

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

| | | | |
|---|--|---------------------------------|--|
| CORPORATION NAME | | DOING BUSINESS AS (DBA) | |
| Di Martino Air NY LLC | | Di Martino Pasta Bar | |
| STREET ADDRESS | | CROSS STREETS | ZIP CODE |
| 75 9th Avenue | | W 15th and 16th Streets | 10011 |
| OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small> | NAME: Giuseppe Di Martino | ATTORNEY/ REPRESENTATIVE | NAME: Robert Bookman |
| | PHONE: 929-353-4175 | | PHONE: 212-513-1988 |
| | EMAIL: giuseppe@pastificiodeic | | EMAIL: rbookman@pb.law |
| MANAGER | NAME: ampi. it | LANDLORD | NAME: Manhattan Chelsea Market LLC |
| | PHONE: 0 | | PHONE: 212-652-2111 |
| | EMAIL: Manager - TBD | | EMAIL: gordon.pelavin@jamestownlp.com |
| APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>) | | | |
| <input checked="" type="checkbox"/> New | Has applicant owned or managed a similar business? | YES | NO Yes |
| | What is/was the name and address of establishment? | Multiple locations in Italy | |
| | What were the dates applicant was involved with this former premise? | Family Busines since 1912 | |
| <input type="checkbox"/> Corp Change/Class Change/Removal | What is the license # and expiration date? | NA | |
| | Is applicant making any alterations or operational changes? | YES | NO NA |
| | If alterations or operational changes are being made, please describe/list all changes. NA | | |
| <input type="checkbox"/> Alteration | What is the current license # and expiration date? | NA | |
| | Please list/describe the nature of all the changes and attach the plans: NA | | |
| METHOD OF OPERATION | | | |
| TYPE OF ALCOHOL | <input checked="" type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input type="checkbox"/> Wine/Beer & Cider | | |
| ESTABLISHMENT TYPE | <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only) | | |
| Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file? | YES | NO | No |
| Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement. | YES | NO | Yes |
| Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule. | YES | NO | No |
| Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments? | YES | NO | Yes |

| OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons) | | | | | | | | | |
|--|--|--|------------------|-----------------|--|-------------------------|---------------------------------|---------|----------|
| HOURS* <i>(Indoor Only)</i> | | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY | |
| | Operation | 8am-12a | 8am-12am | 8am-12am | 8am-12am | 8am-12a | 8am-12a | 8am-12a | 8am-12am |
| | Kitchen | 8am-12a | 8am-12am | 8am-12am | 8am-12am | 8am-12a | 8am-12a | 8am-12a | 8am-12am |
| | Music | 8am-12a | 8am-12am | 8am-12am | 8am-12am | 8am-12a | 8am-12a | 8am-12a | 8am-12am |
| If you plan to have music, what type(s)? (Circle all that apply) | | BACKGROUND | | LIVE MUSIC | DJ | JUKE BOX | KARAOKE | | |
| OCCUPANCY | | | | | | | | | |
| | Capacity (Certificate of Occupancy) | Maximum # of Persons You Anticipate Occupying Premises (Including Employees) | Number of Tables | Number of Seats | Number of Service Only Bars | Number of Stand-Up Bars | Number of Seats at Stand-Up Bar | | |
| INSIDE | NA | 74 | 4 | 28 | 0 | 1 | 35 | | |
| OUTSIDE <i>(Other than sidewalk café)</i> | NA | NA | NA | NA | NA | NA | NA | | |
| SIDEWALK CAFÉ | NA | NA | NA | NA | | | | | |
| How many floors are there? What is the capacity for each floor? | | | | | 1st Floor | | | | |
| How frequently will the owner(s) be at the establishment? | | | | | Monthly - Manager will be present at all times | | | | |
| Will there be dancing? | | | | | YES | NO | No | | |
| Will applicant have bottle or table service for beverage alcohol? | | | | | YES | NO | Yes - Table | | |
| Will you be hosting private; promotional or corporate events? | | | | | YES | NO | Yes | | |
| Will outside promoters be used on a regular basis? If yes please describe. | | | | | YES | NO | No | | |
| Will you have a security plan? If, yes please attach. | | | | | YES | NO | Yes - Cameras | | |
| Will security plan be implemented? | | | | | YES | NO | Yes | | |
| Will State certified security personnel be used? | | | | | YES | NO | No | | |
| Will New York Nightlife Association and NYPD Best Practices be followed? | | | | | YES | NO | Yes | | |
| Will applicant be using delivery bicycles? If yes, how many? | | | | | YES | NO | Yes | | |
| Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law? | | | | | YES | NO | Yes | | |
| Where will delivery bicycles be stored during the day when not in use? | | | | | Stored in basement | | | | |

| LOCATION & ZONING | | | |
|---|-----|----|---------|
| Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards? | YES | NO | Unknown |
| Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection? | YES | NO | Yes |
| Is a Public Assembly permit required? | YES | NO | No |
| Are your plans filed with DOB? | YES | NO | No |

| Community Notification/Relations | | | |
|--|-----------------------------------|--|-------------------|
| NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted | # 1 | Mass email sent to all the contacts on the Chelsea Block Association | |
| | # 2 | list that was provided by the Community Board on 12/03/2018. | |
| | # 3 | NA | |
| | # 4 | NA | |
| | # 5 | NA | |
| Please provide dates when applicant met with the groups listed above. | NA - Communication done via email | | |
| Who was your contact person at each group you met with? | See above | | |
| When did applicant post the notice that was provided? | 12/03/2018 | | |
| Where did applicant post the notice that was provided? | In front of Premises | | |
| Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided. | YES | NO | Yes: 929-353-4175 |
| Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage? | YES | NO | Yes |

| BUILDING DESIGN | | | | |
|---|-----------------------|----|---|----------------------------|
| State the name and type of business previously located in the space. | NA | | | |
| Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business. | YES | NO | No | |
| Do you plan any changes to the existing façade? If yes, please describe. | YES | NO | No | |
| Will applicant have a vestibule within the establishment? | YES | NO | Yes | |
| Will applicant use a storm enclosure? | YES | NO | NA | |
| Will applicant agree not to place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law? | YES | NO | Yes | |
| Will applicant comply with the NYC noise code? | YES | NO | Yes | |
| Will the establishment have any of the following: (circle all that apply) | FRENCH DOORS | | GARAGE DOORS | WINDOWS THAT CAN BE OPENED |
| Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment? | YES | NO | Yes windows that can be opened NO | |
| Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment? | YES | NO | Yes | |
| Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings? | YES | NO | No | |
| Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment? | YES | NO | Yes | |
| Will the kitchen exhaust system extend to the roof? | YES | NO | Yes | |
| Will the establishment have an illuminated sign? | YES | NO | No | |
| Will the establishment have a canopy extending over the sidewalk? | YES | NO | No | |
| Where will the air conditioner be located? What type is it? | Inside Chelsea Market | | | |
| When was the air conditioner installed? | Approximately 2000 | | | |

| OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ | | | |
|--|-----|----|-----|
| Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy? | YES | NO | NA |
| Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)? | YES | NO | No |
| Are the floorplans for the outdoor space(s) included? | YES | NO | NA |
| Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days? | YES | NO | NA |
| Will the service and consumption of alcohol in any outdoor space only be via seated food service? | YES | NO | NA |
| Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)? | YES | NO | NA |
| Will there be no amplified music, as per the law? | YES | NO | Yes |
| If amplified sound is played inside the establishment, will windows and doors be closed? | YES | NO | Yes |
| Will applicant agree to post signs outside asking customers to respect the neighbors'? | YES | NO | Yes |
| Will applicant agree to train staff to encourage a peaceful environment? | YES | NO | Yes |
| Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments) | YES | NO | NA |
| Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors? | YES | NO | NA |

| OUTDOOR ITEMS – SIDEWALK CAFÉ | | | |
|--|-----|----|----|
| Has the applicant/owner(s) read MCB4 Sidewalk Café Policy? | YES | NO | NA |
| Will applicant be applying for a sidewalk café now or in the future? | YES | NO | NA |
| Is applicant in this application seeking to include a sidewalk café in its liquor license? | YES | NO | NA |
| If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans. | YES | NO | NA |
| Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days? | YES | NO | NA |
| Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service? | YES | NO | NA |
| Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café? | YES | NO | NA |
| Will applicant mark the perimeter of the café on the sidewalk? | YES | NO | NA |
| Will the service and consumption of alcohol in the sidewalk café only be via seated food service? | YES | NO | NA |
| Will the sidewalk café not provide standing space for drinking or smoking? | YES | NO | NA |
| Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department? | YES | NO | NA |
| Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors? | YES | NO | NA |
| Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours? | YES | NO | NA |
| Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows? | YES | NO | NA |
| Will applicant use umbrellas? | YES | NO | NA |
| If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades? | YES | NO | NA |

ADDITIONAL STIPULATIONS: (Office Use Only)


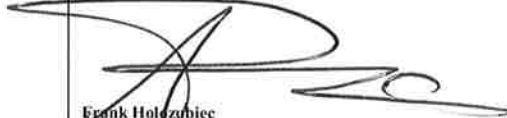

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

| | |
|---|---|
| <p>Manhattan Community Board 4 (MCB4) recommends: <i>(MCB4's recommendation is based on a vote taken at its January 2, 2019 full board meeting, with <u>34</u> members voting in favor of the recommendation, <u>0</u> members opposed, <u>0</u> members abstaining and <u>1</u> present but not eligible)</i></p> | <p><input checked="" type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation</p> <p><input type="radio"/> Denial <input type="radio"/> Approval</p> |
|---|---|

CB4 REPRESENTATIVES

| | | |
|---|--|--|
|  <p>Nelly Gonzalez CB4 Assistant District Manager</p> |  <p>Frank Holczubiec CB4 BLP Committee Co-Chair</p> |  <p>Yoni Bokser CB4 BLP Committee Co-Chair</p> |
|---|--|--|

APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

| | | | |
|---------------------------|---|---|---|
| <p>SIGN HERE →</p> | <p><i>GIUSEPPE DI MARTINO</i></p> <p>PRINT NAME OF APPLICANT</p> | <p><i>Giuseppe</i></p> <p>SIGNATURE OF APPLICANT</p> | <p>12/06/2018</p> <p><i>12/11/2018</i></p> <p>DATE</p> |
|---------------------------|---|---|---|

DI MARTINO
CHELSEA MARKET

75 9TH AVENUE
GROUND FLOOR
New York, NY 10011

| NO. | DESCRIPTION | DATE | BY | CHKD. |
|-----|------------------------|------------|----|-------|
| 1 | ISSUE FOR PERMIT | 12/24/2018 | MM | MM |
| 2 | ISSUE FOR CONSTRUCTION | | | |
| 3 | ISSUE FOR OCCUPANCY | | | |
| 4 | ISSUE FOR RECORDS | | | |

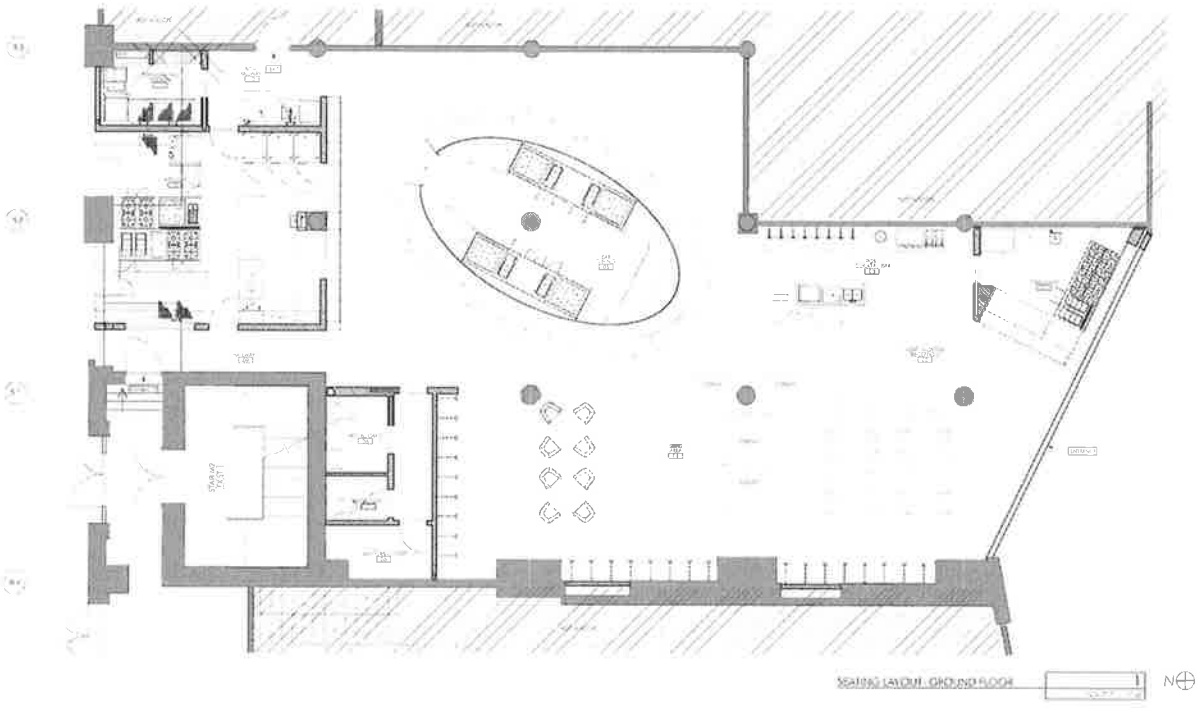
REVIEW 12/24/2018

SINFONIA GROUP
WWW.SINFONIAGROUP.COM

SEATING LAYOUT
GROUND FLOOR

A-101.00

12/24/18
2018.12
SINFONIA GROUP
WWW.SINFONIAGROUP.COM





*Only 100% durum wheat for our Di Martino PGI Gragnano Pasta,
declined in over 120 shapes, interpreted by chef Pierpaolo Giorgio
and wisely paired to the best seasonal products**



You are kindly asked to communicate possible allergies to our staff in advance.

**Some products might be subject to variations depending on the daily availability.
Some of them might have undergone a deep-freezing process in order to keep their quality.*

Tasting menu

Tradition



Sea Front amuse-bouche

Linguine with garlic, oil and anchovies colatura from Cetara 🍷

Ziti Tagliati Lisci and spring chicken

La Devozione

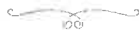
Pastries



Free-hand



5 courses selected by the chef, dessert included



It is possible to pair wine to the tasting menus.

Tasting menu

Di Martino Experience



Sea Front amuse-bouche

Vermicelli with roasted “acqua pazza” and codfish

Calamarata with sea snails

Margheritine with peas and spring onion spots

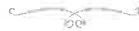
Whole Wheat Tortiglioni with spring salad and carrots and ginger infusion

Broken Candele with Neapolitan ragu

Pre-dessert - La Devozione

Bombardoni with broken down ricotta cheese and pear

Pastries and Strega liquor



It is possible to pair wine to the tasting menus.

À la carte

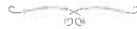
Land-based dishes



Bucatini with “Ischitana” style rabbit

Mezzanelli with Lardo di Colonnata and buffalo milk

Ziti Tagliati Lisci and spring chicken



Sea-based dishes



Calamarata with sea snails

Gnocchi Sardi with artichokes, langoustines and their bisque

Vermicelli with roasted “acqua pazza” and codfish



À la carte

Garden-based dishes



Margheritine with peas and spring onion spots

Whole Wheat Tortiglioni with spring salad and carrots and ginger infusion

Spaghetтини with courgette flowers and Provolone del Monaco



The great classics



Linguine with garlic, oil and anchovies colatura from Cetara 🍷

Broken Candele with Neapolitan ragu
cooked for 12 hours and exclusively made with spareribs

Broken Ziti “Genovese” style with copper onion from Montoro and prime beef cut
slowly cooked for seven hours and a half

La Devozione
our interpretation of Di Martino tomato Spaghetti



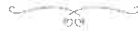
Dessert



Di Martino PASTiera

Bombardoni with broken down ricotta cheese and pear

Pacchero with coffee, lemon and gianduja





Why Di Martino?

Di Martino Company is a third generation family business in Italy

*The Di Martino family has owned and run the Company since 1912. The insights and innovations of our **three generations of pasta makers**, together with passion, craftsmanship and experience, let us become a very authoritative point of reference in the world market of Gragnano pasta.*

Our pasta is made only with 100% fine Italian durum wheat semolina

*Our best Italian raw materials are carefully selected from **national fields** to bring to your table and to your dishes all flavors and tastes of the real Italian cuisine. Containing an incredible **14% protein**, it is **40% more resistant to cooking** and highly digestible.*

*Di Martino Pasta is alongside **Slow Food** to enhance good, clear and fair food.*

Gragnano was the place!

*Gragnano is surrounded by Lattari Mountains. Here the sea breeze and the mild climate conditions make this place perfect for the pasta production. Because of its over **five hundred years of history** in the production of high quality durum wheat pasta, it is worldwide known as the **European Capital of Pasta**.*

Gragnano Pasta is a Protected Geographical Indication

*PGI Gragnano Pasta distinguishes itself for its unique properties and its specific production process; PGI stands for Protected Geographical Indication and is the most prestigious award in Europe. It protects the authenticity and the strict production process of **Gragnano Pasta**. Only the pasta produced in this town according to Gragnano's ancient certified method and using only the best **durum wheat semolina** mixed to the **local spring water** is allowed to be PGI. It follows a process of slow extrusion through bronze die, which gives it a rough surface being able to hold and enhance sauces. The slow drying process at low temperature, then, makes it keep intact the properties and aroma of wheat.*

Biodiversity of shapes

*Pasta stands at the very basis of the Mediterranean diet, which makes it suitable to most of the products of our territory. However, each shape needs its own seasoning. They exist more than **250 shapes** in the world, and we aim at spreading pasta culture in all its forms. Whether they are striped or smooth, straight or oblique cut, with a narrow or wide diameter, different shapes will pair off different seasonal products. Discover more by asking our pasta genius for the guide to the perfect pairing.*



Proximity Report for Location:

December 3, 2018

75 9 Ave, New York, NY, 10011

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

| Name | Address | Approx. Distance |
|-----------------------------------|------------------------|------------------|
| CHELSEA WINERY LTD | 75 9TH AVENUE | 440 ft |
| HOME OF CHEERS CORP | 188 90 8TH AVE | 1020 ft |
| HAYMARKET WINE LLC | 19 LITTLE WEST 12TH ST | 1035 ft |
| LITTLE WEST WINE AND SPIRITS INC | 19 LITTLE W 12TH ST | 1040 ft |
| MIDTOWN SPIRITS INC | 177 9TH AVE UNIT C | 1155 ft |
| 156 10TH AVENUE WINE & LIQUOR INC | 156 10TH AVE | 1260 ft |
| MAHADEV INC | 242 W 14TH ST | 1340 ft |

Churches within 500 Feet

| Name | Approx. Distance |
|------|------------------|
|------|------------------|

Schools within 500 Feet

| Name | Address | Approx. Distance |
|------|---------|------------------|
|------|---------|------------------|

On-Premise Licenses within 750 Feet

| Name | Address | Approx. Distance |
|--|----------------------|------------------|
| GRAND CREW NYC LLC | 75 9TH AVE | 0 ft |
| CLEAVER COMPANY INC, THE | 75 9TH AVE | 0 ft |
| CLEAVER COMPANY INC, THE | 75 9TH AVE | 0 ft |
| CHELSEA MUSIC HALL LLC | 75 9TH AVE | 0 ft |
| CHELSEA RETAIL PARTNERS LLC AND DCCM LLC | 75 9TH AVE | 0 ft |
| MIZNON AT CHELSEA LLC | 75 9TH AVE | 0 ft |
| LOBSTER PLACE INC, THE | 75 9TH AVE | 0 ft |
| URBAN DAIRY LLC | 75 9TH AVE | 0 ft |
| RESTAURANT ASSOCIATES LLC | 75 9TH AVE | 0 ft |
| RESTAURANT ASSOCIATES LLC | 75 9TH AVE | 0 ft |
| RESTAURANT ASSOCIATES LLC | 75 9TH AVE | 0 ft |
| DZGF2 LLC | 75 9TH AVE | 0 ft |
| HUDSON RIVER INN LLC E&S HOTEL OWNERS INC AS MGR | 88 9TH AVENUE | 195 ft |
| MARITIMA LLC | 88 9TH AVE | 205 ft |
| MARITIME F&B LLC E&S HOTEL OWNERS INC AS MGR | 88 9TH AVE 2ND FLOOR | 210 ft |

| Name | Address | Approx. Distance |
|---|-----------------------------|------------------|
| LDV 16 LLC | 357 WEST 16TH ST | 260 ft |
| MARISCOS CHELSEA LLC | 409 W 15TH ST | 280 ft |
| SIREN RETAIL CORPORATION | 61 9TH AVE | 305 ft |
| 408 W 15 MEMBERS LLC & BOWERY HOSPITALITY GROUP | 408 410 W 15TH ST | 345 ft |
| BD STANHOPE LLC AND E&S HOTEL OWNERS INC AS MGR | 369 W 16TH ST | 345 ft |
| ORIGINAL HOMESTEAD, THE | 56 9TH AVENUE | 345 ft |
| DT HOSPITALITY GROUP INC | 110 9TH AVE | 385 ft |
| BUDDAKAN NY LP | 75 9TH AVE CHELSEA MARKET | 410 ft |
| MKT GROUP LLC | 75 9TH AVENUE | 420 ft |
| GREENWICH VILLAGE ENTERTAINMENT GROUP LLC | 431 WEST 16TH STREET 2ND FL | 440 ft |
| FATBIRD I LLC | 44 9TH AVE | 470 ft |
| ELECTRIC ROOM 16 LLC STRATEGIC DREAM LOUNGE LLC | 355 W 16TH ST | 475 ft |
| SAHARA DREAMS LLC, AVE REST LLC & STRATEGIC DREAM | 355 W 16TH STREET | 475 ft |
| 346 LOUNGE LLC & STRATEGIC DREAM ROOFTOP LLC | 355 W 16TH STREET | 475 ft |
| SUTOL OPERATING CO LLC | 409 411 W 14TH STREET | 500 ft |
| TMSI INC AND USE LX LLC | 412 W 14TH ST | 585 ft |
| DLP GROUP LLC | 132 9TH AVE | 640 ft |
| DLP GROUP LLC | 134 9TH AVE | 665 ft |
| VIRCAN GROUP LLC | 136 9TH AVE | 685 ft |
| W 14 MARKET LLC | 353 W 14TH ST | 695 ft |
| DEAN & DELUCA SMALL FORMAT LQ LLC | 29 35 9TH AVE | 695 ft |
| 675 HUDSON VAULT LLC | 675 HUDSON STREET | 700 ft |
| SOHO HOUSE NEW YORK LLC | 29 35 9TH AVENUE | 705 ft |
| REHANDARI LLC | 24 9TH AVENUE | 740 ft |

Pending Licenses within 750 Feet

| Name | Address | Approx. Distance |
|----------------------------|-------------------|------------------|
| DUANGJAI CORP | 75 9TH AVE | 0 ft |
| PHILIPPE MP LLC | 355 W 16TH ST | 460 ft |
| LAS RAMBLAS RESTAURANT LLC | 355 W 16TH STREET | 475 ft |
| MR WOOH LLC | 355 W 14TH ST | 495 ft |
| VERY FRESH NOODLES LLC | 425 W 15TH ST | 540 ft |
| HAO NOODLE LLC | 343 W 14TH ST | 560 ft |
| K & P COURT FOOD INC | 337 W 14TH ST | 580 ft |
| BENTO BROOKLYN LLC | 675 HUDSON ST | 695 ft |
| 29 33 NINTH AVENUE LLC | 29 35 9TH AVE | 750 ft |

Unmapped licenses within zipcode of report location

| Name | Address |
|-------------|---------------|
| HENRIOT INC | 6 8 W 18TH ST |



Melissa Morales <melissa@pb.law>

I: Community Outreach

1 message

Carl Piraneo <carl.piraneo@dimartinoinc.com>

Mon, Dec 3, 2018 at 5:13 PM

To: "vale.santonastaso@pastadimartino.it" <vale.santonastaso@pastadimartino.it>,
Giuseppe Di Martino <giuseppe@pastificiodeicampi.it>

Cc: Melissa Morales <melissa@pb.law>

FYI

Da: Jasper, James [JJasper@gc.cuny.edu]

Inviato: lunedì 3 dicembre 2018 19.54

A: Carl Piraneo

Oggetto: Re: Community Outreach

Thank you. That is wonderful news for the neighborhood.

Best of luck,

Jim Jasper

300 W 15th St block association

James M. Jasper

The Emotions of Protest (University of Chicago Press, 2018)

<http://gc-cuny.academia.edu/JamesJasper>

From: Carl Piraneo <carl.piraneo@dimartinoinc.com>

Sent: Monday, December 3, 2018 1:14 PM

To: wborock@hotmail.com; n15mstr@mac.com; steve@w15ba.com; Jasper, James; paul@groncki.com; eric.bomze@gmail.com; willrogers@gmail.com; acevedoandassociates@gmail.com; craig.slutzkin@outlook.com; craigs1029@aol.com; jakmail@earthlink.net; clkupper@aol.com; Ethan.Felson@jewishfederations.org; laranjeirag@gmail.com; wborock@hotmail.com; sallygmg@gmail.com; beacon195@aol.com; germanygerald@aol.com; m@melissa-stern.com; mwalshny@yahoo.com; pamela@angel.net; dfranco243@earthlink.net; fcmgt@me.com; merle.levine@gmail.com; neil@neilselkirk.com; cott@nyc.rr.com; alberttaylor@gmail.com;

lesley@lyrichord.com; eleanor@quiltedcorner.com; 300wba@gmail.com; phylliswaisman@gmail.com; zazeloven@yahoo.com; mis@nyc.rr.com; emce33@aol.com; jblair@bobchristianson.com; w400ba@gmail.com; west25thstreetproject@gmail.com; susanb1011@aol.com; shulman@speakeasy.net; fdenthunter@gmail.com; dwaters@gmail.com; bkeany@pennsouth.coop; education@pennsouthcoop; andyhummm@aol.com; tenants@lta.com; donna@donnalangman.com

Cc: Giuseppe Di Martino; vale.santonastaso@pastadimartino.it; Melissa Morales

Subject: Community Outreach

Dear Madam or Sir:

My name is Giuseppe Di Martino owner of Pastificio G. Di Martino, a company built on a history of three generations and values of a family rooted in their territory and traditions and driven by genuine devotion and irrepressible passion. This translates into hard work, craftsman like precision, insistence on quality, perseverance against the odds, brilliant intuition and technological innovation that always cares about people and the environment.

We have been making Pasta since 1912 in Gragnano, Italy a province of Naples and our brand is proudly sold all through the world.

Recently we embarked on a strategy of building "Pasta Bars" similar, for example of a sushi bar, where our "Pasta Geniuses" serve our pasta to customers in front of where they will be sitting. Our Sea Front Pasta bar in Naples is what we will replicate in the Chelsea Market located at 75 Ninth Avenue New York, NY. Chelsea Market is our choice for our next "Pasta Bar" as it is well known to be a place where "foodies" come to sample foods from many cuisines around the world.

Our Pasta Bar will also include a coffee station that will serve Italian pastries in the morning and coffee for customers with their dinner and dessert. The Italian tradition includes serving wine with dinner as well as aperitifs before and to complete the true Italian meal serving wine, beer and alcohol is essential to the experience.

Our hours of operation will be consistent with the Chelsea Market hours from 8 a.m. to midnight Monday through Saturday and 8 a.m. to 7 p.m. On Sunday. Access will be available only through the 16th Street common exit during Chelsea Market non-Business Hours.

We are excited to bring our pasta experience to America and if you have any questions please feel free to contact me Giuseppe Di Martino at giuseppe.dimartino@pastadimartino.it and / or Valentina Santonastaso at vale.santonastaso@pastadimartino.it and /or Carl Piraneo at carl.piraneo@pastadimartino.it.

Sincerely,

Giuseppe Di Martino

President / Owner