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Genci Bilali, Ph.D., Esq. ***
*Alessandro Morandi, Esq.**
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**Attorney at Law (New York)*
***Solicitor (England & Wales)*

November 30, 2023

VIA E-MAIL

Brooklyn Community Board 3
59 E 4th Street
New York, NY 10003

RE: 130 SAINT MARKS LLC DBA CRISPIANO, 130 ST. MARKS PLACE, NEW YORK, NY 10009

CHANGE OF CLASS APPLICATION

Dear Sir/Madam:

This office represents 130 Saint Marks LLC, dba Crispiano, currently licensed with the SLA with a Wine & Beer License, bearing Serial Nr. 1345934, at the Premises located at 130 St. Marks Place, New York, NY 10009.

In support of Applicant's application for a Change of Class from a Wine and Beer to a Wine/Beer & Liquor License, and in light of the upcoming SLA committee's meeting of December 11, 2023, please enclosed find:

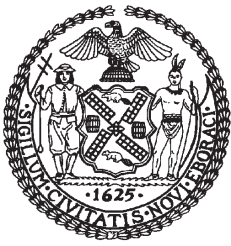
1. CB Questionnaire;
2. Schematics of the Premises;
3. Proposed Menu;
4. Maps of the neighboring establishments with licenses

Please do not hesitate to contact me, should you need additional documentation in reference to the enclosed application.

Sincerely,

/GenciBilali/

Enclosures



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

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: November 30, 2023

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

If alteration, describe nature of alteration: _____

Previous or current use of the location: ITALIAN RESTAURANT

Corporation and trade name of current license: 130 St Marks LLC

APPLICANT:

Premise address: 130 St Marks Place, NY NY 10003

Cross streets: Avenue A and 7th Street

Name of applicant and all principals: Nikolin Leskaj, Haxhi Kabashi, Gentjan Prela

Trade name (DBA): Crispiano

PREMISE:

Type of building and number of floors: Mixed Residential and Commercial Buildings, 5 floors

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 75

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 R8B

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) 12pm to 12am Monday through Sunday

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? 12 Total number of indoor seats? 40

How many stand-up bars/bar seats are located on the premise (number, length, and location) _____
1 BAR, CIRCA 10 FEET LONG, LOCATED ON THE RIGHT SIDE OF THE PREMISES

(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 Restaurant

What are the hours the kitchen will be open? 11:30am to 11:30pm Monday through Sunday

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

How many employees will there be? 3

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 Background recorded music

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

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? _____

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.") _____

MANAGEMENT WILL ENSURE PATRONS DO NOT STAND OUTSIDE THE PREMISES AND PARK WHERE NOT PERMITTED.

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. MANAGEMENT WILL ENSURE UNRULY PATRONS ARE ASKED TO LEAVE PREMISES

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:

PREMISES ARE CURRENTLY LICENSED UNDER THE OPEN RESTAURANTS PROGRAM, THE DIAGRAM SHOWS THE TABLES IN FRONT

OF THE ENTRANCE OF THE PREMISES

APPLICANT HISTORY:

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

If yes, please indicate name of establishment: Crispiano

Address: 130 St Marks Place Community Board # 3

Dates of operation: Currently licensed for Wine&Beer license

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 _____

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? 7

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 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 12pm - 12am; Tue 12pm - 12am; Wed 12pm - 12am;
Thu 12pm - 12am; Fri 12pm - 12am; Sat 12pm - 12am;
Sun 12pm - 12am. (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: Nikolin Leskaj

Phone Number: 347-777-4557

PRINCIPALS WORK EXPERIENCE

HAXHI KABASHI

77 Charlton Street • New York, NY 10014 • 646-510-3553 • haxhikabashi19@gmail.com

EXPERIENCE

Telio's

2009 - 2013

2481 Broadway, New York, NY, 10025

Server

S.P.Q.R

2012 - 2020

133 Mulberry St, New York, NY, 10003

Server

Nonna brick Oven Pizza

2014 - 2018

1843 Main St, Peekskill, NY 10566

Assistant Manager

Locale Cafe

2018- 2020

208 Piermont Rd, Closter, NJ 07624

Manager

EDUCATION

High school of Economics and Finance, United States
High School Diploma

June 2010

GENTJAN PRELA

3901 Independence Ave • Bronx, NY 10463 • 646-256-0586 • GENTIAN.PRELA@GMAIL.COM

EXPERIENCE

Nino's 208 Italian Restaurant

April 2011- 2013

208 East 58th St, New York, NY 10022

Server

Zerro Otto Nove Italian Restaurant

January 2013- 2018

15 W 21st St, New York, NY 10010

Server

Patsy's Pizzeria

February 2018- 2020

2287 1st Ave., New York, NY 10035

Server

EDUCATION

High school of T.E.E Agion, Athens, Greece

June 2007

Diploma

Nikolin Leskaj

Jersey City, NJ 07307
nikolinleskaj@gmail.com
+1 347 777 4557

Authorized to work in the US for any employer

Work Experience

Pizza Chef

Numero 28 - New York, NY
August 2012 to Present

Pizza Chef

089 - New York, NY
June 2011 to March 2012

Chef

Grand Hotel - Tirana
September 2009 to June 2011

Line Cook

F1b - Trieste, Friuli-Venezia Giulia
August 2005 to May 2009

Skills

- Driving
- Customer service
- Microsoft Office
- Supervising experience
- Management

Languages

- English - Fluent
- Albanian - Expert
- Italian - Expert
- Spanish - Beginner

Certifications and Licenses

Qualifying Certificate in Food Protection

March 2013 to Present

Crispiano

Antipasti

Carne Cruda Cacio e Pepe

DELECTABLE RAW BEEF WITH OUR SPECIAL CACIO SAUCE.

25

Antipasto 28

BRIE, PARMIGIANO, PECORINO, SOPPRESSATA, BRESAOLA, SPECK, AND PROSCIUTTO

25

Calamari Fritti

LIGHT AND CRISPY FRIED CALAMARI WITH HOMEMADE TOMATO SAUCE

20

Zucchine Fritte

MOUTH-WATERING ZUCCHINE CHIPS SERVED WITH PAPRIKA AIOL

15

Pizze rosse- Tomato Sauce

18"

Margherita

TOMATO SAUCE, FIOR DI LATTE BASIL, AND EVOO

30

Reginella

TOMATO SAUCE, FIOR DI LATTE, BUFFALO MOZZARELLA, FRESH BASIL, EVOO

38

D.O.C.

TOMATO SAUCE, CHERRY TOMATOES, BUFFALO MOZZARELLA, BASIL, EVOO

38

Diavola

TOMATO SAUCE, FIOR DI LATTE, PEPPERONI AND BASIL

38

Vegana (no cheese)

36

TOMATO SAUCE, GREEN PEPPERS, OLIVES, MUSHROOMS, CHERRY TOMATOES, ARTICHOKE, AND EVOO

San Daniele

44

TOMATO SAUCE, FIOR DI LATTE, ARUGULA, PROSCIUTTO DI PAR MA, AND

Pizze Bianche- No Sauce

Pere

42

FIOR DI LATTE, GORGONZOLA PEARS, WALNUTS

5 Formaggi

44

FIOR DI LATTE, GORGONZOLA PARMIGIANO, PECORINO AND BRIE

Tartufo

40

FIOR DI LATTE, MUSHROOMS, TRUFFLE OIL

4 Formaggi e Prosciutto Rovagnati

44

MOZZARELLA, BRIE, PARMIGIANO, RICOTTA, MUSHROOMS, HAM, GARLIC AND

Wine list

White

Pumphouse – Monterey, CA Sauvignon Blanc

11 / 22

The Little Sheep – Sauvignon Blanc 2019 – Marlborough, NZ

42

Janare – Del Sannio Falanghina 2019

12 / 24 / 45

Reserve Du Naufraget – Vouvray 2019 (a little something sweeter)

	12 / 24 / 45
Tre Fili – Pinot Grigio 2019 *organic	13 / 26 / 49
Domaine Daniel Pollier – Saint Veran- En Messie 2018 – Chardonnay	13 / 26 / 49
Coppo – La Rocca Gavi 2019	14 / 28 / 53
Reserve Durand – Sancerre 2019	15 / 30 / 57
Red	
Hamilton Creek – Merlot 2016 -Napa Valley (for the Cabernet lover)	12 / 24 / 45
Crios – Malbec 2018 (92JS/91RP)	13 / 26 / 49
Podere Castorani – Cadetto 2016 – Montepulciano D’abruzzo *organic	13 / 26 / 49
Coppo – L’Avvocata Barbera d’Asti2018	14 / 28 / 53
Casata Monticello – Nebbiolo D’Alba 2018	14 / 28 / 53
Barone Ricasoli – Brolio ChiantiClassico DOCG 2016	15 / 30 / 57
Maison Champy – Pinot Noir – CuveeEdme 2017 – Burgundy (JS89)	15 / 30 / 57
Tenuta Argentiera – Poggio ai Ginepri Rosso 2017 – Bolgheri (JS92 RP90)	19* / 38* / 65
Adriano Marco E Vittorio – Barbaresco Basarin 2017 (WE93)	24* / 48* / 90
Zeni – Amarone – Della ValpolicellaClassico 2017	27* / 54* / 100
Ceretto – Barolo DOCG 2015 (RP94/WS92)	

47* / 94* / 175

Poggio Antico – Brunello di Montalcino 2015 (JS97 RP95 WS94WE92 VM94)

53* / 106* / 200

*CORAVIN SELECTIONS AVAILABLE

RP=ROBERT PARKER JS=JAMES SUCKLING WS=WINE SPECTATOR WE=WINE ENTHUSIAST

VM=VINOUS MEDIA

Rosé + Sparkling

Villa Sandi – Prosecco – Il Fresco NV

12 / 23 / 45

Villa Sandi – Sparkling Rose – Il Fresco NV

12 / 23 / 45

Passion De Provence – Rose – 2018

12 / 23 / 45

Gilda – Lambrusco

12 / 23 / 45

Charles Heidsieck – Blanc de Blancs NV – Champagne (92RP/91WS)

250

~COCKTAIL MENU~

\$10

APERITIVO

PRE-DINNER COCKTAILS, OR APERITIVOS, OFTEN FEATURE VERMOUTH, LIGHT AMARI (BITTERSWEET LIQUEURS), OR SPARKLING WINE. CRISP AND INVIGORATING, THESE PRE-PRANDIALS WERE TRADITIONALLY PREPARED TO AWAKEN THE PALATE AND STIMULATE THE APPETITE.

AMERICANO

THE QUINTESSENTIAL ITALIAN APERITIVO, WITH COCCHI VERMOUTH DI TORINO, GRAN CLASSICO AMARO, CAMPARI, AND A SPLASH OF SODA.

TUSCAN SUN

HOUSE BLOOD ORANGE INFUSION, APEROL APERITIVO, AND LAMARCA PROSECCO

VOLARE NEGRONI

ACCORDING TO LEGEND THIS CLASSIC COCKTAIL WAS INVENTED BY COUNT CAMILLO NEGRONI, WHO WANTED GIN ADDED TO HIS AMERICANO. OUR VERSION FEATURES MOODY JUNE GIN, CONTRATTO ROSSO VERMOUTH, AND GRAN CLASSICO AMARO.

IL PIAZZANO

OUR TAKE ON THE TRADITIONAL "OLD PAL", WITH OLD OVERHOLT RYE, CONTRATTO BIANCO VERMOUTH, AND CAMPARI.

CETRIOLE FRIZZANTE

LIGHT AND REFRESHING, THIS ORIGINAL APERITIVO FEATURES CUCUMBER, FRESH CITRUS, BITTERMEN'S CITRON SAUVAGE (BITTERSWEET GRAPEFRUIT LIQUEUR) AND LAMARCA PROSECCO.

ARTISAN VERMOUTHS AND AMARI

DOLIN DRY VERMOUTH...	\$7
CONTRATTO BIANCO VERMOUTH...	\$8
IMBUE BITTERSWEET VERMOUTH (OR)...	\$8
IMBUE PETAL AND THORN...	\$8
CANTRATTO ROSSO VERMOUTH...	\$8
COCCHI VERMOUTH DI TORINO...	\$9
COCCHI CINATO BAROLO VERMOUTH...	\$14
CARPANO PUNT E MES...	\$8
CARPANO ANTICA FORMULA...	\$11
AVERNA AMARO...	\$8
CAMPARI...	\$8
APEROL...	\$8
GRAN CLASSICO AMARO...	\$9
L'AVION D'OR QUIN QUINA...	\$9
NONINO AMARO...	\$15
ZUCCA RABBARBARA...	\$8
CARDAMARO...	\$9
CYNAR...	\$8
FERNET BRANCA...	\$9





NYS Liquor Authority Mapping Project (LAMP)

version: 1.0.2

Search By Proximity

Search for an address or locate on map

130 St Marks Pl, New York, NY, 10009, USA

X Q

Show results within (Feet)

500



Active Licenses (22)

241 ON ST MARKS CORP Active	69.55 ft
KING ME KONG LLC Active	79.51 ft
NONPLUSSED LEGERDEMAIN LLC Active	113.68 ft
BAC 115 CORP Active	131.46 ft
ST DYMPHINAS LLC Active	133.72 ft
CRIF DOGS ST MARKS LLC Active	135.18 ft
118 RESTAURANT LLC Active	156.68 ft



Layer List

Layers

- Active Licenses
- Pending Licenses
- Inactive Licenses
- Places of Worship

Filter

Active Licenses

- On Premises Liquor
- On Premises Wine
- On Premises Beer

Legend

Active Licenses



NYS Liquor Authority Mapping Project (LAMP)

version: 1.0.2

Search By Proximity

Search for an address or locate on map

130 St Marks Pl, New York, NY, 10009, USA

X Q

Show results within (Feet) 500

0 1500

Active Licenses (22)

LUDWIKA MICKEVICIUS Active	173.99 ft
TOZZER LTD Active	183.52 ft
YUCA BAR & RESTAURANT INC Active	244.13 ft
WISHBONE PRODUCTIONS INC Active	256.85 ft
SEVEN A CAFE INC Active	268.37 ft
SADA THREE LLC Active	273.5 ft
LE MIU CORP Active	286.91 ft



Layer List

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Filter

Active Licenses

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Legend

Active Licenses



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Search for an address or locate on map

130 St Marks Pl, New York, NY, 10009, USA

X Q

Show results within (Feet) 500

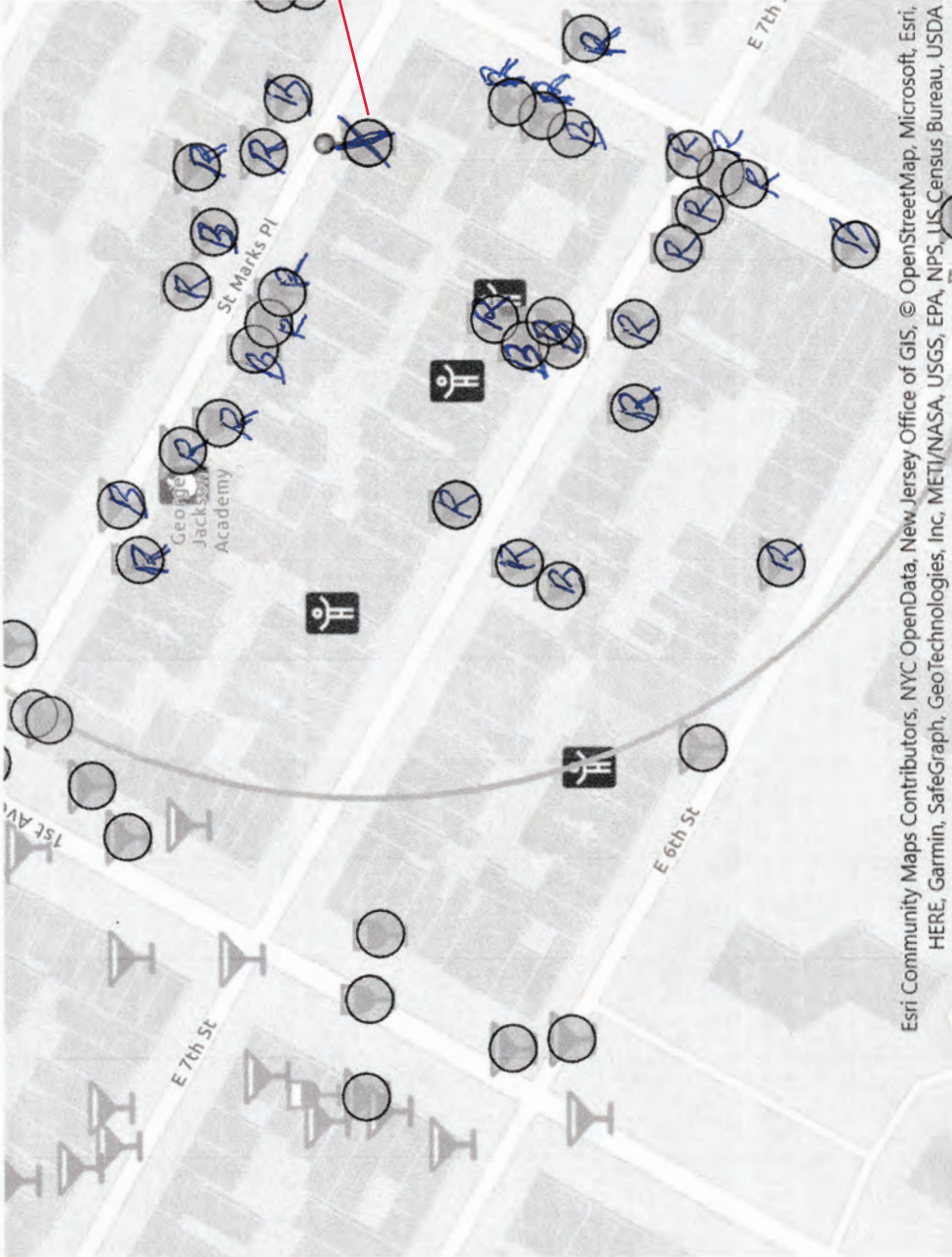
0 1500

Active Licenses (22)

MOONWALKERS RESTAURANT CORP Active	377.89 ft
DEATH & CO EAST VILLAGE LLC Active	447.73 ft
OT AT OT LLC Active	455.11 ft
RIVKA INC Active	467.78 ft
CIEN FUEGOS LLC Active	476.13 ft
CORSICA ENTERTAINMENT INC Active	480.65 ft
DOWN AND OUT BROOKLYN LLC Active	495.88 ft



Premises
130 St. Marks Place



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