



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3
59 East 4th Street - New York, NY 10003
Phone (212) 533-5300
www.cb3manhattan.org - mn03@cb.nyc.gov

Tareake Dorill, Board Chair

Susan Stetzer, District Manager

Dear Applicants, Lawyers, Architects, and others who represent liquor license applicants,

Community Board 3 has received your notification of an application for a new or alteration liquor license. Your request has been placed on the agenda of the next meeting of the SLA (State Liquor Authority) Committee of Community Board 3. This committee will meet on

Monday, July 17, 2023 at 6:30pm
Online: <https://us06web.zoom.us/j/89482152857>
By Phone: +1 646 518 9805, +1 929 205 6099
Webinar ID: 894 8215 2857

Please see text of email invite for due date and directions on how to submit the questionnaire.

- Submit completed questionnaires (**with requested diagrams**) to the Community Board office **by the due date listed in the email invite**. Send completed questionnaire, including diagrams, and any additional material as a single PDF file. Any revisions, addition of materials should also be sent as a complete package as a single PDF file.
- Petitions and proof of conspicuous posting of Community Board 3 notices at the site for **7 days** prior to the meeting (please include newspaper with date in photo or a timestamped photo) must be emailed to **echan@cb.nyc.gov by Friday noon before the meeting**. Send petitions and proof of conspicuous postings as a separate PDF file.
- Notify the Community Board office of withdrawals by Friday noon before the Committee meeting. Notice must be in writing, by e-mail, stating that applicant will not file with the SLA until they appear before the Community Board. Applicant must submit a new notice to the Community Board to be included on agenda for a meeting at later date.
- Withdrawn applications **will not be rolled over** to next month as stated in previous paragraph.
- Applicant must be present at committee meeting. Applications without completed information - **including** petitions and proof of posting - will not be heard at the committee meeting.

Thank you for your help and cooperation. If there are any questions, please call the office.

Sincerely,

Susan Stetzer
District Manager



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Community Board 3 Liquor License Application Questionnaire

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

The following items and questionnaire package are due by date listed in email invite:

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

The following items are due by noon Friday before the meeting:

- 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)
- 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:
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>
 (this is not required but strongly suggested if a relevant group exists)
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: _____

Is location currently licensed? Yes No Type of license: Restaurant Wine

If alteration, describe nature of alteration: n/a

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Evir Corp. d/b/a San Marzano

APPLICANT:

Premise address: 117 Second Ave.

Cross streets: E6th and 7th Sts.

Name of applicant and all principals: Evir Corp., David & Kamran Malekan

Trade name (DBA): San Marzano

PREMISE:

Type of building and number of floors: mixed 3 floors above restaurant

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes No What is maximum NUMBER of people permitted Letter of No Objection 74

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): R7A with commercial overlay C2-5

PROPOSED METHOD OF OPERATION:

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Sun-Thurs 11am to 11pm; Fri-Sat 11am to midnight
the outdoors closes at 10pm Sun-Thurs and 11pm on Fri-Sat.

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? Yes No

If yes, please describe what type: _____

Number of indoor tables? _____ Total number of indoor seats? _____

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
one

*(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)*

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

What are the hours the kitchen will be open? 11am to 11pm Mon-Thurs; 11am to midnight Fri-Sat.

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

How many employees will there be? 35

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

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 DJs Streaming services/playlists

If other type, please describe _____

What will be the music volume? Background (conversational) Entertainment (live music venue level) Please describe your sound system: _____

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

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? n/a

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.") seating by reservation only and no one is allowed to wait for seating.

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. background music only and doors are closed.

Is sound proofing installed? Yes No

If not, do you plan to install sound proofing? Yes No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) Yes No If Yes, describe and show on diagram: on E. 7th Street

APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? Yes No

If yes, please indicate name of establishment: Evir Corp.

Address: 117 Second Ave., NY, NY Community Board # 3

Dates of operation: 2012 to present

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name, address and describe the business San Marzano 117 Second Ave., NY, NY

Has any principal had SLA reports or action within the past 5 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? _____

How many On-Premise (OP) liquor licenses are within 500 feet? 22

Is the premise within 200 feet on the same street of any school or place of worship? Yes No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups, but it is not required. Also 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)

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. My license type is: beer & cider wine, beer & cider liquor, wine, beer & cider
2. I will operate a full-service restaurant, specifically a (type of restaurant) Italian restaurant, or
 I will operate a _____,
 with a kitchen open and serving food during all hours of operation OR with less than a full-service kitchen but serving food during all hours of operation OR Other
3. My hours of operation will be:
Mon 11am to 11pm; Tue 11am to 11pm; Wed 11am to 11pm;
Thu 11am to 11pm; Fri 11am to midnight; Sat 11am to midnight;
Sun 11am to 11pm. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)
4. I will not use outdoor space for commercial use (including Open Restaurants) OR
 I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
5. I will employ a doorman/security personnel: _____
6. I will install soundproofing, _____

7. I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have DJs, live music, third-party promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs per _____, more than _____ private parties per _____
9. I will play ambient recorded background music only.
10. I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11. I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12. I will not participate in pub crawls or have party buses come to my establishment.
13. I will not have unlimited drink specials, including boozy brunches, with food.
14. I will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will end by _____.
15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16. I will conspicuously post this stipulation form beside my liquor license inside of my business.
17. Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Kamran Malekan

Phone Number: 212-228-1100

San Marzano

BRUNCH

Served Friday - Sunday & Holidays, 11am - 4pm

SAN MARZANO OMELETTE \$13

potato, onion, sharp cheddar

FRENCH TOAST \$13

house-made strawberry preserve, banana

PROSCIUTTO BENEDICT \$13

poached eggs, hollandaise

LUMP CRAB BENEDICT \$14

poached eggs, avocado, hollandaise

SALMON & EGGS \$13

cheddar scrambled eggs, smoked salmon

AVOCADO TOAST \$14

burrata, tomato

CHEDDAR SCRAMBLED EGGS \$11

SIDES \$5

BACON

SMOKED SALMON

BREAKFAST POTATOES

FRENCH FRIES

ORANGE JUICE \$4

ESPRESSO \$3

HOT / ICED COFFEE \$3

CAPPUCCINO \$4

HOT / ICED TEA \$3

LATTE \$4

MIMOSA

GLASS \$5

BOTTOMLESS *with food only* \$14

San Marzano

APPETIZERS \$9

- BURRATA** pulled cow's milk cheese with a creamy center, prosciutto di parma, balsamic reduction
BRUSSELS SPROUTS crispy with bacon, fuji apples & pecorino
EGGPLANT PARM breaded eggplant, baked with fresh mozzarella and marinara sauce
MEATBALLS veal, pork & beef, baked to order and served in marinara sauce
ANTIPASTO burrata, prosciutto, soppressata, castelvetro olives, tomatoes, artichokes alla romana \$12

GARLIC BREAD \$5
with **MOZZARELLA \$7**

SALADS \$9

- MIXED GREENS** walnuts, cranberries, grape tomatoes, balsamic vinaigrette
BABY ARUGULA beets, goat cheese, pecans, lemon vinaigrette
CAESAR romaine hearts, pecorino, croutons, creamy caesar dressing

FRESH PASTA \$14

shapes

- CAMPANELLE** bellflower-shaped with ruffled edges
RIGATONI wide, hollow tubes
PAPPARDELLE broad, thin ribbons
SPAGHETTI
WHOLE WHEAT rigatoni
GLUTEN-FREE mini rigatoni

PEAR & GORGONZOLA RAVIOLI \$15
toasted walnuts, thyme & shallots in a cream sauce

sauces

- WILD BOAR RAGÙ** braised with san marzano tomatoes, pecorino
VECCHIA BETTOLA oven-braised tomato-vodka sauce, dash of cream, oregano
MAIALINO kale & spicy sausage in a light butter sauce with pecorino
ALLA NORMA roasted eggplant, marinara sauce, pesto, fresh mozzarella
BOLOGNESE red wine-braised veal, pork and beef in a tomato base, pecorino, peas
MEATBALLS marinara sauce, pecorino
PESTO basil pesto, pine nuts, grape tomatoes, fresh mozzarella
SHRIMP SCAMPI with white wine & lemon in a garlic-butter sauce

extras

- CHEESE** fresh mozzarella | ricotta \$3
MEAT spicy sausage | chicken | meatballs | bacon \$4
OTHER kale | eggplant | grape tomatoes | artichoke | pesto \$3



PANINI \$12

- PESTO CAPRESE** fresh mozzarella, fresh & sundried tomatoes
MEATBALL marinara sauce, mozzarella
GRILLED CHICKEN tomato, arugula, mozzarella, chipotle mayo

DESSERTS

- RICOTTELLA** crispy dough filled with nutella and ricotta \$9
FLOURLESS CHOCOLATE CAKE \$7
TIRAMISU \$7
CANNOLI \$7

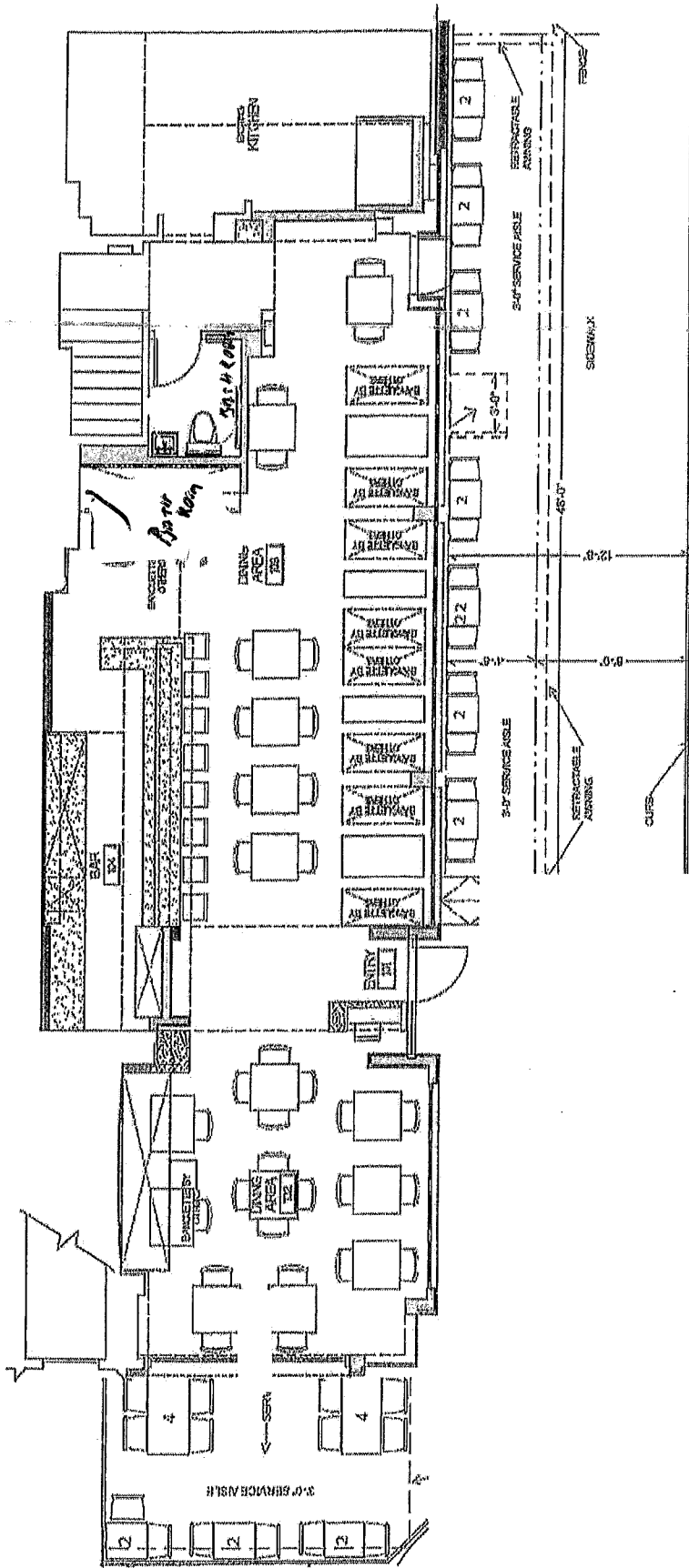
WELCOME TO SAN MARZANO!

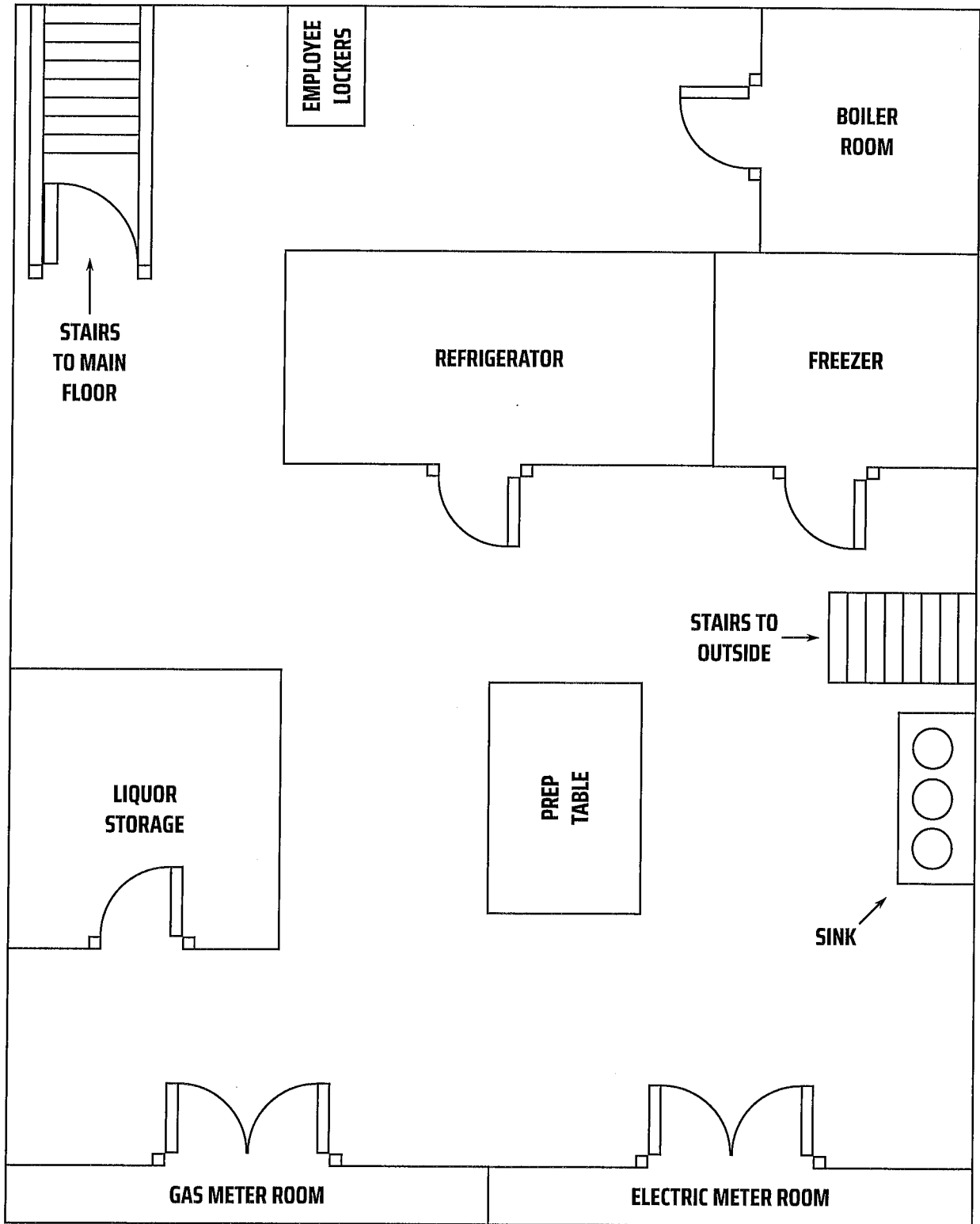
We're excited that you're here and look forward to serving you.

⇒ **If you have a food allergy, please notify us** ⇐

Please note that not all ingredients are listed on menus. We are not a gluten-free restaurant, use peanut oil to fry and shared equipment in preparation and cooking.

A 20% gratuity will be added to parties of six or more guests.





BASEMENT

EVIR CORP
DBA SAN MARZANO
117 2ND AVE FRNT 1
NEW YORK, NY 10003