



THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind your proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Letter of notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at info@cb3manhattan.org for help to find block associations.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 12/26/12

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Type of license: ON PREMISES / FULL LIQUOR Is location currently licensed? Yes No

If alteration, describe nature of alteration: UPGRADE TO FULL LIQUOR

Previous or current use of the location: SAME RESTAURANT FOR OVER FOUR YEARS

Corporation and trade name of current license: SAN MARZANO LLC / SAN MARZANO PIZZERIA

APPLICANT:

Premise address: 71 CLINTON ST, CORNER STORE, NEW YORK, NY 10002

Cross streets: RIVINGTON AND STANTON STREETS

Name of applicant and all principals: SAN MARZANO LLC
DAVID MALEKAN AND KAMRAN MALEKAN (BOTH MEMBERS OF LLC)

Trade name (DBA): SAN MARZANO PIZZERIA

PREMISE:

Type of building and number of floors: MIXED USE (SEVEN FLOORS)

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy 74 (PER LNO) Outdoor Certificate of Occupancy _____
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

R7A

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
FULL-SERVICE RESTAURANT

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: NONE

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) SUNDAY - THURSDAY, 11 AM - 12 AM
FRIDAY - SATURDAY, 11 AM - 2 AM

Number of tables? 17 Number of seats at tables? 34

How many stand-up bars/ bar seats are located on the premise? 1 BAR / 5 BAR SEATS
(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): ONE STRAIGHT 10'-6" BAR IN CENTER OF RESTAURANT
Any food counters? Yes No If Yes, describe: ONE 10' COUNTER WITH 4 SEATS AT WINDOW

Does premise have a full kitchen? Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu

ITALIAN FOOD: PIZZA, PASTA, PANINI, APPETIZERS, SALADS, DESSERTS

What are the hours kitchen will be open? DURING ALL HOURS OF OPERATION

Will a manager or principal always be on site? Yes No If yes, which? OWNERS / BREE MYERS

How many employees will there be? 3-6

Do you have or plan to install French doors accordion doors or windows?

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

Will there be TVs/monitors? Yes No (If Yes, how many?) _____

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: SHERWOOD STEREO RECEIVER (\$249), FOUR SPEAKERS

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? NO

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. GIVEN THE SIZE AND NATURE OF THE RESTAURANT, WEHAVE NEVER HAD ANY ISSUES WITH TRAFFIC OR SIDEWALK OBSTRUCTION.

Will there be security personnel? Yes No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. DESPITE SERVING WINE AND BEER FOR 3.5 YEARS, OUR NOISE LEVEL HAS NEVER ELICITED A SINGLE COMPLAINT FROM ANY NEIGHBORS. THAT WILL NOT CHANGE.

Do you have or plan to install sound-proofing?

NO

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: EVIR CORP

Address: 117 2ND AVENUE, NEW YORK, NY 10003 Community Board # 3

Dates of operation: OCTOBER 2012-PRESENT

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business _____

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 16

How many licensed establishments are within 500 feet? 18

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? 13

Is premise within 200 feet of any school or place of worship? Yes No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information.

Please use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

E HOUSTON ST

CULTURE FIX / 9 CLINTON (TW)

ONE MORE THAI / 6 CLINTON (RW)

SALT BAR / 29 CLINTON (OP)
TAPEO 29 / 29 CLINTON (OP)

STANTON ST

DONNYBROOK / 35 CLINTON (OP)

CLERKENWELL / 49 CLINTON (OP)

FATTA CUCKOO / 63 CLINTON (OP)

BARRAMUNDI / 67 CLINTON (OP)

PATATE FELLOWS / 71 CLINTON (OP)

SAN MARZANO (RW)

WD-50 / 50 CLINTON (OP)

PIG & KHAO / 68 CLINTON (RW)

GROCERY / 72 CLINTON (GB)
CIBAO / 72 CLINTON (RW) *4

RIVINGTON ST

*1 *2 *3

YUNNAN KITCHEN / 79 CLINTON (RW)

ALIAS / 76 CLINTON (OP)

R&S SMOKE SHOP (GB)

DELANCEY ST

BROOME ST

NORFOLK ST

SCHILLER'S / 131 RIVINGTON (OP)

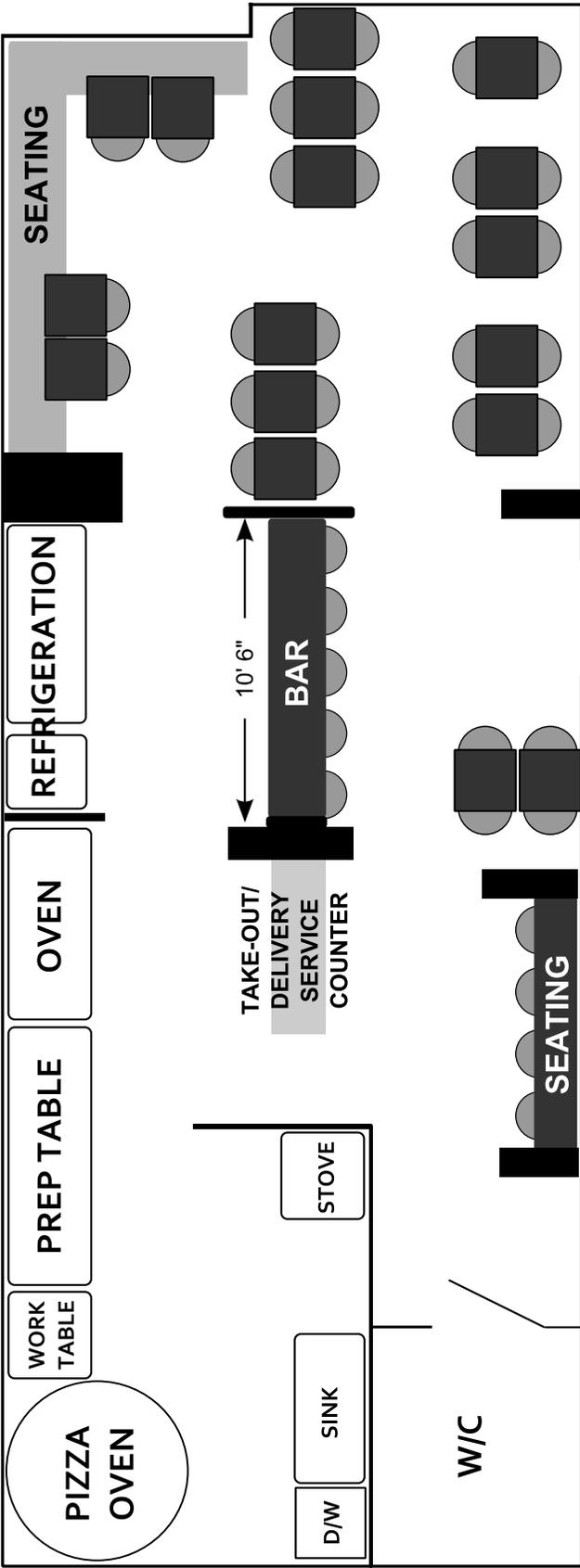
SUFFOLK ST

ATTORNEY ST

RIDGE ST

ADDITIONAL LICENSES:

- *1 - 151 / 151 RIVINGTON (OP)
- *2 - YOPPARAI / 151 RIVINGTON (RW)
- *3 - ST JEROMES / 155 RIV. (OP)
- *4 - RED VELVET / 174 RIV. (OP)



SALADS

Warm Octopus Salad 12

chick peas, fennel, mixed greens, onions, red wine vinaigrette

Spring Salad 9

mixed greens, grape tomatoes, walnuts, cranberries, balsamic vinaigrette

Arugula Salad 11

goat cheese, oven-roasted beets, pecans and lemon vinaigrette

Fresh Mozzarella Salad 10

tomatoes, basil, balsamic reduction

APPETIZERS

Meatballs 10

baked to order in mushroom marinara sauce

Brussels Sprouts 9

oven roasted with pancetta, fuji apples and pecorino

Antipasto 12

salami, prosciutto, fontina, fresh mozzarella, roasted pepper, olives, grape tomatoes

Formaggi 10

fontina, gorgonzola, pecorino, honey, fruit preserve

Olives 5

mixed marinated cerignola and kalamata

PASTA

Pappardelle 15

wild boar ragu

Pear & Gorgonzola Ravioli 16

house made with toasted walnuts, thyme and shallots in a cream sauce

Bucatini 15

mini meatballs, tomato, grana padano

Lasagna 16

grass-fed flank steak, bechamel, pecorino

Spaghetti 12

tomato and basil, grana padano

CALZONES

Cheese 11

ricotta, fresh mozzarella, fontina

Eggplant 13

fresh mozzarella, ricotta, marinara

PANINI

toasted sandwiches on our house-made bread served with potato chips or mixed greens

Prosciutto 10

arugula, fresh mozzarella, balsamic vinaigrette

Grilled Cheese 9

fontina, goat cheese, tomatoes

Smoked Salmon 12

goat cheese, capers, red onions, tomatoes

Salami 10

fontina, roasted pepper, honey mustard

Grilled Portobello Mushroom 10

roasted pepper, fresh mozzarella, balsamic vinaigrette

PIZZA

Margherita 11

fresh mozzarella, tomato sauce, basil, extra virgin olive oil

Foresta 14

fresh mozzarella, prosciutto, arugula, extra virgin olive oil

Caprino 16

fontina, goat cheese, caramelized onions, shitake and button mushrooms, roasted garlic, thyme, white truffle oil

Finocchio 15

fennel, spicy pepperoni, capers, fresh mozzarella, tomato sauce

Rapini 15

sausage, broccoli rabe, garlic, chili flakes, pecorino, fresh mozzarella, tomato sauce

Bianca 14

fontina, gorgonzola, prosciutto, caramelized onions

Polpettine 16

meatballs, goat cheese, fresh mozzarella, scallions

Pomodoro 13

fresh mozzarella, diced tomatoes, garlic, basil, parsley, extra virgin olive oil

Quattro Formaggi 13

fresh mozzarella, fontina, ricotta, gorgonzola

DESSERTS

Ricottella 8

Flourless Chocolate Cake 7

Tiramisu 7

Cannoli 6

Tartufo Gelato 7

A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

San Marzano

71 CLINTON STREET · 212.228.5060 · WWW.SANMARZANONYC.COM

WINE

SPARKLING

Prosecco Val d'Oca, 2011 apple, citrus, melon	8 / 30
WHITE	
Pinot Grigio Mezzacorona, 2011 peach, pear, honey	7 / 25
Verdicchio Umani Ronchi, 2010 grassy, dry, citrusy	7 / 26
Vermentino La Cala, 2009 pear and mineral notes, crisp finish	8 / 29
Sauvignon Blanc Tassin, 2011 gooseberry, lime, grapefruit	34
Chardonnay Gnaudi'Gutta, 2010 vanilla, honey, apple	38

RED

Montepulciano Farnese, 2010 blackberries, black tea, smoky finish	25
Nero d'Avola Stemmari, 2010 deep black fruit, almond, pistachio	7 / 27
Barbera Terre Da Vine, 2010 light and delicate, with cherry and plum	8 / 29
Chianti Riserva Rengo Masci, 2008 velvety and round. black cherry and vanilla	8 / 30
Cannonau Riserva Sella & Motta, 2008 berries, cola, spice	32
Gragnano Federiciano, 2011 slightly effervescent, well-rounded, lively / an Italian favorite for pairing with pizza	34
Cabernet Gubatta, 2011 big and bold, reminiscent of red currants	40

ROSÉ

Cerasuolo Vallevor, 2011 soft and dry, hints of cherry and berries	7 / 26
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VINTAGES SUBJECT TO CHANGE WITHOUT NOTICE

BOTTLED BEER

Abita Purple Haze	6
Lagunitas IPA	6
Amstel Light	6
Blue Moon Wheat Ale	6

DRAFT BEER

Brooklyn Winter Ale	6
Blue Point Toasted Lager	6
Peroni Nastro Azzurro	6
Six Point Sweet Action	6

SOFT DRINKS

Coke / Diet Coke / Sprite	2
San Pellegrino (500 ml)	3
Aranciata / Limonata	2
Fiji (500 ml)	2

COFFEE & TEA

Espresso 2 • **Cappuccino 3** • **Latte 3** • **Americano 2** • **Tea** black / green / herbal 2 • **Iced Tea 2** • **Iced Coffee 2**