



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
- upgrade of an existing liquor license
- sale of assets

Today's Date: October 26, 2012

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: Full Liquor Is location currently licensed? Yes No

If alteration, describe nature of alteration: NIA

Previous or current use of the location: Eating and drinking establishment

Corporation and trade name of current license: L'ASSO East Village dba L'ASSO EV

APPLICANT:

Premise address: 107 1st Ave, New York, NY 10003

Cross streets: 6th and 7th St.

Name of applicant and all principals: Robert Benevenga

Trade name (DBA): L'ASSO EV

PREMISE:

Type of building and number of floors: MIX USE, 5 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 _____ Outdoor Certificate of Occupancy _____

we have a letter of no objection

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

Zoning designation (check zoning using map: R8 - please give specific zoning designation, such as R8 or C2): _____

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)?
Restaurant

Will any other business besides food or alcohol service be conducted at premise? Yes No
If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space)
Sunday through Thursday 11:30 am - 12:00 am
Friday and Saturday 11:30 am - 1:00 am

Number of tables? 20 Number of seats at tables? 2-4

How many stand-up bars/ bar seats are located on the premise? 1 bar, 8 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): Bar located in front rightside of Rest 30 feet long
Any food counters? Yes No If Yes, describe: _____

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

Pizza, Salads, pasta, meat dishes, desserts
What are the hours kitchen will be open? 11:30am - 12:00 am every day

Will a manager or principal always be on site? Yes No If yes, which? _____

How many employees will there be? 5

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 Stereo System for ambient music

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

Please describe your sound system: Stereo player with 4-6 speakers

There is a sound proof system installed currently

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? N/A

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. We have a door person/greeter at the front door.

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. There is a sound proofing system currently installed. Managers instructed to monitor excessive outside noise.

Do you have or plan to install sound-proofing?

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: L'ASS ED

Address: 107 1st Ave NY NY Community Board # 3

Dates of operation: December 2011 - today

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. Have been running this type of establishment for 8 years.

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

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? 6 Beer & wine, 7 Full Liquor T=13
How many licensed establishments are within 500 feet? 42

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? 26

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

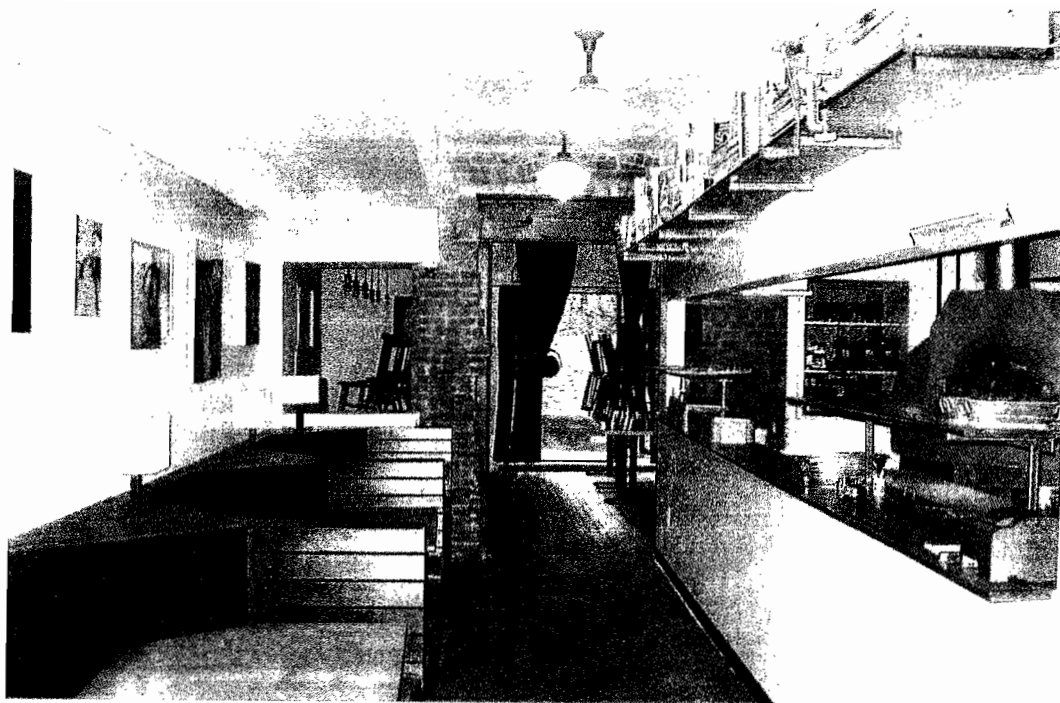
If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

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. N/A

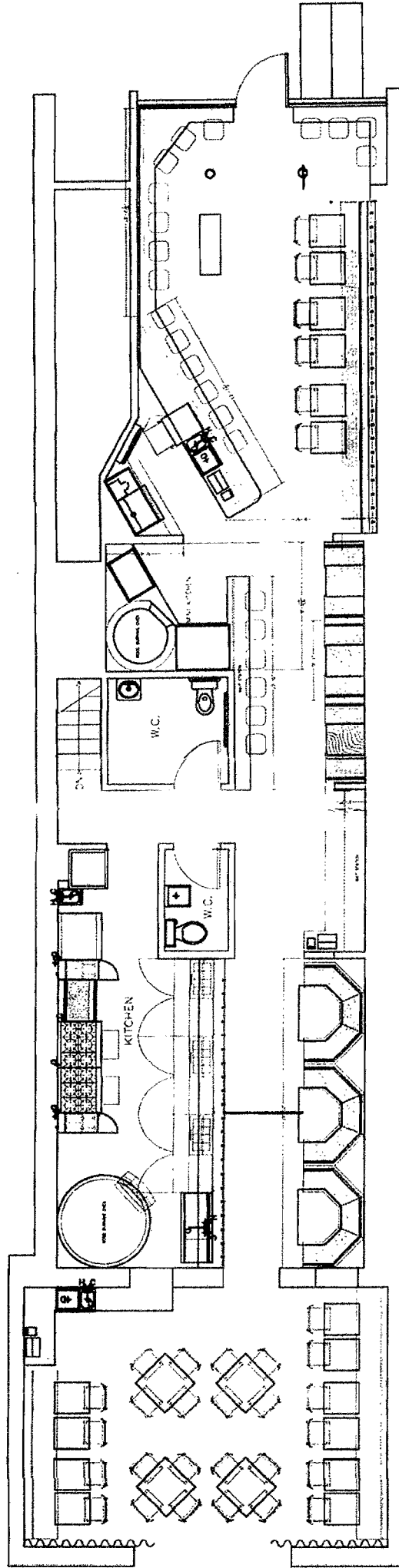
Please use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).





Las Vegas

SINCERE FOOD FOR THE FUTURE PRIMITIVE
137 FIRST AVE Btw 6th & 7th ST NEW YORK CITY





Bruschette

Bruschetta Ai Gamberoni* \$8
homemade pesto & shrimp

Bruschetta Prosciutto \$8
prosciutto di parma,
parmigiano, balsamico

Bruschetta Gorgonzola* \$8
gorgonzola, pear,
walnuts, honey

Antipasti

Eda's Meatballs \$11
tomato sauce,
buffalo ricotta, basil

Fried Tomatoes \$14
buffalo mozzarella,
smoked salt, pesto

Fritto Misto \$14
calamari, shrimp and
zucchini with tartar sauce

Herb Fries* \$7
french fries
with rosemary,
parsley, oregano,
chipolte mayo

Peas & Mint* \$7

Mac & Cheese* \$12
gluten-free fusilli, smoked
gouda, smoked mozzarella,
provolone and cheddar cheese

Insalate

L'asso* \$14
mixed greens, asparagus, fennel,
hearts of palm, goat cheese,
pistachios with balsamic dressing

Arugula* \$16
arugula, pear, crispy pancetta,
candied walnuts, ricotta salata,
choice of raspberry vinaigrette and
honey drizzle OR olive oil, white wine
vinegar and honey drizzle

Cesar \$15
lettuce, poached egg,
crispy prosciutto, with
L'asso EV ceasar dressing and
homemade croutons

Beets Carpaccio* \$14
watercress, toasted almonds,
gorgonzola, balsamic drizzle
with cherry dressing

Fresca \$15
cucumber, corn, tomato, basil, cilantro,
radish, watercress, caciocavallo with
olive oil, lemon juice, soy sauce dressing

Collina \$16
mixed greens, grilled chicken,
pear, parmigiano with
white truffle dressing

Caprese \$15
arugula, buffalo mozzarella,
cherry tomatoes, basil, extra virgin
olive oil with balsamic reduction

Berto* \$14
mixed greens, pear, gorgonzola,
sliced almonds with hemp dressing

Verde \$11
mixed greens, tomato, shaved
parmigiano with hemp dressing

Pasta

Fusilli Ai Pesto Fatto In Casa** \$14
homemade pesto,
asparagus and pistachios

Spaghetti & Meatballs \$16
Eda's meatballs and
our special pasta sauce

Linguine Carbonara \$17
pancetta, fresh ground pepper,
organic cream, parmigiano

Homemade Gnocchi Portofino \$13
potato dumplings with
tomato sauce and ricotta

Secondi

Bistecca L'asso \$21
skirt steak, aged balsamic,
served with herb fries,
tomato and red onion salad

Quinoa* \$15
oven-baked organic quinoa
with seasonal vegetables, watercress,
cilantro, lemon, olive oil

BLT \$12
bacon, lettuce, tomato, pesto aioli,
on caramelized onion foccacia

L'asso Pancetta Mussels \$14
pancetta, garlic, white wine,
cherry tomatoes, basil, parsley,
served with herb fries

Portobello Burger \$13
homemade challah bread, portobello
mushroom marinated in balsamic vinegar,
olive oil, roasted red peppers, arugula,
tomato, lime yogurt, served with salad

Buffalo Burger \$15
homemade challah bread,
10 oz. organic buffalo burger,
buffalo mozzarella,
crispy buffalo bacon,
chipotle aioli, served with herb fries

L'asso Burger \$9
homemade challah bread,
L'asso burger grind, caramelized onions,
stuffed with smoked mozzarella,
served with herb fries



Pizza

Organic crust - 100% organic flour, water, fresh yeast, sea salt

Gluten-free crust - gluten-free flour, tapioca flour, yeast, sugar, olive oil, dry milk, salt, water – an additional \$4.00. Only available in Small.

Prices shown for Small / Medium / Large

Mégane \$18 / \$24 / \$30
roasted brussel sprouts, bacon,
smoked and regular mozzarella,
rosemary, extra virgin olive oil

E.V. \$17 / \$23 / \$29
kielbasa, pickles, fresh mozzarella,
oregano, mustard oil

Smoked Salmon \$19 / \$25 / \$31
smoked salmon, capers, red onion,
cream cheese, mozzarella, dill

Dante \$17 / \$23 / \$27
tomato sauce, mozzarella,
spicy capocollo, peppers, basil

Prophet Pistachio* \$18 / \$24 / \$28
pesto, smoked mozzarella, arugula,
pistachio nuts, parmigiano

Margherita \$13 / \$18 / \$24
tomato sauce, mozzarella, oregano,
basil, extra virgin olive oil

Margherita D.O.C. \$18 / \$24 / \$30
tomato sauce, cooked buffalo
mozzarella, oregano, basil,
extra virgin olive oil

Snow White \$14 / \$19 / \$25
fresh mozzarella, ricotta, garlic,
oregano, extra virgin olive oil

Bufalina D.O.C. \$19 / \$25 / \$31
tomato sauce, fresh tomato,
uncooked buffalo mozzarella,
oregano, basil, extra virgin olive oil

Albondiga \$18 / \$24 / \$30
tomato sauce, mozzarella,
homemade meatballs,
onion, fresh garlic

Big "D" \$18 / \$24 / \$30
tomato sauce, regular and
buffalo mozzarella, parmigiano

Giardino \$17 / \$23 / \$29
tomato sauce, mozzarella, asparagus,
zucchini, lemon, red and green peppers

L'asso Supreme \$18 / \$24 / \$30
tomato sauce, mozzarella,
sausage, onions, mushrooms,
grated ricotta salata

Marinara* \$12 / \$18 / \$24
tomato sauce, cherry tomatoes,
oregano, basil, extra virgin olive oil

Patata Affumicato* \$16 / \$21 / \$27
handmade potato chips, ricotta
smoked or regular mozzarella,
walnuts, rosemary

Mascarpone \$17 / \$22 / \$28
portobello mushrooms, gorgonzola,
mascarpone, truffle oil

Mela \$18 / \$24 / \$30
mozzarella, gorgonzola,
asparagus, apple, truffle oil

Quattro Formaggi \$16 / \$21 / \$27
provolone, mozzarella,
gorgonzola, parmigiano

San Daniele \$18 / \$24 / \$30
tomato sauce, mozzarella, arugula,
prosciutto, parmigiano

Soppressata \$18 / \$24 / \$30
tomato sauce, mozzarella, onion,
Italian dry sausage, parmigiano

Tartufo \$17 / \$23 / \$28
portobello mushrooms, pesto,
choice of smoked or regular
mozzarella, rosemary, truffle oil

Culo di Porko \$17 / \$23 / \$29
tomato sauce, mozzarella,
crispy prosciutto, scallions
and extra virgin olive oil

Blush \$14 / \$20 / \$26
vodka sauce, mozzarella,
ricotta, basil

Desserts \$8

Cheesecake of the Week**
Different flavor every week.
The crust is gluten-free and
the filling is made with cream cheese,
sour cream, mascarpone, eggs, sugar,
vanilla and a flavor or fruit.

Gluten-free Cookie of the Week* \$4
with gelato \$8

Warm Pear Tarte*
served with cinnamon gelato

Chocolate Mousse*

Nutella Pizza**

S'mores Pizza*
chocolate and marshmallows

Salty Caramel Budino*
with whipped cream and
shortbread cookies



Petition to Support Proposed Liquor License

Date: October 2, 2012

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) Full LIQUOR

to the following applicant/establishment (company and/or trade name) L'ASSO EV

Address of premises: 107 1st Ave., New York, NY 10003

This business will be a: (circle) Bar Restaurant Other: Restaurant

The hours of operation will be: Sun - Thurs 11:30 am to 12:00 am, Fri/Sat 11:30 am to 1:00 am

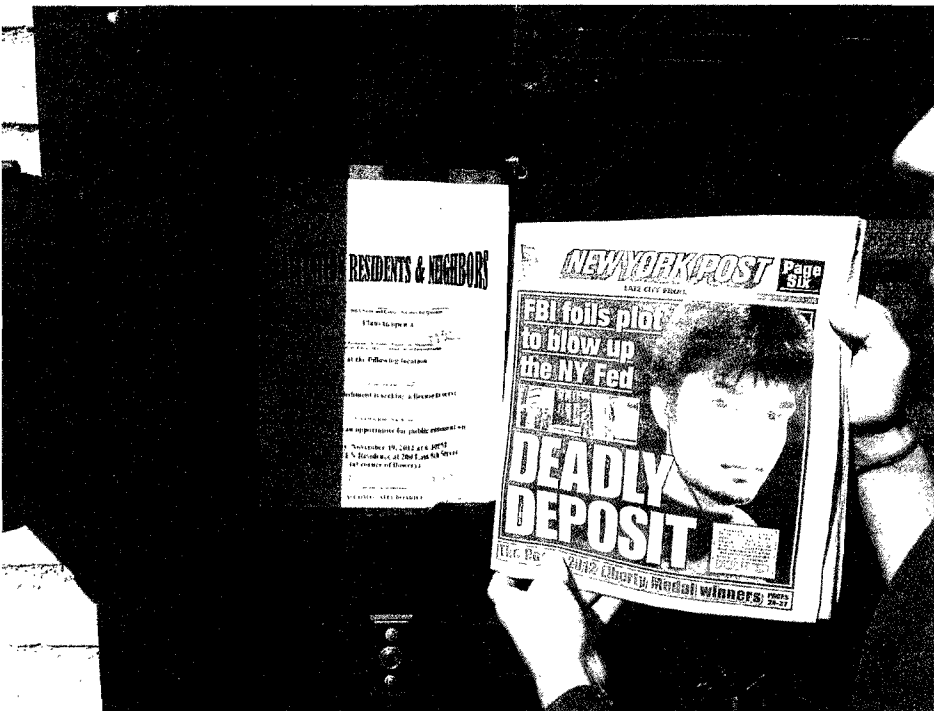
PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

Other information regarding the license:

Name	Signature	Address
Jeff Milton		75 E 4th St, 3A
Fiona Milton		75 E 4th St. 3A
THOMAS KAIER		60 2nd Ave #6
NOAH PITZER		172 1st Ave #56
Tim MARR		179 East 3rd St. #4F
BRIAN SARICCI		226 E 2nd St Apt 9D
Manish Patel		184 E 3rd St Apt 5F
D. LYNCH		140 E BROADWAY APT 2
Connor Milton		75 E 4th St. 3A
Ricky Reynolds		75 E 4th St. 6A
Heather Malden		68 1st AVE # 303
Ali Mroczkowski		251 E 10th St. Apt. 6
Lauren DeAngelis		274 1st. Ave #96.
George Ruzsa		225 2nd Ave #30
Jessica Carrillo		1103 E. 7th St. #6A
Leah Whittinghill		1103 E 7th St. # 6A
Andrew Gatto		163 E 7th St #6A

ADRIAN WENZEL
GRACE HONG

226 ELIZABETH STREET
DITTO



RESIDENTS & NEIGHBORS

SSO EV

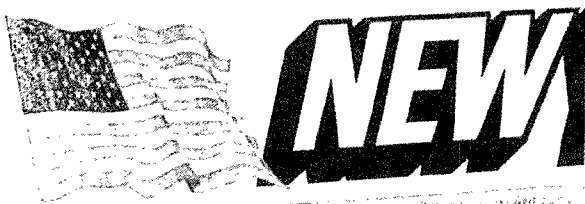
Business/DBA Name and Contact Number for Questions

Plans to open a

walk cafe, NO outside garden (Please choose)
 Bar/Restaurant/Club/Grocery/Liquor Store/Wholesaler,
 Indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

1st Ave



OP R	STORE	B/W R	R	OP R	★	R	R	R	G
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OP B	STORE	B/W R	STORE	B/W R	EMPTY STORE	G
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1ST AVE

R	OP B	R	STORE	B/W R	STORE
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G	OP B	R	R	STORE	OP R	B/W R	R	STORE OP B
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★ = 107 STAVE

B = BAR

R = RESTAURANT

G = GROCERY

S = STORE

B/W = BEER & WINE

OP = FULL COVER