 tables with 196 seats, two stand-up bars with 19 bar stools. Proposed hours of operation are 8:00am to 1:00am Sunday through Wednesday, and until 2:00am on Thursday through Saturday. Applicant may utilize sidewalk space or open restaurant seating on the street, as available at the time of opening. The Applicant’s restaurant will only use recorded background music.

The following sub-sections of section 64 of the ABC Law specifically address the statutory requirements for the public convenience and advantage when there are three or more establishments with full liquor licenses within 500 feet of the applicant:

**(a) The number, classes and character of licenses in proximity to the location and in particular municipality or subdivision thereof.**

There are approximately five establishments located within a 500-foot radius of the Applicant that hold full liquor licenses. The licensed premises currently within 500 feet are a mix of restaurants, catering facilities, and hotels. Of the licensed establishments, none are similar to the proposed operation of the Applicant’s restaurant in that Applicant is offering a family-friendly Italian restaurant. The other licenses in the area are two restaurants – a high-end Sushi restaurant and a high-end Italian restaurant – two catering facilities and a hotel. Concerning the licenses that are used for restaurants currently in the area, the Applicant’s proposed method of operation will provide more affordable, family friendly meals.

**(b) Evidence that all necessary licenses and permits have been obtained from the state and all other governing bodies**

The proposed premises will obtain an updated Temporary Certificate of Occupancy or Certificate of Occupancy from the New York City Department of Buildings which allows for eating /drinking use of the space. The Applicant will apply for any and all necessary licenses, permits and certifications including, but not limited to, Workers Compensation and Disability Insurance, Certificate of Authority to Collect Sales Taxes, Certificate of Assumed Name and Department of Health and Mental Hygiene permit.

**(c) Effect of the grant of the license on vehicular traffic and parking in proximity to the location**

Applicant's restaurant is located on 10<sup>th</sup> Avenue in a very busy area of the Chelsea neighborhood of Manhattan. It is anticipated that the majority of patrons will access the restaurant by foot, public transportation or taxi. Inasmuch as this space has been licensed as a restaurant with roughly the same configuration and occupancy for nearly 20 years, issuance of a new Liquor License will not negatively impact traffic patterns in and around the premises.

**(d) The existing noise level at the location and any increase in noise level that would be generated by the proposed premises**

The Applicant is applying for an on-premises liquor license for a restaurant with mostly interior hospitality space in a location that has been licensed as a restaurant for nearly two decades. Applicant's programming (lesser hours than the previous licensee and only using recorded background music as opposed to live and DJ music) is more conservative than the previous licensees in the space. Further, Applicant's operations comport with the majority of recommendations and guidelines of the Community Board for outdoor space, including that Applicant will close the outdoor portions of its space by 10:00pm during the week, and 11:00pm on weekends if they intend to use outdoor dining. As such, it is unlikely that Applicant will generate significant noise in the community and, importantly, will not result in an increase in noise beyond that generated by the previous licensee.

**(e) The history of liquor violations and reported criminal activity at the proposed premises**

There are no known violations or any history of criminal activity at the premises.

**(f) Other considerations**

Issuance of the instant on-premises liquor license will promote the public interest in that it will be a positive contribution to the economy by way of the jobs created, wages paid, income, sales and other taxes collected, state and local license revenues, and maintenance of the local real estate tax base. It will provide hospitality space for neighborhood residents in their neighborhood.