



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)
- n/a 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.
- n/a 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: May 27, 2013

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: 'Liquor, Wine & Beer' Liquor License Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Previously a laundry

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 204 East 13th Street, New York NY 10003

Cross streets: between 3rd and 2nd Avenues

Name of applicant and all principals: Bruno Pizza LLC
Demian Repucci

Trade name (DBA): Bruno Pizza

PREMISE:

Type of building and number of floors: Mixed use Four (4) 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 Pending Outdoor Certificate of Occupancy N/A
(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):

C6-2A

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: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Seven(7) Days / 11:30AM - 2AM

Number of tables? 19 Number of seats at tables? 38

How many stand-up bars/ bar seats are located on the premise? 12

(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): 12 seats at 23'-10" x 2'-0" rectangle on West side of space

Any food counters? Yes No If Yes, describe: _____

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

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? 8

How many licensed establishments are within 500 feet? 20

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? 11

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.

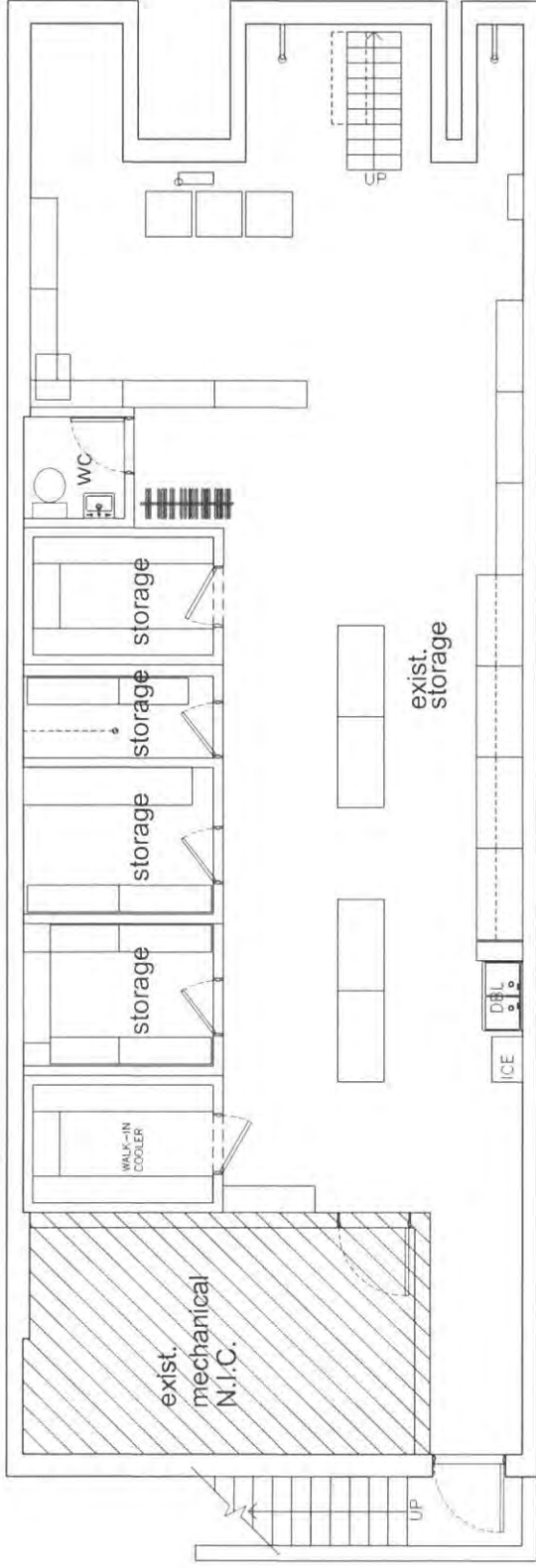
COMMUNITY OUTREACH:

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 (there are none as per Edwin Chan)

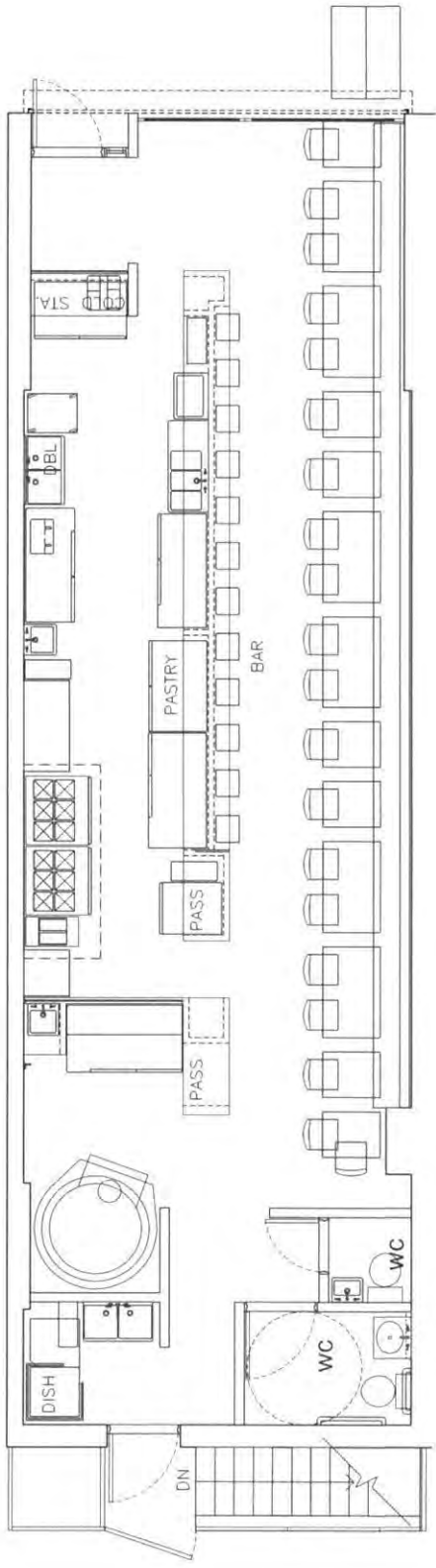
Please use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

Petition will be provided for the meeting



Basement Plan

not to scale



First Floor Plan

not to scale

EAST 13TH ST.

Bruno Pizza LLC
 204 East 13th Street New York, NY 10003
 (OP-NEW YORK-NEW)

Bruno Pizza LLC
204 East 13th Street New York, NY 10003
(OP-NEW YORK-NEW)



204 East 13th Street storefront

Bruno Pizza LLC
204 East 13th Street New York, NY 10003
(OP-NEW YORK-NEW)



Artist's rendering of renovated storefront

Bruno Pizza LLC
204 East 13th Street New York, NY 10003
(OP-NEW YORK-NEW)



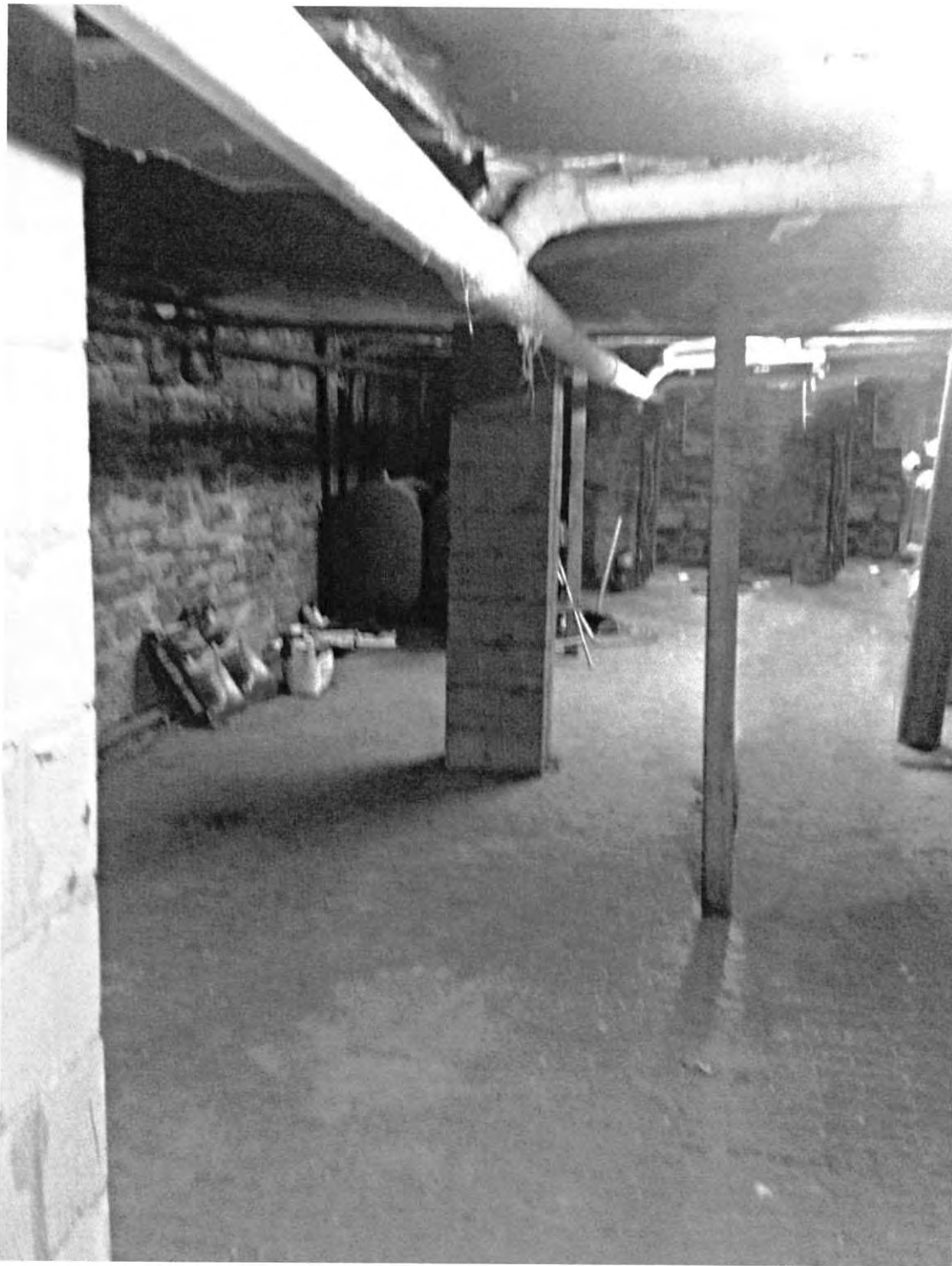
Ground Floor looking South

Bruno Pizza LLC
204 East 13th Street New York, NY 10003
(OP-NEW YORK-NEW)



Ground Floor looking North

Bruno Pizza LLC
204 East 13th Street New York, NY 10003
(OP-NEW YORK-NEW)



Basement looking North

Bruno Pizza LLC
204 East 13th Street, New York, NY 10003
(OP-NEW YORK-NEW)

On-Premise Licenses Within 500 Feet
SLA - LAMP

Lic	Name	Address	Approx. Distance
OP	East County Louth Inc	103 3 rd Ave	170ft
OP	92 Nunswalk Inc	100 3 rd Ave	186ft
OP	Longford Inc	98 3 rd Ave	233ft
OP	(Closed) K H T Enterprises Inc	222 East 14 th St	570ft
OP	Jinx Proof LLC	231 East 14 th St	662ft
OP	4N Corp	233 East 14 th St	670ft
OP	Bizet LLC	150 E. 14 th St	728ft
OP	Lounge 213 Corp	213 2 nd Ave	574ft
OP	Daimyo Group LLC	207 2 nd Ave	566ft
OP	FT 245 Corp	245 East 11 th St	915ft
OP	Third Avenue Restaurant Corp	64 3 rd Ave	683ft

Bruno Pizza LLC
204 East 13th Street, New York, NY 10003
(OP-NEW YORK-NEW)

All OP, RW, EB Licenses Within 500 Feet

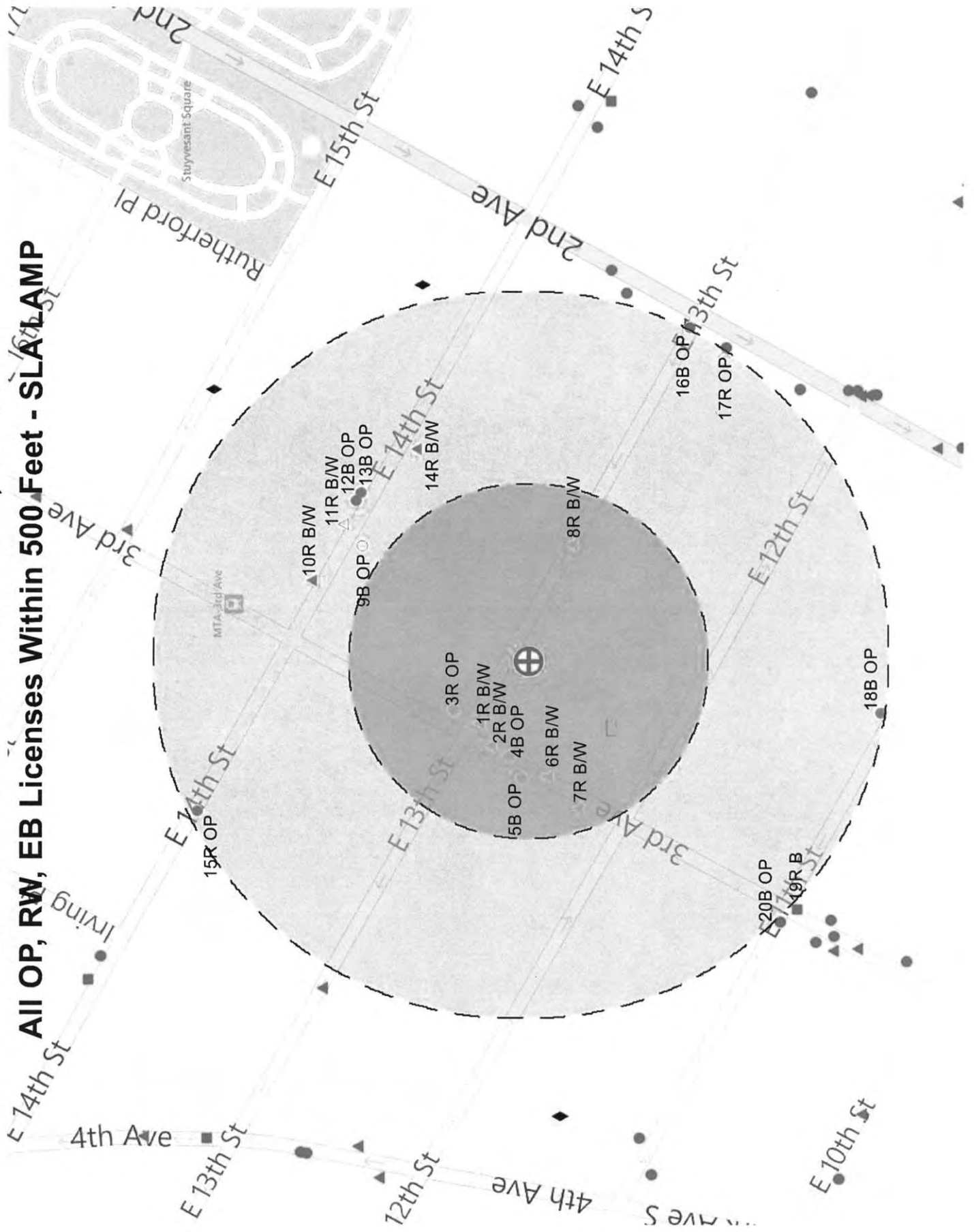
(see attached 500 foot map)

SLA - LAMP

#	Name	Address	License
1	99 Thai Playground LLC	99 3 rd Ave	RW
2	Two Guize LLC	102 3 rd Ave	RW
3	East County Louth Inc	103 3 rd Ave	OP
4	92 Nunswalk Inc	100 3 rd Ave	OP
5	Longford Inc	98 3 rd Ave	OP
6	Asian Chef Express Inc	96 3 rd Ave	RW
7	Arooj Corp.	92 3 rd Ave	RW
8	Ashton Thai Place Inc	244 East 13 th St	RW
9	(Closed) K H T Enterprises Inc	222 East 14 th St	OP
10	M Culinary Concepts Inc	211 East 14 th St	RW
11	(Closed) Red House Inc	225 E 14 th St	RW
12	Jinx Proof LLC	231 East 14 th St	OP
13	4N Corp	233 East 14 th St	OP
14	One Hen Two Ducks Inc	246 East 14 th St	RW
15	Bizet LLC	150 E. 14 th St	OP
16	Lounge 213 Corp	213 2 nd Ave	OP
17	Daimyo Group LLC	207 2 nd Ave	OP
18	FT 245 Corp	245 East 11 th St	OP
19	M2M Mart Corp	200 East 11 th St corner	EB
20	Third Avenue Restaurant Corp	64 3 rd Ave	OP

Bruno Pizza LLC (OP-NEW YORK-NEW)
204 East 13th Street New York, NY 10003

All OP, RW, EB Licenses Within 500 Feet - SLA LAMP



Bruno Pizza LLC
204 East 13th Street New York, NY 10003
(OP-NEW YORK-NEW)



204 East 13th Street view from 3rd Avenue

Bruno Pizza LLC
204 East 13th Street, New York, NY 10003
(OP-NEW YORK-NEW)

Menu - Proposed Food and Drink

Starters

Barbabietole - arugula, beets, berries, goats milk cheese, fresh herbs

Pomodori e Peche - heirloom tomatoes, pickled peaches, herbs

Verdi – Organic seasonal greens, Black Sheep Creamery Aged Pecorino, California Arbequina Olive Oil, sea salt

Lenticchie - lentils, fresh burrata, mache, roasted corn, California Arbequina Olive Oil

Cavolo Nero - tuscan kale, fried egg, Benton's Bacon, Sartori Parmesan

Squash Bagna Cauda Crostini – roasted seasonal squash, anchovies, lemon, butter, olive oil

Charcuterie

Benton's Country Ham

La Quercia Prosciutto

DeBragga American Wagyu Bressola

Berkshire Sopressata Picante

Olli Salumeria Toscano Salami

house-made pate

Pizza Seasonal

Margherita - crushed domestic tomatoes, fresh mozzarella, basil, Black Sheep Creamery Aged Pecorino

'Prosciutto'USA - fresh mozzarella, Benton's country ham, greens

Carrot Pesto - ricotta, carrot top pesto, charred roasted carrots

Pepperoni - fresh mozzarella, provolone, Alps pepperoni, oregano

Bottarga - ricotta, Cortez bottarga, lemon, chillies, herbs

Miso - miso curd, Sartori Parmesan, green onions, bonito flakes, wasabi

Wild Mushroom - king trumpet mushrooms, parsley, thyme, asiago

Cavolo Fermentato - fresh mozzarella, Sartori Parmesan, housemade Italian kimchi

Cippolini - cippolini onions, ricotta, house-made sausage

Carbonara - Sartori Parmesan, Benton's Bacon, egg, parsley

Sopressata - crushed domestic tomatoes, fresh mozzarella, Berkshire Sopressata Picante

Polpettine - crushed domestic tomatoes, fresh mozzarella, meatballs, Sartori Parmesan

Fegato D'anatra - ricotta, cured shaved duck liver, duck egg, sage

Oscenita - Huitlacoche, summer corn, Sartori Parmesan, greens

Cavolfiore – roasted cauliflower, smoked mozzarella, capers, fresh herbs

Pasta

Carbonara – house-made pasta, Benton's Bacon, farm egg, Sartori Parmesan, herbs

Cavatelli – house-made squid ink cavatelli, baby squid, clams, chillies, saffron

Ravioli – house-made ravioli filled with fava beans, peas, ricotta, herbs, lemon zest

Linguini – house-made roasted tomato linguine, cipollinis, thyme, cured lamb liver, Sartori Parmesan

Animal

'Corn Dog' – house-made fennel sausage wrapped in polenta and deep fried

Polpettini - house-made Pat LaFrieda beef meatballs, tomato sauce, Sartori Parmesan

Porchetta - herb roasted Berkshire heritage pork, sautéed broccolini, Sartori Parmesan, crusty bread

Sardines - marinated, roasted sardines, red pepper, lemon vinaigrette

Anchovies - deep fried whole anchovies, aioli, lemon

Sausage - house made sweet pork & Italian kimchi sausage, sautéed onions, herbs, crusty bread

Menu - Proposed Food and Drink (continued)

Dessert

Blood orange Granita - blood oranges, lemon, candied peel, mint

Donut Tiramisu - donuts, espresso, Amaretto, mascarpone, cocoa, orange zest

Popsicle - House-made seasonal selections; sweet corn & brown butter, blackberry & buttermilk, strawberry & prosecco, rhubarb & cream, etc.

Chocolate Cake - chocolate 70%, iced heavy cream

Drinks

Espresso / Cappuccino

House Made Seasonal Sodas:

Carrot & Ginger, Beets, berries & mint, lemon & basil, blackberry & lime zest, orange & rosemary, etc

Beer A mix of Italian and American beers

Peroni

Baladin, Al-Iksir

Bruton, Bianca

Collesi, Ambrata

Italiano, Cassisona

Lagunitas, IPA

Dixie, Lager

Wine a small list focused on a mix of Italian and American wines

Red Wine – selection of 8 wines: chianti, aglianico, barberra, cabernet, etc.

White Wine – selection of 8 wines: pinot grigio, verdicchio, orvieto, gavi, etc.

Rose Wine – one seasonal rose wine selection

Sparkling – selection of 2 proseccos and one California sparkling wine

Cocktails featuring American and Italian Spirits where possible

Pennsylvania Pure Distilleries, **Boyd and Blair Potato Vodka**

High West Distillery, **High West Vodka 7000**

Philadelphia Distilling, **Bluecoat American Dry Gin**

Negroni - Gin, vermouth, Campari, orange peel

Brunoni - new adaptation of a Negroni

Bloody Mary - Vodka, tomato juice, Worcestershire sauce, Tabasco, etc.

Ave Maria - adaptation of Bloody Mary: vodka, Campari, grapefruit juice, cucumber, jalapeno...

Fernet Branca

Campari

Domestic Whiskeys

Old Rip Van Winkle Distillery, **Pappy Van Winkle's Family Reserve**

Mountain Laurel Spirits, **Dad's Hat Pennsylvania Rye Whiskey**

Dancing Pines Distillery, **Charbay R5 Whiskey**

Catoctin Creek Distilling Company, **Roundstone Rye**

Bruno Pizza LLC
204 East 13th Street, New York, NY 10003
(OP-NEW YORK-NEW)

Resume

Demian Repucci

demian@demianrepucci.com

Design and Creative Consulting 2001 – Present
Studio Demian Repucci, New York www.demianrepucci.com
Various design consulting projects for branding, creative agencies and restaurant clients including:

Restaurant Concept Design, Philadelphia 2012
Designed concept and business plan for chefs John Shields and Karen Urie Shields, formerly of Town House Restaurant in Chilhowie, VA, for a new restaurant in Philadelphia.

Sandwich shop concept, Philadelphia 2011
Designed the brand concept, menu, graphics and business plan for a sandwich shop.

Ideas in Food, Bucks County, PA 2011 blog.ideasinfood.com
Designed restaurant concept and new service offerings and business model expansion opportunities.

Burger Restaurant Concept, Chicago 2011
Designed all aspects of concept from the name, logo, brand identity and full graphic design package to the interior design, business plan development, menu writing and recipe development.

Product Design, New York 2010 www.demianrepucci.com
Invited to contribute design work for an exhibit entitled 'Uncomfortable Conversations' during New York's International Contemporary Furniture Fair which produced the 'Consumption' line of porcelain dinnerware.

Futurebrand, New York 2006 www.futurebrand.com
Designed the re-branding strategy and restaurant design concept for Carrabba's Italian Grill restaurant chain. Developed the design concept into measured drawings that could be used for project build-out pricing.

Yabu Pushelberg, New York 2003 www.yabupushelberg.com
Consulted as design head of the New York office.
Led the design of several project concepts including re-branding and renovations for the MGM Grand Hotel Las Vegas, Fiamma Restaurant Las Vegas, Shibuya Restaurant Las Vegas and the Sugarcane Lounge in New York.

Antonio Citterio and Partners, Milan 2002 www.antoniocitterioandpartners.it
Consulted in the Milan office to design portions of the new Bulgari Hotel flagship project.

Lovegrove + Repucci 2003 – 2009 www.lovegroverepucci.com
Formed the product design partnership of Lovegrove + Repucci with designer Nicholas Lovegrove.
Designed several popular and widely published products that include the Concerto Table, the 'New York' Delft porcelain dinnerware collection and the 'Greenaid' reusable shopping bag.

Architectural Designer, Chicago 1994 – 2001
Designed restaurant spaces for several noted architectural design firms as well as my own projects.

Blackbird Restaurant 2000 www.blackbirdrestaurant.com
Designed the second floor private dining room and kitchen of Blackbird Restaurant.
Awarded the James Beard Foundation award for Best Restaurant Design in 2002

Professional Kitchen Experience

Governor, New York 2012
Kitchen internship for an event dinner

Donatella Restaurant, New York 2012
Twenty day kitchen internship learning Neapolitan pizza making techniques.

Prune, New York 2011
Kitchen internship for an event dinner

Publican, Chicago 2011
Kitchen internship for an event dinner.

Dovetail, New York 2009
Kitchen Internship

Blue Hill Restaurant, New York 2008
Two day internship at chef Dan Barber's Blue Hill restaurant.

James Beard House, New York 2008
Assisted chef Koren Greiveson of Chicago's Avec Restaurant for an event dinner at the James Beard House.

River Café, London 2007
Three day internship at London's River Café, home of chefs Rose Gray and Ruth Rogers.

St. John Restaurant, London 2006 - 2007
Year-long internship in the kitchen at St. John restaurant under chef Fergus Henderson. An amazing, life-changing experience and did much to keep me sane in London while missing New York.

Education 1989 – 1994
Bachelor of Science in Architecture 1993 Pennsylvania State University
Bachelor of Architecture 1994 Pennsylvania State University

Selected Awards

OpenIDEO, Jamie Oliver challenge 2010
Selected as one of ten winning concepts

James Beard Foundation Awards 2002

Winner Best Restaurant Design
http://jamesbeard.starchefs.com/about/press/newsdetails.php?news_id=2

Selected Publications / Exhibits

NTHP, 'Modern Views' Exhibition 2010

ICFF Exhibit; 'Uncomfortable Conversations' 2010

DIFFA, Dining By Design exhibit 2009

Bon Appetit 2008, March

Dwell 2007, November

New York Times 2007, May

Washington Post 2007, August

Elle Décor, UK 2007

The Sunday Telegraph, UK 2007

HGTV; 'I Want That: Tech Toys' 2006

NPR; 'A Chef's Table' 2006

Architectural Record 2000