



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 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. You can find community groups and contact information on the CB 3 website:
http://www.nyc.gov/html/mancb3/html/sla/community_groups.shtml
- 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: 12/2/13

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 Premise Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Banjara Dining Inc. dba Banjara

APPLICANT:

Premise address: 344 E 6th ST

Cross streets: 1st & 2nd Ave (Corner of 1st Ave)

Name of applicant and all principals: Figaro Villaggio Inc
Nazmul Chowdhury

Trade name (DBA): Figaro Bistro Grill

PREMISE:

Type of building and number of floors: 5 Story, attached, mixed use building

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: Sidewalk Cafe (existing) with 12 tables + 24 seats

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 30 Outdoor Certificate of Occupancy _____

(fill in maximum NUMBER of people permitted) GETTING letter of no objection

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 with a C2-5 overlay

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) 10^{am} - 12^{am}, Sun - Thur & 10^{am} - 1^{am} Fri + Sat

Number of tables? 21 Number of seats at tables? 60

How many stand-up bars/ bar seats are located on the premise? 1, 4 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): L Shaped Bar, 19' in length

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

What are the hours kitchen will be open? up to 1 hour before closing

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

How many employees will there be? 20

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?) 1 at bar

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: iPod

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.

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.

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: Pasta BISTO 93 MacDougal St 1109-Present

Address: Figaro BISTRO 959 2nd Ave 6/10 - Present Community Board # 2 + 6

Dates of operation: _____

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? 25+

How many licensed establishments are within 500 feet? 40+

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? 27

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.

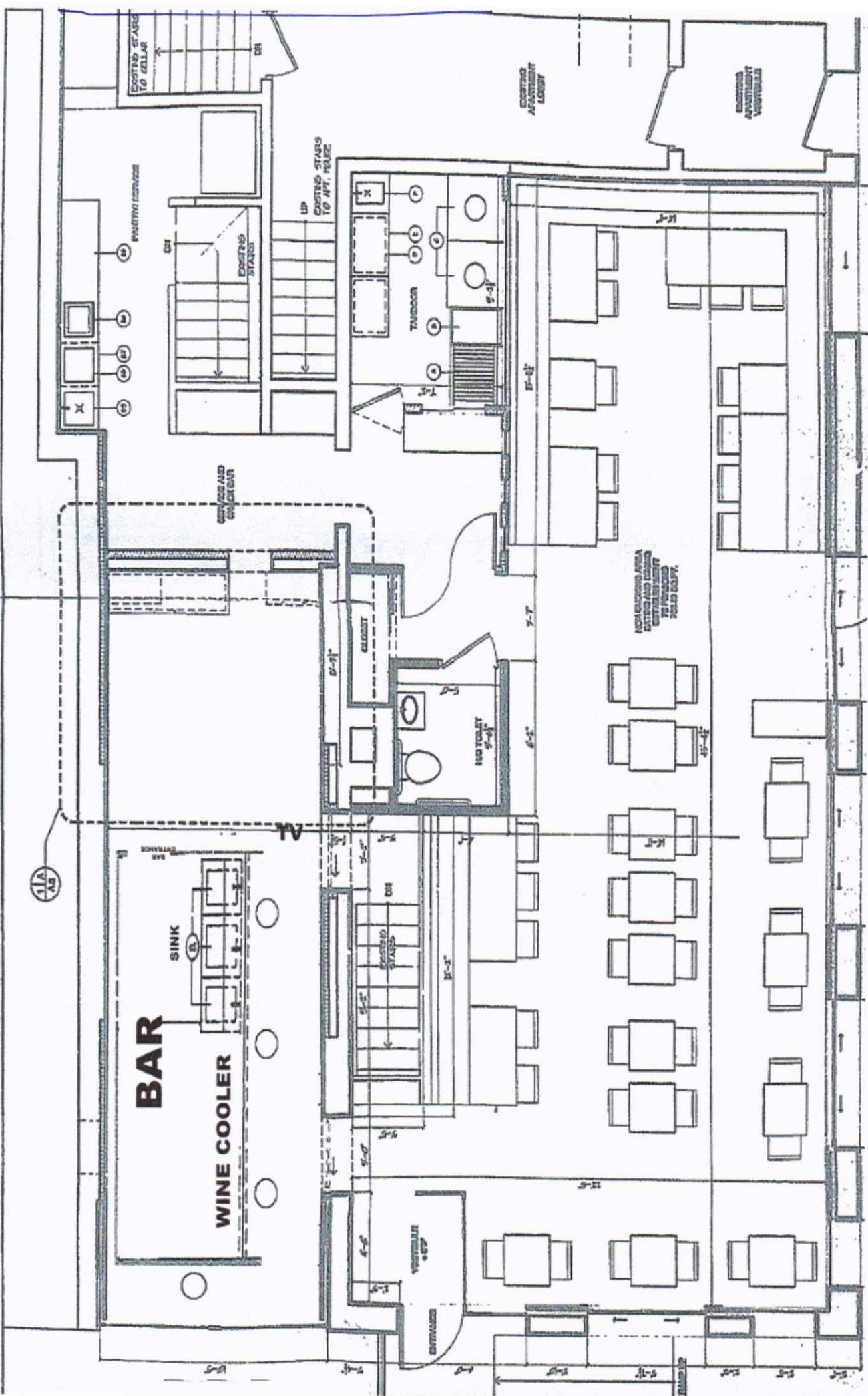
COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. Contact the CB 3 office at info@cb3manhattan.org to find block and tenant associations. **Please attach proof (copies of letters or email and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.**

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).

Name	Address	Height
BANJARA DINING INC	344 E 6TH STREET	20 ft
TYPE A GOODS LLC	342 E 6TH ST STORE 4 AKA 95 97	25 ft
MITA DINING INC	334 E 6TH ST	75 ft
BRICKLANE CURRY HOUSE INC	306 308 E 6TH ST	260 ft
TOMKIN SQUARE KIDS INC	73 E 7TH STREET	285 ft
M & R MEDITERRANEAN CORP	304 E 6TH STREET	290 ft
HAVELI RESTAURANT INC	100 2ND AVENUE	325 ft
BLUE & GOLD BAR INC	79 E 7TH STREET	340 ft
POINT JUDITH LLC	96 2ND AVENUE	350 ft
81 EAST 7TH PASTRY SHOP CORP	81 EAST 7TH STREET	365 ft
DAK 92 SECOND AVE CORP	92 2ND AVENUE	370 ft
92 ADRIANNA INC	92 2ND AVE NORTH STORE	385 ft
K D INTERNATIONAL CORP	95 2ND AVENUE	385 ft
93 ART LLC	93 2ND AVE	390 ft
ANGIE CORP	99 1ST AVENUE	395 ft
FTCCM LLC	103 1ST AVE	400 ft
MSD ENTERPRISES INC	118 2ND AVENUE	405 ft
SADA TWO LLC	105 1ST AVE	405 ft
KITCHEN TABLE INC	88B 2ND AVE	410 ft
MARRY THE KETCHUP INC	95 1ST AVE	415 ft
48 E SEVENTH STREET ASSOCIATES INC	48 E 7TH STREET	420 ft
VARGOMEZ CORP	300 E 5TH ST	430 ft
JUSTIFIED LLC	102 1ST AVENUE	435 ft
TRIM CASTLE CORP	87 2ND AVE AKA 239 E 5TH ST	440 ft
INSIANG LLC	111 1ST AVE NORTH STORE	460 ft
W C O U RADIO INC	115 1ST AVENUE	465 ft
FELLOW TRAVELERS LTD	83 1ST AVENUE	465 ft
JEL & JHP INC	119 1ST AVE	495 ft

FIGARO BISTRO



6th St.

SIDEWALK CAFE

APPETIZERS

Chicken Vegetable or Minestrone Soup	4.95
Baked Mushrooms/Baked Clams	7.95
<i>Suffled with sausage and Clams in Sherry cream sauce</i>	
Caesar or House Salad	5.95
Fruit Platter or Cheese Platter	9.95
Sea Scallops	8.95
<i>Served with Bacon pesto cream sauce</i>	
Salad of Artugula	7.95
<i>Tomatoes, cucumbers and mozzarella. Balsamic vinaigrette</i>	
Prosciutto ham and fresh melon	6.95
Fried Calamari	8.95
<i>With marinara for dipping</i>	
Fresh Mozzarella and Fresh Tomatoes	7.95
Grilled Portobello Mushroom	7.95
<i>With melted mozzarella and tomato sauce</i>	
Jumbo Buffalo Shrimp or Shrimp Cocktail	9.95
Field Greens Salad	7.95
Garlic Bread or Fresh Tomato Bruschetta	4.95 / 5.95
Prince Edward Mussels or Clams	9.95
<i>In a wine garlic or tomato broth</i>	
Eggplant Fritters/Zucchini Fritters	7.95
<i>With mixed green & mozzarella cheese</i>	
Tri color salad	7.95
<i>Field Green, Angula and Romanie</i>	
Chicken Fingers	7.95
Fried Mozzarella Sticks	7.95
Buffalo Wings Sm. 9.95 Lg.	11.95
Tri Combo Fries	12.95
<i>Fried mozzarella sticks, chicken fingers & breaded shrimp</i>	
Mix Grill Combo	15.95
<i>Chicken, Hanger Steak, Pork tenderloin</i>	
<i>Served with Sautéed Onion, Mushroom & Pepper</i>	
Eggplant or Zucchini Rolls	8.95
<i>Fresh Mozzarella Cheese & Sundried Tomatoes with Marinara Sauce</i>	
Fish & Chips	9.95

THIN CRUST PIZZA

Pizza Margarita	9.95
<i>Traditional pizza with mozzarella and tomato sauce</i>	
Grilled Vegetable Pizza	11.95
<i>With goat cheese, zucchini, eggplant, roasted peppers, mozzarella and tomato sauce</i>	
Pizza Bianco	11.95
<i>With sausage, broccoli, ricotta and mozzarella</i>	
Grill Chicken Pizza	11.95
<i>Served with spinach and mozzarella cheese</i>	
Meat Sauce Pizza	11.95
<i>Served with broccoli, ricotta cheese</i>	
Mushroom Pizza	11.95
<i>Portobello button and wild mushroom with fresh tomatoes</i>	
Mozzarella and Tomato sauce	
Prosciutto or Veal Pizza	13.95
<i>With Italian ham, fresh tomatoes, black olives</i>	
Mozzarella and tomato sauce	

8 OZ. STEAK BURGERS

Served with FF & Salad, Extra Cheese or Bacon \$2.00

Burger	9.95
Ratatouille Burger	10.95
Veggie Burger	9.95
Burger w/Cheese & Bacon	13.95
Pizza Burger	11.95
<i>Mozzarella & marinara sauce</i>	
Onion Burger	10.95
<i>Caramelized onion</i>	
Turkey Burger	12.95
Mushroom Burger	12.95
<i>w/Cheese</i>	

SANDWICHES

Grilled Italian Sausage and Pepper	10.95
Grilled Marinated Chicken	9.95
Grilled Steak w/Cheese	13.95
Ham & Swiss Cheese	9.95
Turkey Melt w/Swiss Cheese	9.95
Bistro Club	9.95
<i>Turkey, cheese & bacon</i>	
Grilled Steak Salmon	14.95
<i>Served with tomato dill dillbunther and fatfree sauce</i>	
B.L.T., Bacon, lettuce, tomato	9.95
Grilled Tuna Steak	15.95
Philly Cheese Steak	12.95
<i>Served with mushroom, onion, cheese & green pepper</i>	
Chicken Panesan Sandwich	12.95
<i>Served with french fries & pennie marinara</i>	
Eggplant Parmesan Sandwich	12.95
<i>Served with french fries & pennie marinara</i>	
Meat Balls Sandwich	12.95
<i>Served with french fries & pennie marinara</i>	

PASTA

Spaghetti Marinara/Arrabiata	9.95
<i>topped with grilled shrimp (\$4 Extra)</i>	
Pasta Pesto	11.95
<i>With penne, creamy basil sauce Chicken (\$2 Extra)</i>	
Rettuccine Alfredo	11.95
<i>With crisp bacon or chicken (\$2 Extra)</i>	
Capellini Primavera	11.95
<i>Onion broccoli, zucchini, artichoke & tomatoes with garlic olive oil</i>	
Penne Alla Vodka Sauce	12.95
<i>with chicken (\$2 Extra)</i>	
Spaghetti	12.95
<i>With meatballs or meat sauce</i>	
Mushroom Ragù	13.95
<i>tossed with linguine and ricotta cream</i>	
Tri-color Tortellini	14.95
<i>With prosciutto and peas in a cream</i>	
Fettuccine Bolognese	13.95

Ravioli Smoked Shrimp Crab

Ravioli with shrimp, scallops and clams in a seafood cream sauce	17.95
Lobster Ravioli	17.95
<i>Ravioli with shrimp, scallops and clams in a seafood cream sauce</i>	
Linguine Vorgole	13.95
<i>With your choice of red or white clam sauce</i>	
Baked Ziti	13.95
<i>With grilled chicken breast or Italian sausage and fresh ricotta</i>	
Lemon Chicken or Veal Piccata	12.95
<i>With broccoli and angel hair (\$5 Extra with Veal)</i>	
Porcini Mushroom or Spinach Ravioli	15.95
<i>In walnut pesto with mushroom, topped with roasted walnuts or bacon crisp</i>	
Penne Grilled Chicken or Veal (\$5 Extra with Veal)	13.95
<i>Sun dried tomatoes and artichoke hearts in marsala wine</i>	
Prince Edwards Mussels or Clams	14.95
<i>In garlic basil pesto or marinara sauce, over linguine</i>	
Grilled Salmon/Tuna	17.95
<i>Over spaghetti in tomato basil sauce</i>	
Linguine Sea Food	17.95
<i>Shrimp, scallops, clams, mussels and calamari in garlic tomato sauce</i>	
Grilled Sea Scallops & Tilapia	19.95
<i>With primavera/ricotta over penne pasta</i>	
Jumbo Cheese filled Ravioli	14.95
<i>Served in marinara or meat sauce</i>	
Smoked Salmon Fettuccine	16.95
<i>Italian Mixed Vegs with fettuccine in lemon cream</i>	
Penne Siciliana	12.95
<i>Tomato Eggplant, Mozzarella cheese with marinara sauce</i>	
Linguine with Sausage	13.95
<i>Olives and roasted garlic in plum tomato sauce</i>	
Penne Jambalaya	17.95
<i>Served with shrimp, chicken, ham & mushroom in a pink sauce (spicy)</i>	
Veggie Lasagna or Meat Lasagna	12.95
<i>With Garlic Bread</i>	
Veal, Lamb or Prosciutto Lasagna	16.95
<i>With Garlic Bread</i>	
Penne Prosciutto	16.95
<i>With broccoli, sun dried tomatoes, white wine & garlic sauce</i>	
Linguine with Shrimp, Mushroom, Sausages	17.95
<i>With spicy mushroom spicy pink sauce</i>	

CHICKEN

Grilled Chicken & Shrimp	18.95
<i>Served with lemon butter sauce & saffron rice</i>	
Stuffed Chicken	16.95
<i>Breaded cutlet, stuffed with fresh mozzarella and sun dried tomatoes, sauteed in a mushroom marsala wine sauce with a hint of cream</i>	
Chicken Francese	13.95
<i>Sauteed breast of chicken in lemon and white wine</i>	
Grilled Herb Chicken	13.95
<i>Marinated in garlic and herbs, served with marinated plum tomatoes</i>	
Chicken or Eggplant Parmesan	13.95
<i>Traditional favorite with side of pasta marinara</i>	
Chicken Marsala	13.95
<i>Breast of chicken served with mushrooms in a marsala cream sauce</i>	
Chicken Rollatini	13.95
<i>With ham, mozzarella, mushroom and white wine sauce</i>	
Chicken Scarpariello	15.95
<i>Italian sausage, artichokes, red peppers and mushrooms in white wine sauce</i>	

SALAD ENTREES

Choice of dressing Balsamic Vinagrette, Italian Vinagrette, Blue Cheese, Caesar, Ranch, Champagne vinagrette, House Dressing, Sesame soy sauce, Vinagrette.

Cheese Platter	13.95
With apples, brie, swiss, American, cheddar and mozzarella cheese.	
Chopped Salad	13.95
Of grilled chicken, crunchy noodles, romaine, arugula and red onion.	
Grilled Lemon Salmon/Tuna Nicoise	16.95
Over field greens with mushrooms, roasted potatoes, sliced egg and red onion.	
Italian Cobb Salad	13.95
Grilled chicken, roasted peppers, Mozzarella Cheese olives, Mozzarella, bacon, tomatoes and red onion.	
Sauteed Mushroom Medley	13.95
With goat cheese, tomatoes and red onion.	
Warm Chicken/Tilapia Milanese	13.95
Crisp breaded chicken breast/Tilapia sliced over.	
Spinach Salad	15.95
Bacon, eggs, mushroom, olives, tomato and red onion.	
Tri Color Salad	18.95
Grill shrimp, Romaine, argula, field green and red onion.	
Grill Steak Salad	19.95
Grill Steak, Romaine, argula, field green and red onion.	
Bistro Salad Turkey, cheese american, swiss	19.95
cheddar, romaine, mushroom, tomato & red onion.	
Seafood Salad	19.95
With sauteed shrimp calamari, scallops, tilapia & clams with mushroom	

SEAFOOD

Filet of Tilapia	15.95
Served in Extra Virgin Olive oil, Garlic, Basil & fresh Tomato	
Salmon Filet or Sword Fish Filet	19.95
In walnut pesto with mushroom with Saffron Rice	
Lemon Tilapia Piccata	15.95
served with mixed vegetables and roasted potatoes	
Seafood Cioppino	19.95
Shrimp, mussels, scallops, clams, calamari, and tilapia in a tomato broth stew served with garlic bread	
Grilled Sea Scallops & Shrimp	20.95
With primavera ratatouille over saffron rice	
Shrimp Scampi Jumbo shrimp broiled in garlic butter.....	20.95
served over rice with fresh broccoli	
Tilapia Scampi	20.95
Tilapia broiled in garlic butter served over rice with fresh broccoli	
Seafood Combo	20.95
With shrimp, mussels, scallops, tilapia, clams, calamari, white wine garlic sauce or marinara. Served With Spinach	
Seafood Rice Apulia Italian style paella with shrimp,	19.95
mussels, scallops, clams, and calamari in saffron rice	
Grilled Salmon or Swordfish Almond	19.95
Salmon filet In an almond butter sauce with saffron rice	
Grilled Steak Salmon Soy/ Steak Tuna Soy	19.95
Salmon filet glazed with sesame soy with saffron rice	
Grilled Swordfish / Salmon Steak With a citrus sauce	18.95
Shrimp Parmesan Served with a side of saffron rice	18.95
Salmon or Swordfish Crushed Potato	19.95
With saffron rice with mixed vegetable	
Salmon or Swordfish Kababs	19.95
With saffron rice with mixed vegetable	

VEAL/LAMB/PORK & STEAK

Sirloin Steak or Tuna Steak and Shrimp	20.95
The best of both and jumbo shrimp scampi over rice*	
Medallions of Grilled Pork Tenderloin or Pork Milanese	19.95
Served with Raspbeery-Apple compote	
Grilled Lamb Milanese or Veal Milanese	19.95
Served with sauteed spinach and mashed potatoes*	
Mixed Grilled Combo	19.95
Chicken, Hanger steak, & Pork with Italian seasonings served with French fries and field greens salad*	
Grilled Italian Sausage	19.95
Served with sauteed onions and peppers	
T-Bone Steak / Tuscan Steak	24.95
Served with Italian seasoning with roasted potato & mixed vegetable	
Sirloin Steak	19.95
With Mozzarella cheese & Pizzaiola Sauce	
Grilled Filet Mignon*	24.95
Beef tenderloin with Italian seasoning served in our roasted garlic sauce served with mashed potato.	
Hanger Steak	19.95
Served with garlic sauce mashed potato sauted vegetables.	
Veal or Lamb Parmesan	19.95
Served with penne marinara*	
Veal or Lamb Scallopine	19.95
Served with mixed Vegetable & Roasted Pepper	
Veal or Lamb Marsala	19.95
Served with mushrooms in a marsala cream sauce*	
Almond Crusted Veal or Lamb	19.95
Served with mix vegetable & roasted peppers	
Grilled Herb Veal or Lamb	19.95
Marinated in garlic and herbs, served with marinated plum tomatoes.	
Grilled Veal Rollatini	19.95
With ham, mozzarella, mushroom and white wine sauce	
Grilled Lamb Parmesan	19.95
With Fresh Mozzarella side with side of pasta mannara*	
Grilled Steak Parmesan	19.95
With Fresh Mozzarella side with side of pasta mannara*	

SIDE DISHES

French Fries	4.95
Cheese Fries	5.95
Sweet Potato Fries	5.95
Mashed Potatoes	4.95
Mixed Vegetable	4.95
Spinach & Mushroom Sauteed	4.95
Saffron Rice or Pasta	4.95
Roasted Ratatouille	4.95

