



# CIPRIANI

AN ENTITY TO BE FORMED BY CIPRIANI USA, INC.  
637 WEST 50<sup>TH</sup> STREET  
NEW YORK, NY 10019

---

MANHATTAN COMMUNITY BOARD 4  
JUNE 11, 2019  
BUSINESS LICENSES & PERMITS COMMITTEE

## LIQUOR LICENSE/SIDEWALK CAFE STIPULATIONS APPLICATION

1. Floor Plans
2. Proposed Menus
3. Photographs
4. SLA Proximity Report, Google and Oasis Maps

**BERNSTEIN REDO, P.C.**  
1177 Avenue of the Americas, 5<sup>th</sup> floor  
New York, NY 10036  
Tel. 212.651.3100  
[donald@brpclaw.com](mailto:donald@brpclaw.com) | [www.brpclaw.com](http://www.brpclaw.com)

# Manhattan Community Board 4

## Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
An entity to be formed by Cipriani USA, Inc.		TBD	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
637 West 50th Street		at 12th Avenue	10019
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/listed with the license)</small>	<b>NAME:</b> Giuseppe Cipriani	<b>ATTORNEY/ REPRESENTATIVE</b>	<b>NAME:</b> Bernstein Redo PC
	<b>PHONE:</b> 212-499-0599		<b>PHONE:</b> 212-651-3100
	<b>EMAIL:</b> gcipriani@cipriani.com		<b>EMAIL:</b> donald@brpclaw.com
<b>MANAGER</b>	<b>NAME:</b> TBD	<b>LANDLORD</b>	<b>NAME:</b> John Petrucelli
	<b>PHONE:</b>		<b>PHONE:</b> 212-979-2800
	<b>EMAIL:</b>		<b>EMAIL:</b> jpetrucelli@me.com
<b>APPLICATION TYPE</b> ( <input checked="" type="checkbox"/> Liquor License <input type="checkbox"/> Unenclosed Sidewalk Cafe )			
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	What is/was the name and address of establishment?	Cipriani is experienced in the hospitality industry and owns or operates numerous venues in New York and around the world. Cipriani currently holds five (5) licenses in New York	
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> <b>Corp</b> <b>Change/Class Change/Removal</b>	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
<b>ESTABLISHMENT TYPE</b>	<input type="radio"/> Restaurant <input checked="" type="radio"/> Cabaret <input checked="" type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input checked="" type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<b>YES</b>	<input checked="" type="radio"/> <b>NO</b>	On or after June 24, 2019
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.	<b>YES</b>	<input checked="" type="radio"/> <b>NO</b>	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<b>YES</b>	<input checked="" type="radio"/> <b>NO</b>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> <b>YES</b>	<input type="radio"/> <b>NO</b>	

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	6pm-4am	6pm-4am	6pm-4am	6pm-4am	6pm-4am	6pm-4am	6pm-4am	6pm-4am
	Kitchen	6pm-4am	6pm-4am	6pm-4am	6pm-4am	6pm-4am	6pm-4am	6pm-4am	6pm-4am
	Music	6pm-4am	6pm-4am	6pm-4am	6pm-4am	6pm-4am	6pm-4am	6pm-4am	6pm-4am
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="checkbox"/> BACKGROUND	<input checked="" type="checkbox"/> LIVE MUSIC	<input checked="" type="checkbox"/> 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	1090	800	40	160	0	3	0		
OUTSIDE <i>(Other than sidewalk café)</i>	200	200	10	40	0	1	0		
SIDEWALK CAFÉ	n/a	n/a	n/a	n/a					
How many floors are there? What is the capacity for each floor?					3 floors: 1st fl.- 250; 2nd fl. - 840; Roof - 200				
How frequently will the owner(s) be at the establishment?					Periodically				
Will there be dancing?					<input checked="" type="checkbox"/> YES	NO			
Will applicant have bottle or table service for beverage alcohol?					<input checked="" type="checkbox"/> YES	NO			
Will you be hosting private; promotional or corporate events?					<input checked="" type="checkbox"/> YES	NO			
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="checkbox"/> NO			
Will you have a security plan? If, yes please attach.					<input checked="" type="checkbox"/> YES	NO			
Will security plan be implemented?					<input checked="" type="checkbox"/> YES	NO			
Will State certified security personnel be used?					<input checked="" type="checkbox"/> YES	NO			
Will New York Nightlife Association and NYPD Best Practices be followed?					<input checked="" type="checkbox"/> YES	NO			
Will applicant be using delivery bicycles? If yes, how many?					YES	<input checked="" type="checkbox"/> NO			
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	Not Applicable		
Where will delivery bicycles be stored during the day when not in use?					Not Applicable				

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	Expired TCO
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Are your plans filed with DOB?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	

Community Notification/Relations			
<b>NOTIFICATION:</b> 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	See list annexed	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		Email notice sent 5/24/19; follow-up clarification 5/29/19; Meeting with 50/51 Block Association 5/30/2019	
Who was your contact person at each group you met with?		Steve Belida	
When did applicant post the notice that was provided?		5/24/2019	
Where did applicant post the notice that was provided?		12th Avenue side and 50th Street side of building	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input type="radio"/> YES	<input checked="" type="radio"/> NO
		Will provide number of a representative	
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="radio"/> YES	<input type="radio"/> NO

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	Space Ibiza/FREQ Nightclub		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use a storm enclosure?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	If deemed necessary
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?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	<input type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input checked="" type="radio"/> 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?	<input checked="" type="radio"/> YES	<input type="radio"/> 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?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input type="radio"/> YES	<input checked="" type="radio"/> 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?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have an illuminated sign?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Likely
Will the establishment have a canopy extending over the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	TBD
Where will the air conditioner be located? What type is it?	Central AC location for all compressors is on roof		
When was the air conditioner installed?	unknown		

**OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ**

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

**OUTDOOR ITEMS – SIDEWALK CAFÉ NOT APPLICABLE - THERE WILL NOT BE A SIDEWALK CAFE**

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



IF CASE IS NOT ENCLOSED,  
CASE WILL BE CLOSED &  
VACATED BY PATRON NO  
LATER THAN 10 P.M. NIGHTLY  
AND THERE WILL BE  
NO MUSIC, ~~OR ANY~~  
LIVE PERFORMANCES, OR  
AMPLIFIED ~~OR~~ SOUND ON CASE.

~~IF CASE IS FULLY ENCLOSED  
(WITH NO OPEN DOORS &  
WINDOWS) AND ALL EXCESSIVE  
SOUND PROOFED, CASE SPACE  
WILL BE TREATED AS  
INDOOR ~~SPACE~~ APPROXIMATE  
WILL ~~BE~~ ~~AS~~  
CB 4 /~~

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.



I F APPLICANT

CHANGES TO ENCLOSE

ACCORD, APPLICANT WILL

NOTIFY AND APPEAR BEFORE

CBCE IN ADVANCE

**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.**

Manhattan Community Board 4 (MCB4) recommends:  
 (MCB4's recommendation is based on a vote taken at its  
 July 24, 2019 full board meeting, with 34 members voting in favor  
 of the recommendation, 0 members opposed, 1 members  
 abstaining and 0 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part of the method of  
 operation  
 Denial  Approval

**CB4 REPRESENTATIVES**

 Nelly Gonzalez CB4 Assistant District Manager	 Frank Hlozubiec CB4 BLP Committee Co-Chair	 Yoni Basser CB4 BLP Committee Co-Chair
---	--	--

**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><b>SIGN HERE</b> →</p>	<p>Maggio Cipriani          PRINT NAME OF APPLICANT</p>	 SIGNATURE OF APPLICANT	<p>5/31/19          DATE</p>
---------------------------	---	--	----------------------------------

TAMI CHOTKOWSKA TamigC@tksk.com

EMAIL SENT 5/24/2019 WITH FOLLOW-UP/CLARIFICATION EMAIL SENT 5/29

First name	Last name	ORGANIZATION	E-MAIL
Bob	Benfatto	Hudson Yards Hell's Kitchen Alliance	rbenfatto@hyhkalliance.org
Patty	Gouris	Hudson Yards Hell's Kitchen Alliance	pgouris@hyhkalliance.org
Kathleen	Treat	HKNA (incl. Dog Run)	kathleentreat123@gmail.com
Frank	Strock	West 36th Street	mcgee79@aol.com
Christine	Berthel	Chekpeds	cberthel@me.com
Joe	Restuccia	CHDC (incl. Bob's & bird parks)	info@clintonhousing.org; irestuccia2@clintonhousing.org
Ryan	Marcano	CHDC (incl. Bob's & bird parks)	rmarcano@clintonhousing.org
Brian	Kehoe	500-506 West 42nd Street T.A.	<b>NO CONTACT INFORMATION</b>
Eduardo	Zeiger	West 43rd Street (b. 9th/10th)	eduardozeiger@compuserve.com
Linda	Ashley	Manhattan Plaza T.A. (400 W. 43rd St.)	mpla@mplenants.com
Renee & Gordon	Stanley	West 44 Street Better Block Association	ashleyll@aol.com
Rudy	Papiri	West 44th Street (b. 9th/10th)	twocatsid@worldnet.att.net
Fischer	John	West 44th Street (b. 9th/10th)	rapapiri@aol.com
Tim	Tanner	West 45 <sup>th</sup> Street (b. 8 <sup>th</sup> /9 <sup>th</sup> )	block45@hellskitchen.net
David C.	Stuart	West 45th Street BA	tangotanner@gmail.com; west45ba@gmail.com
Chana	Widawski	West 45th Street BA	west45ba@gmail.com
Steve	Fanto	West 45th Street (b. 9th/12th)	chanawid@gmail.com
Elke	Fears	West 46 Street Block Association (8th Ave to 12th Ave)	stephenfanto@gmail.com
Larry	Roberts	West 47th/48th Streets	aefearshk@earthlink.net
Jim	Bogues	West 47th/48th Streets	larrymichaeroberts@gmail.com
Chuck	Vassallo	West 47th/48th Streets	jamesbogues@gmail.com
Stefan	Riedl	West 47th/48th Streets	chasmv@hotmail.com
Nancy	Roylance	West 47th/48th Streets	chluderemvc@yahoo.com <b>EMAILS REJECTED</b>
Karen	Nightengale	Flats Tenants Association	nancyroylance@ymail.com
Maria	Guzman	Harborview Terrace T.A. (525 W. 55th St.)	<b>NO CONTACT INFORMATION</b>
Ellen	Celnik	The Aurora	matagnvs@aol.com
Richard	Pimentel	The Aurora	ecelnik@actorsfund.org <b>EMAILS REJECTED</b>
Derrick	Sage	The Aurora	rpimentel@commonground.org
Marjorie	Kagen	The Colonade	dsage@commonground.org
Nancy	Kyriacou	Oasis Gardens I 10th Ave., b. 51/52	buzany@rcn.com <b>EMAILS REJECTED</b>
Gary	Dipasquale	Oasis Gardens II 52nd St/10th Ave.	nkvyriacou@yahoo.com
J.D.	Noland	Midtown North Pct. Council	gdclav@att.net
John	Mudd	Midtown North/South Pct. Council	jeandaniel@aol.com
William	Otterson	Midtown North/South Pct. Council	john.mudd@usa.net
Paul	Loeb	Housing Conservation Coordinators [10th Ave., b.52/53]	bill@midtownsouthcc.org
Christine	Gorman	West 55th Block Association	(212) 541-5996 INFO@HCC-NYC.ORG
Steve	Belida	50/51st Street Block Association	ploeb315@aol.com
Jeff	Robins	50/51st Street Block Association	west55ba@gmail.com
Raul	Larios	Hudson Hotel Residents	hk5051@gmail.com
Amanda	Cernitz	Westmore 333 W 57	hk5051@gmail.com
Anita	McDonagh	Parc Vendome 340 W 57th Street	rlarios@hotmail.com
Jesse	Bondy	Colonnade 347 W 57th Street	acernitz@gmail.com
			awm3333@me.com
			jessbondy@aol.com

## Martha Redo

---

**From:** Martha Redo  
**Sent:** Friday, May 24, 2019 2:21 PM  
**To:** Martha Redo  
**Cc:** Donald Bernstein; 'Tami Chotkowski'  
**Subject:** 637 West 50th Street - New Catering Establishment Liquor License

Good Afternoon,

We represent Cipriani USA, Inc., which intends to file an application with the New York State Liquor Authority for a new Catering Establishment Liquor License for premises located at 637 West 50<sup>th</sup> Street, off 12<sup>th</sup> Avenue. The premises was last occupied by Space Ibiza and/or FREQ.

The new catering facility will occupy the first floor, second floor, and roof space. The maximum occupancy of the entire space is approximately 1300, though occupancy at any given time will vary by event. There will be recorded, DJ and live music with a proposed closing hour of 4AM daily.

Cipriani has vast experience in the hospitality industry, with the first Cipriani restaurant having opened nearly 90 years ago in Venice. Since then, four generations of Cipriani have grown that single restaurant into a world-renowned hospitality brand still recognized for its distinguished venues and service all over the world.

([www.cipriani.com](http://www.cipriani.com))

We were directed by Community Board No. 4 to contact you and your organization in connection with our client's application which will be heard by the Business Licenses and Permits Committee at its meeting on June 11, 2019.

If you have any questions about the proposed establishment or would like further information, please let us know.

Thank you,

**Martha M. Redo | BERNSTEIN REDO, P.C.**  
1177 Avenue of the Americas, 5<sup>th</sup> floor  
New York, NY 10036  
Tel. 212.651.3100  
[martha@brpclaw.com](mailto:martha@brpclaw.com) | [www.brpclaw.com](http://www.brpclaw.com)

### NOTICE

This transmittal is intended only for the use of the individual or entity to which it is addressed and may contain information that is privileged, confidential and exempt from disclosure under applicable law. If the reader of this transmittal is not the intended recipient or the employee or agent responsible for delivering the transmittal to the intended recipient, you are hereby notified that any dissemination, distribution or copying of this communication is strictly prohibited. If you have received this communication in error, please notify us immediately. Thank you.

## Martha Redo

---

**From:** Martha Redo  
**Sent:** Wednesday, May 29, 2019 5:42 PM  
**To:** Martha Redo  
**Cc:** Tami Chotkowski; Donald Bernstein  
**Subject:** Clarification Re 637 West 50th Street - New Liquor License

Good Afternoon,

On Friday May 24<sup>th</sup> we sent an email advising you that our client, Cipriani USA, Inc., intends to file a liquor license application with the New York State Liquor Authority for premises located at 637 West 50<sup>th</sup> Street, off 12<sup>th</sup> Avenue. The premises was last occupied by Space Ibiza and/or FREQ.

We wanted to clarify that while the space will be utilized for private events, it will also be a night life venue for the public. Therefore, the application for which our client will apply will be an On-Premises Liquor License, not a Catering Establishment License.

As stated in our prior notification, the new venue will occupy the first floor, second floor, and roof space. The maximum occupancy of the entire space is approximately 1300, though occupancy at any given time will vary. There will be recorded, DJ and live music with a proposed closing hour of 4AM daily.

Cipriani has vast experience in the hospitality industry, with the first Cipriani restaurant having opened nearly 90 years ago in Venice. Since then, four generations of Cipriani have grown that single restaurant into a world-renowned hospitality brand still recognized for its distinguished venues and service all over the world.  
([www.cipriani.com](http://www.cipriani.com))

Our client's application will be heard by the Business Licenses and Permits Committee at its June 11, 2019 meeting.

If you have any questions about the proposed establishment or would like further information, please let us know.

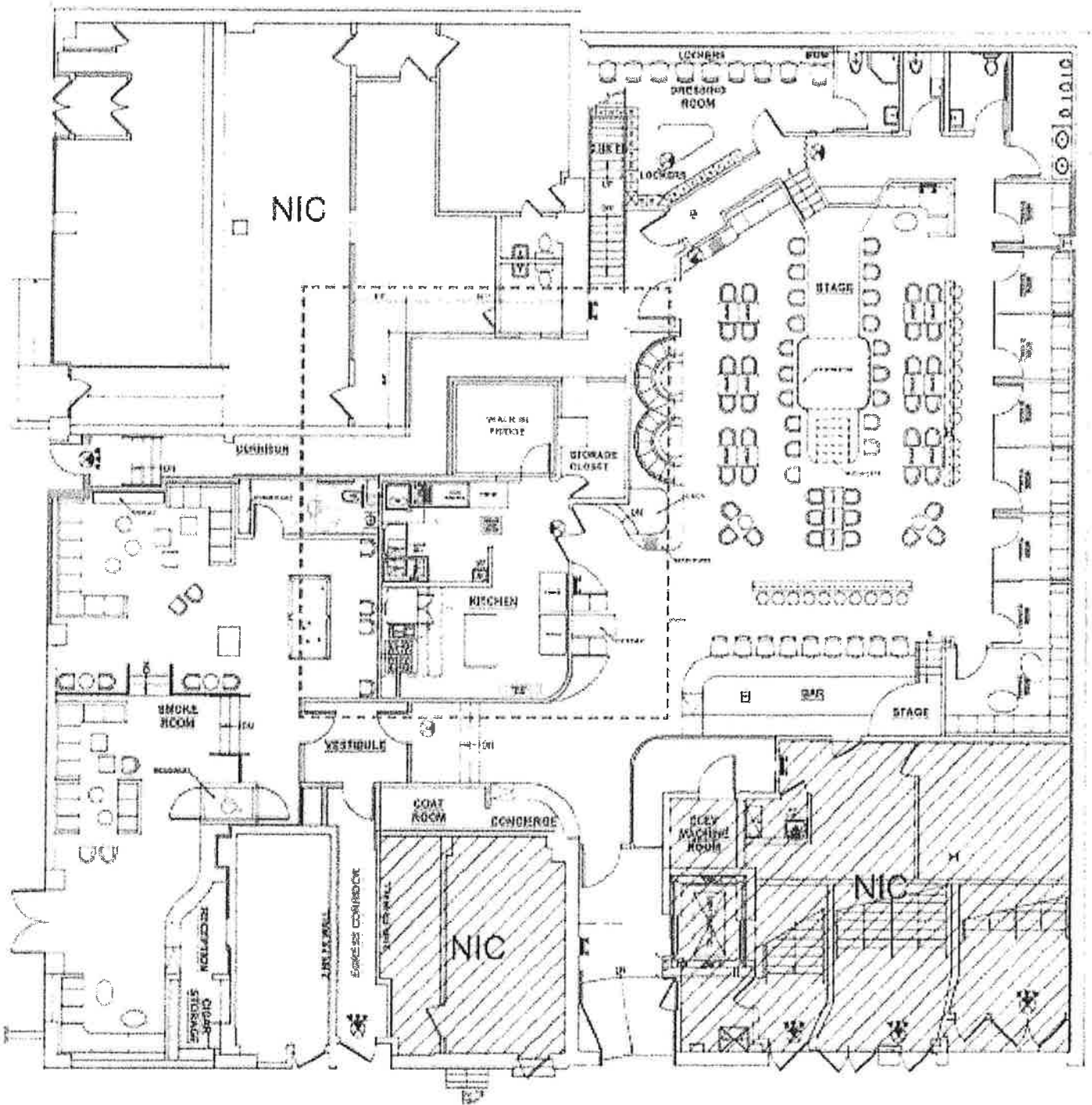
Thank you,

**Martha M. Redo | BERNSTEIN REDO, P.C.**  
1177 Avenue of the Americas, 5<sup>th</sup> floor  
New York, NY 10036  
Tel. 212.651.3100  
[martha@brpclaw.com](mailto:martha@brpclaw.com) | [www.brpclaw.com](http://www.brpclaw.com)

NOTICE

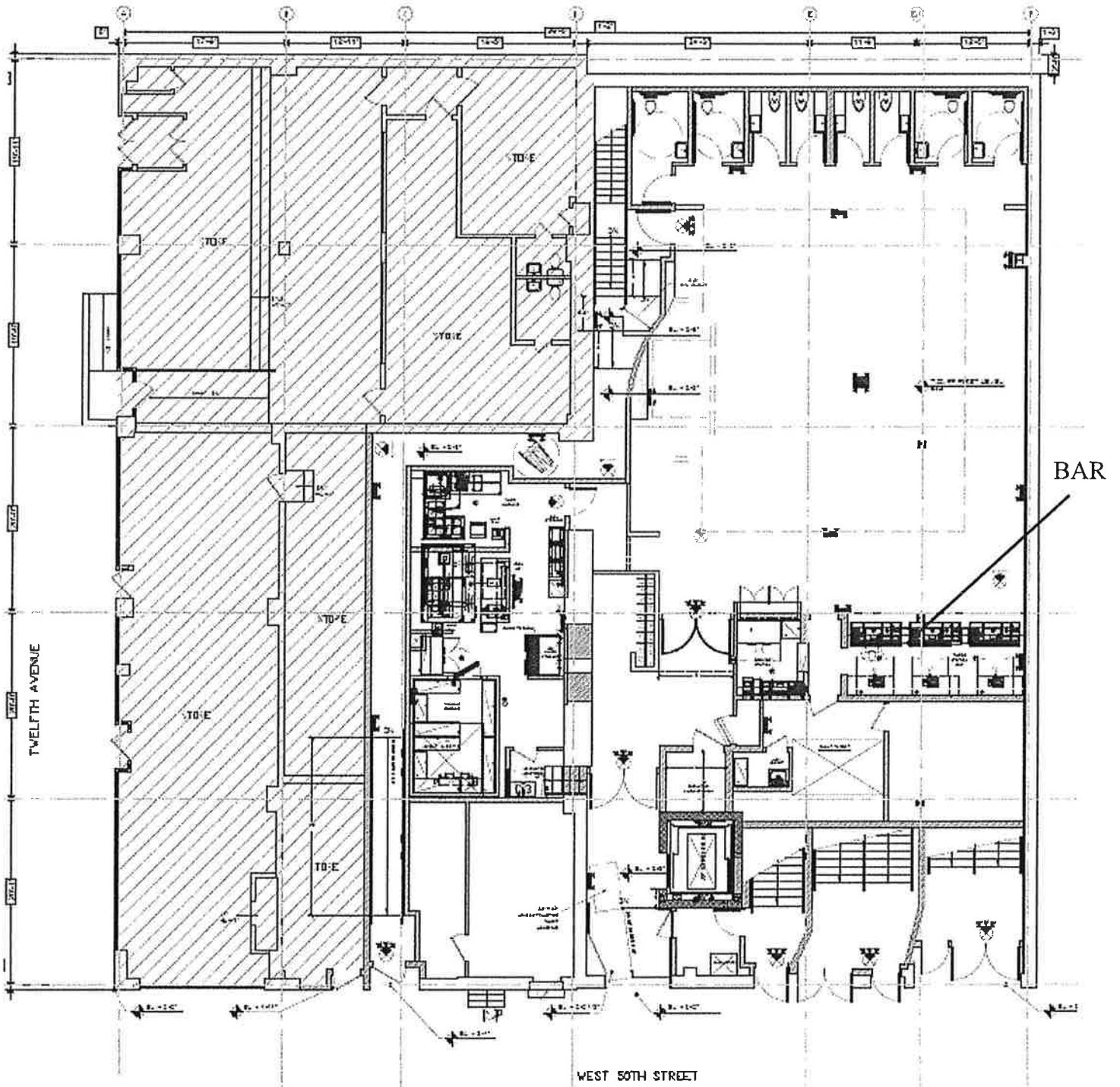
This transmittal is intended only for the use of the individual or entity to which it is addressed and may contain information that is privileged, confidential and exempt from disclosure under applicable law. If the reader of this transmittal is not the intended recipient or the employee or agent responsible for delivering the transmittal to the intended recipient, you are hereby notified that

637 WEST 50<sup>TH</sup> STREET  
GROUND FLOOR PLAN  
PA PERMIT OCCUPANCY



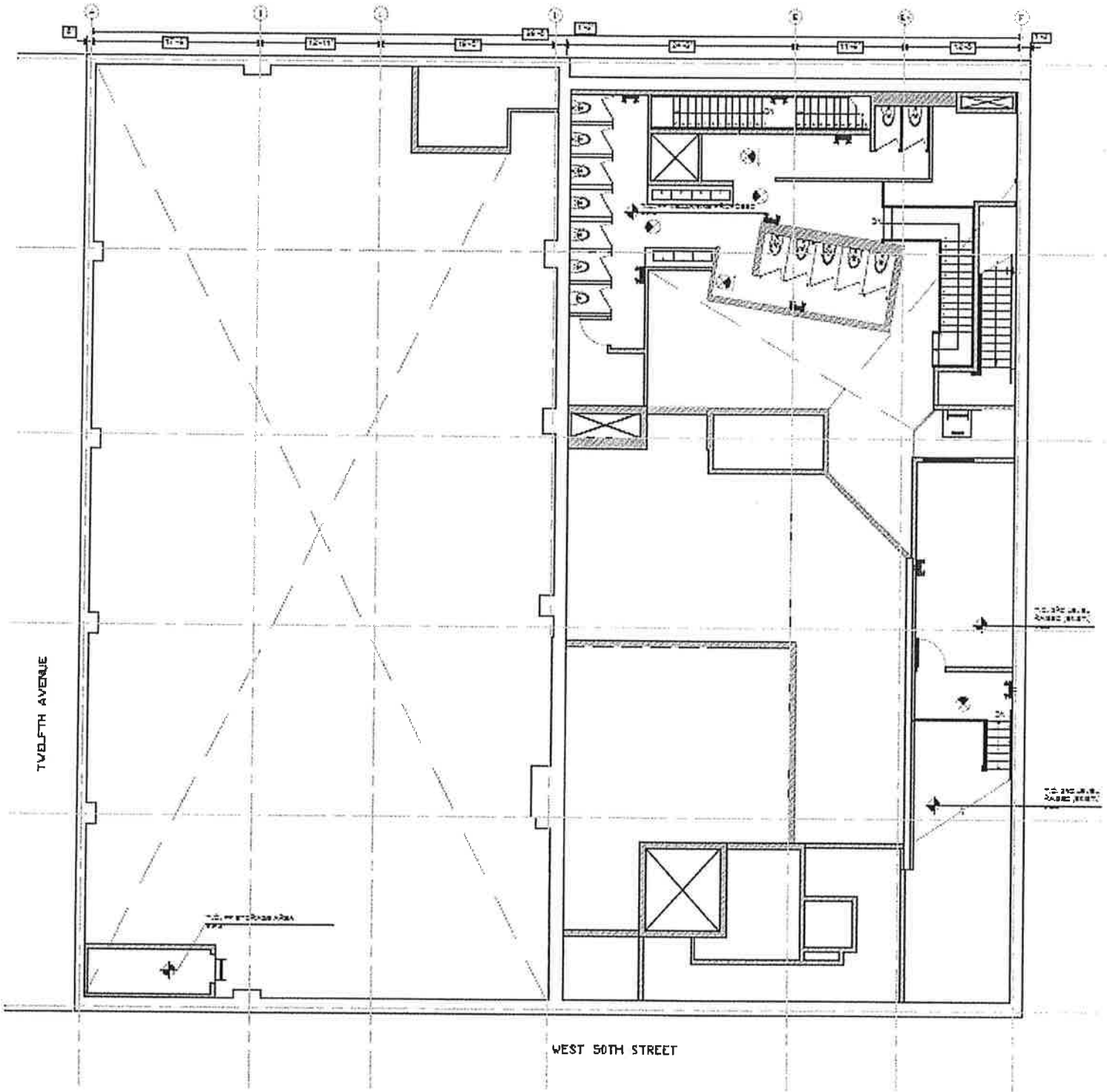


637 WEST 50<sup>TH</sup> STREET  
GROUND FLOOR PLAN  
PA PERMIT OCCUPANCY - 250



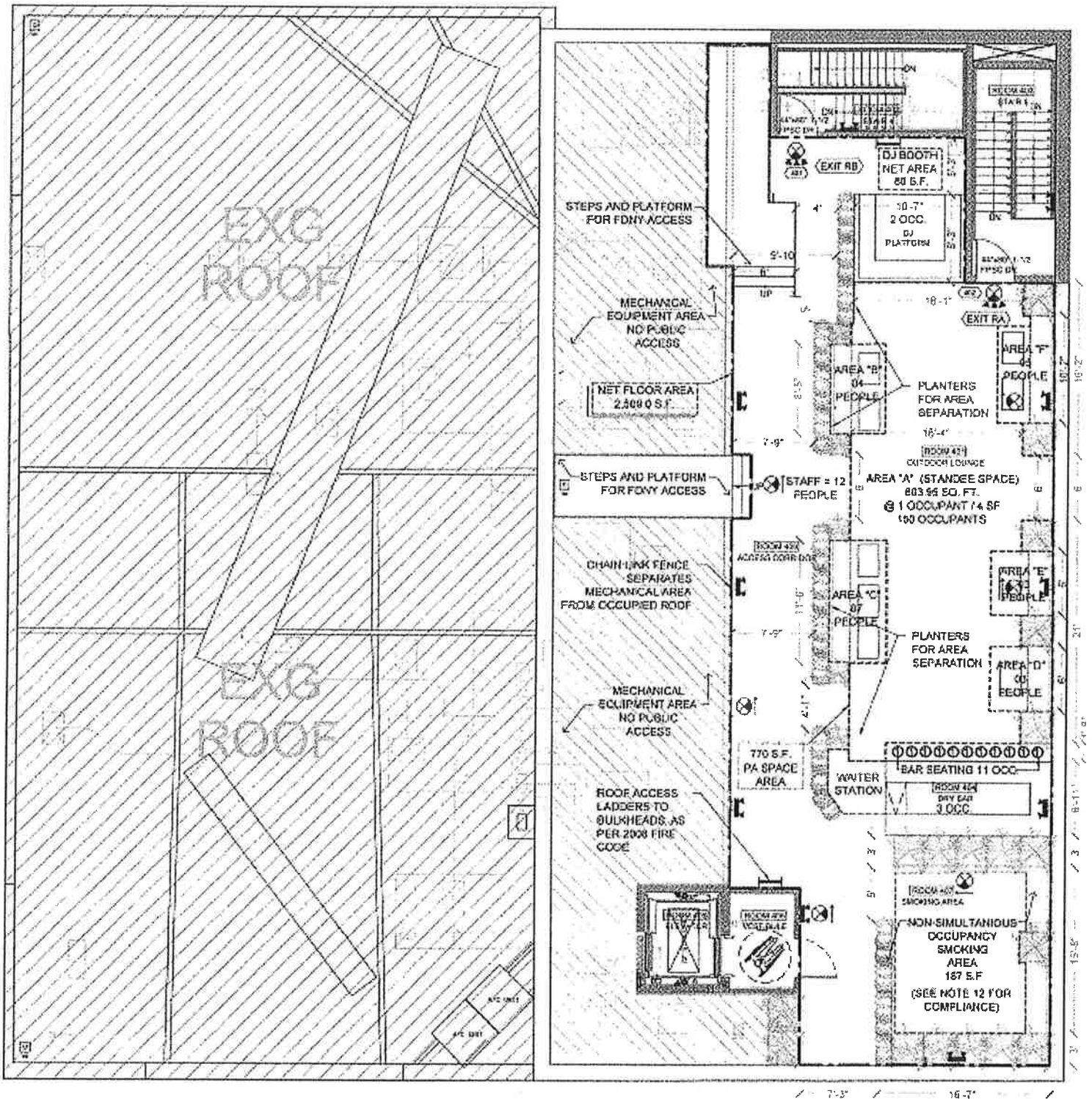


637 WEST 50<sup>TH</sup> STREET  
MEZZANINE





637 WEST 50<sup>TH</sup> STREET  
ROOF PLAN  
PA PERMIT OCCUPANCY - 200





# ***Kitchen***

## ***Cubano Sandwich***

*Country Bread Toasted, Slow Roasted Veal, Praga Ham, Caciocavallo Cheese, Pickles, Mayo and Mustard*

## ***Jamon Croquettes***

*Bite sized Creamy Fritters stuffed with Prosciutto Crudo*

## ***Fries con Chipotle Picante***

*Yuca Fries with Spicy Chipotle*

## ***Mac & Cheese***

*Macaroni Pasta with Yellow Cheddar, White Cheddar & Parmesan Cheese*

## ***Langostinos Frito***

*Lightly Fried Langoustines with Spicy Mayonnaise*

## ***Tuna Tartare con Aguacate***

*Tuna Tartare with Avocado*

## ***Steak Tartare***

## ***Bolitas de Carne***

*Veal Bitok*





**CIPRIANI**

---

**DINNER MENU**

---





HORS D'OEUVRES  
BUTLER PASSED

# COLD & HOT



- Roasted Red Beet and Cucumber  
\*\*\*
- Prosciutto di Parma wrapped Grissini  
\*\*\*
- Skewers of Tomato and Mozzarella with Basil  
\*\*\*
- ❖ American Caviar and Crème Fraiche  
\*\*\*
- ❖ Tuna Tartare on Toasted Baguette  
\*\*\*
- Fresh Crab with Cucumber  
\*\*\*
- Bruschetta with Tomato and Basil  
\*\*\*
- Tartine with Beef Carpaccio  
\*\*\*
- Oven Dried Tomato, Black Olive Baguette with  
Ricotta di Buffalo
- ❖ Marinated Salmon Canapé  
\*\*\*
- Prosciutto di Parma, Asparagus and Goat Cheese Roulade  
\*\*\*
- Baguette with Brie Cheese, Speck, Green Olives  
and Balsamic Vinegar  
\*\*\*
- Roasted Pear with Ricotta, Arugula and Prosciutto di Parma  
\*\*\*
- Skewer of Mini Caesar Salad Bites  
\*\*\*
- Roasted Noisette Potato with Burrata Cheese, Asparagus  
and Crispy Bacon  
\*\*\*
- Red Figs with Burrata Cheese and Prosciutto di Parma  
\*\*\*
- Blini with Ricotta Cheese, Arugula and Parmesan  
\*\*\*
- Red Endive Leaf with Parmesan, Apple and Chives

❖ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



\*\*\* Additional Charges May Apply

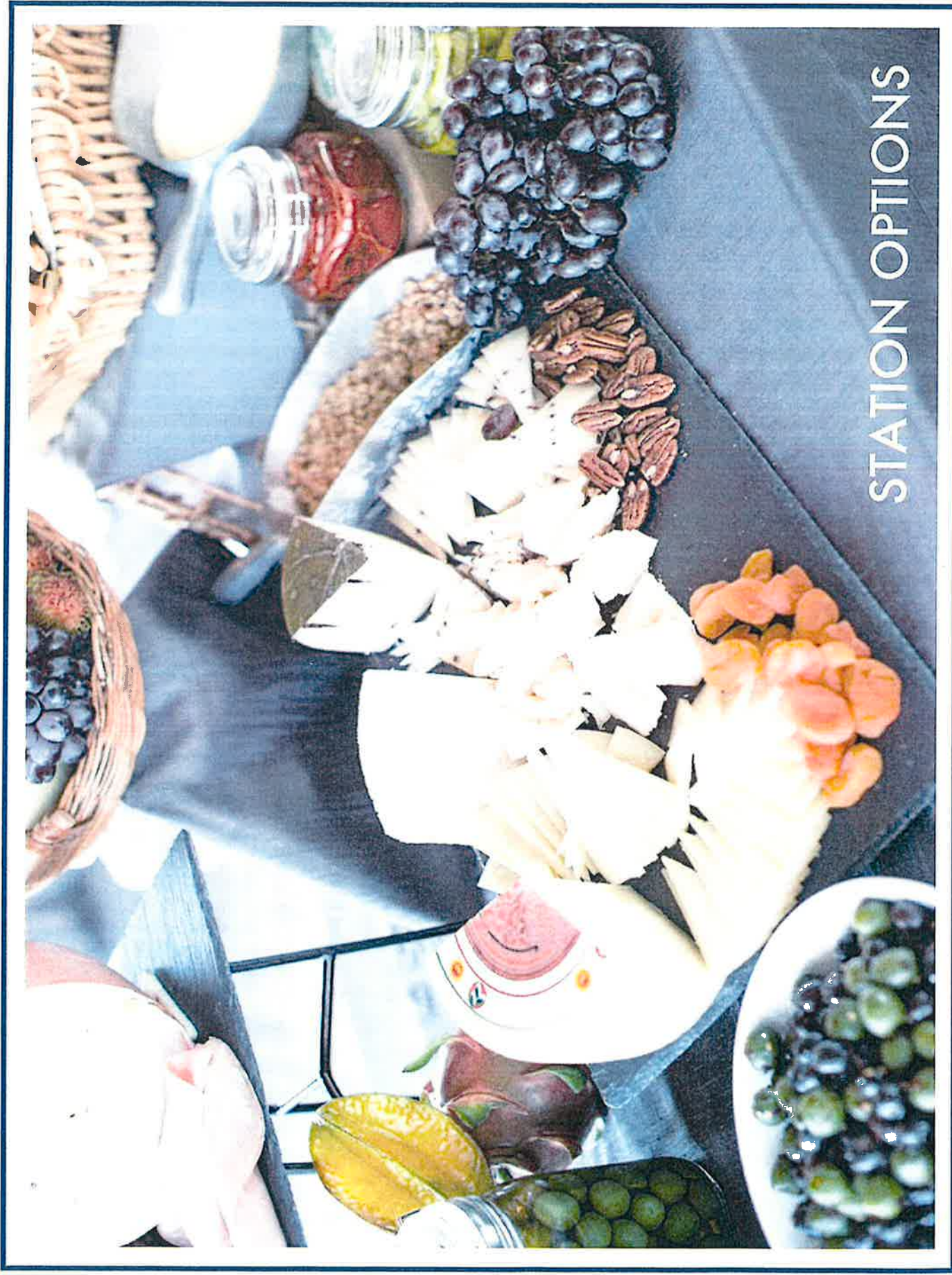




Chicken Croquettes ***	Risotto alla Cipriani passed on B&B plates ***
Rice Mignons with Saffron Cream ***	Ravioli alla Cipriani passed on B&B plates (Choice of: Spinach, Corn or Veal) ***
Veal Bitok Fresh Tomato Sauce and Oregano ***	Artichoke alla Romana ***
Fritto Misto ***	Grilled Polenta with Baccalà Mantecato ***
Croque Monsieur ***	Steak Sandwich with Caramelized Onion ***
Select Mushroom on Grilled Polenta ***	Mini Slider with Bacon, Tomato, Zucchini, Asiago and Avocado ***
Spinach and Cheese in Phyllo pastry ***	Curry Chicken Satay ***
Fresh Pizza Slices ***	Shrimp Skewers ***
Cocktail Franks in a Blanket with Mustard ***	Porcini in Phyllo ***
Sundried Tomato and Mozzarella Quiche ***	Roasted Scallop with Fresh Tomato and Basil ***
❖ New Zealand Baby Lamb Chops ***	Roasted Shrimp and Mango ***
Olive All'Ascolana ***	Polenta Chips with Short Ribs, Baby Watercress and Salt Flakes
Crab Croquettes with Honey Mustard	

❖ \*\*\* Additional Charges May Apply  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

STATION OPTIONS





**PASTA AND RICE**  
(Select 3 items)

Penne with Tomato and Basil

Penne Amatriciana

Rigatoni with Eggplant and Mozzarella di Bufala

Tagliardi Veal Ragù

Baked Tagliolini with Ham

Baked Spinach Tagliolini with Mushrooms

Spinach and Cheese Cannelloni with Fresh Tomato

Semolina Gnocchi alla Romana

Rice Valenziana (Seafood or Chicken)

Rigatoni Bolognese

**BEEF TAGLIATA**

Whole Roast Filet of Beef

Carved at Buffet

**FIORENTINA TUSCAN STEAK**

Grilled Ribeye Steak

Carved at Buffet

**BRAISED WHOLE BONE-IN SHORT RIBS**

Carved at Buffet

**ROASTED NEW ZEALAND RACK OF LAMB\*\***

Carved at Buffet

**FRESH WHOLE ROASTED TURKEY**

Carved at the Buffet

**ROAST SHANK OF VEAL**

Carved at the Buffet

**ROAST PORCHETTA**

Served with Potato Salad and

Arugula Tomato and Shaved Parmesan

Warm Piadina Bread

Carved at the Buffet

**CIPRIANI CURRY STATION**

Chicken Spezzatino al Curry

Served with Rice Pilaf with Golden Raisin

Mixed Vegetable Sauté

Mango Chutney

\*\* Additional Charges May Apply

❖ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





### FRESH JUMBO SHRIMP

Pyramid of Fresh Jumbo Shrimp  
in Iced Silver Bowls  
Cocktail Sauce and Lemon Halves in Cheese Cloth

### ❖ CLAMS & OYSTERS\*\*

Little Neck, Top Neck Clams  
Selection of East and West Coast Oysters  
Garnitures of Cocktail and Mignonette Sauce,  
Lemon Halves in Cheese Cloth

### LOBSTER ROLLS\*\*

Lobster Salad served in Mini Bun  
*(Lobster Rolls can be added to the Clams & Oysters station with additional cost)*

**\*\* Additional Charges Apply for Uniformed Shucking Attendant**

### ❖ CAVIAR STATION\*\*

Osetra Caviar, Sevruga Caviar or American Sturgeon Caviar  
Served with Blinis, Toast Points, Lemon Halves in Cheese Cloth,  
Displayed in a Custom Ice Sculpture with Frozen Vodka

### FRUIT AND CHEESE DISPLAY

An Elaborate Display of Imported and Domestic Cheeses  
Served with Cipriani Grissini and Assorted Crackers and Breads  
Garnished with Grapes, Walnuts, Dried Cranberries  
Pistachio, Dried Fruit Compote

### TUSCAN STATION

*(Subject to Seasonal Availability)*

Insalata Caprese  
Shrimp & Beans over Arugula with Olive Oil & Lemon  
Asparagus Vinaigrette  
Avocado and Endive Salad with Shaved Parmesan  
Red Beet Salad with Haricot Verts & Goat Cheese  
Marinated Oyster Mushrooms with Baby Spinach  
Garbanzo Bean Salad with Lemon, Cucumber, Tomato and Mint  
Baby Artichoke alla Romana

Avocado and Cherry Tomato Salad

Full Assortment of Grilled Vegetables

String Beans with Caciocavallo Cheese and Cherry Tomatoes

❖ Carpaccio alla Cipriani

Prosciutto di Parma

Cucumber, Corn and Tomato Salad

Eggplant in Soar

Seafood Salad

Panzanella Salad

**\*\* Additional Charges May Apply**

❖ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



### ITALIAN STATION

Italian Charcuterie with Assorted Seasonal Condiments  
To include Burrata Cream, Grilled Vegetables, Green Olives  
and Sun-Dried Tomatoes

Cornichons, Pearl Onion with Balsamic Vinegar, Dry  
Cranberries, Dates and Pistachio Nuts  
Served with Assorted Homemade Walnut-Raisin Bread,  
Focaccia Bread and Bread Sticks  
Olive Oil and Aged Balsamic Vinegar

### ASIAN STATIONS

#### PEKING DUCK AND DIM SUM DISPLAY \*\*

Roasted Peking Duck  
Served with Hoisin Sauce, Scallions, Mu Shu Pancakes  
(And)  
Assorted Vegetable, Pork & Shrimp Dim Sum,  
Wontons & Egg Rolls

**\*\* Additional charges apply for Uniformed Chef**

#### ❖ **SUSHI DISPLAY \*\***

Assorted Sushi, Sashimi & Maki Rolls  
Served with Soy Sauce, Wasabi & Fresh Ginger

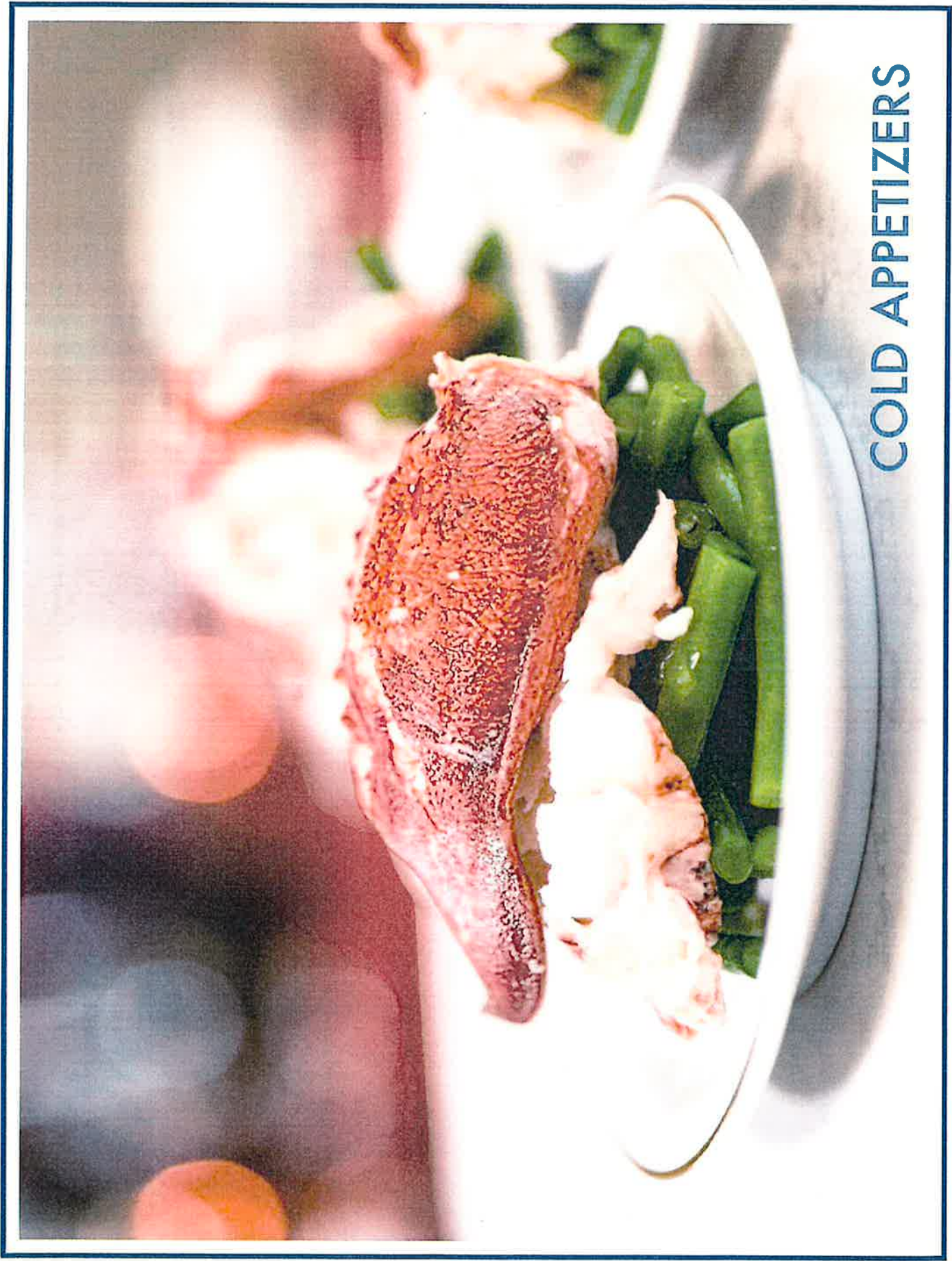
**\*\* Additional charges apply for Sushi Chef**



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**\*\* Additional Charges May Apply**

COLD APPETIZERS



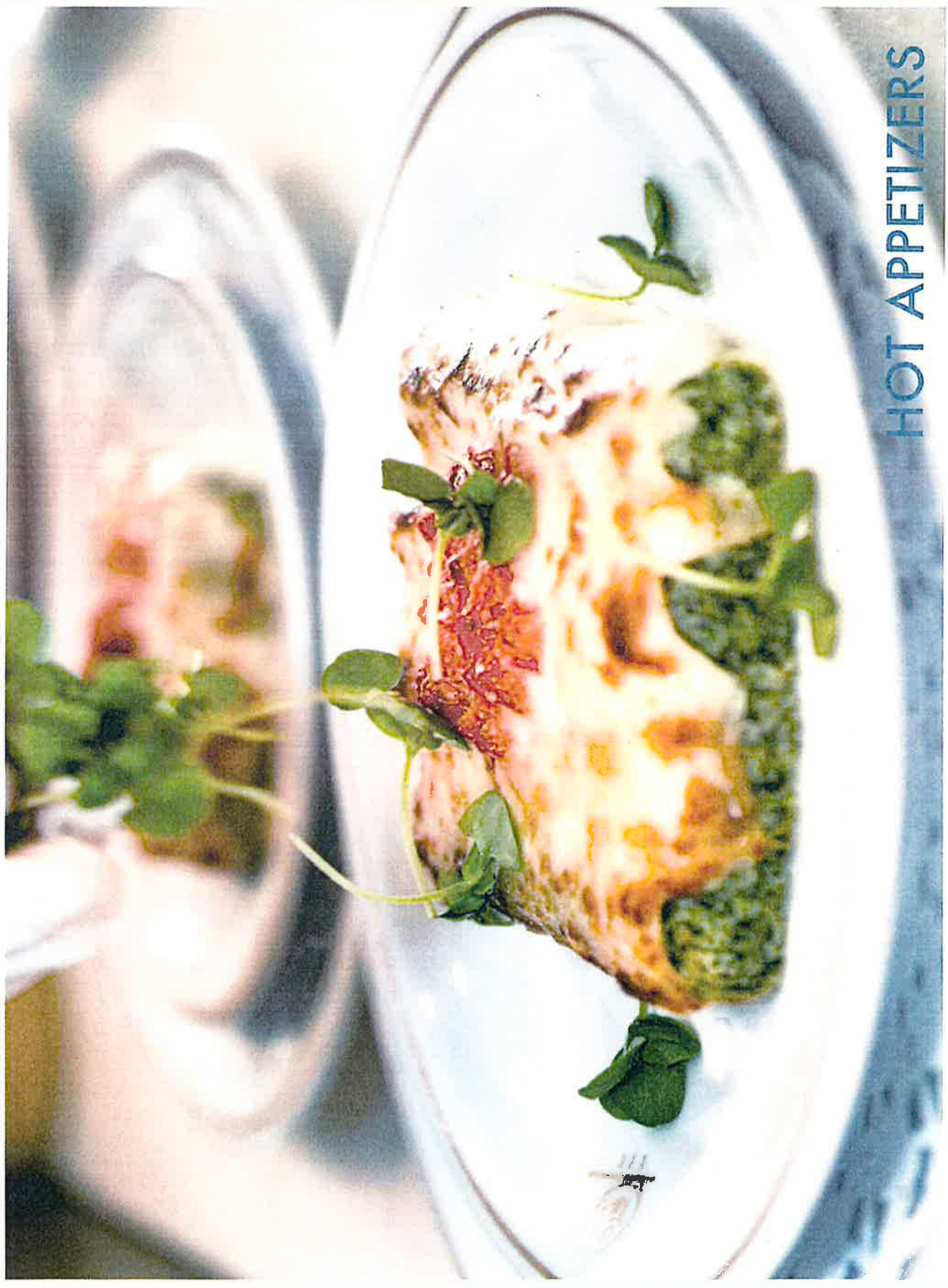


- ❖ **Homemade Marinated Salmon with Frisée, Tomato, Fresh Asparagus and Tuna Tartare**  
\*\*\*
  - ❖ **Tuna Scottato with Baby Fennel & Balsamic Vinegar**  
\*\*\*
  - Cold Lobster with Haricots Verts, Lemon and Oil\*\***  
\*\*\*
  - Crab Salad with Lemon & Oil**  
\*\*\*
  - ❖ **Classic Cipriani Tuna Tartare**  
\*\*\*
  - Baby Tri Color Beets with Asparagus and Crumbled Goat Cheese**  
\*\*\*
  - ❖ **Cipriani Beef Carpaccio (No Preset)**  
\*\*\*
  - Heirloom Tomatoes with sliced Cipriani Buffalo Mozzarella**  
\*\*\*
  - Thinly Sliced Sweet Prosciutto di Parma with Roasted Cipriani Baby Artichokes**  
(Special Baby Artichokes grown by Cipriani in the Island of Torcello Venice)
- Thinly Sliced Sweet Prosciutto di Parma with Cipriani Buffalo Mozzarella**  
\*\*\*
  - Cipriani Burrata with Grape Tomatoes and Black Olives**  
\*\*\*
  - Red and White Endive with Avocado and Shaved Parmesan**  
\*\*\*
  - Salad of Arugula, Baby Artichokes, Sundried Tomatoes, Avocado and Crispy Parmesan**  
\*\*\*
  - Baby Artichoke Salad with Avocado and Shaved Parmesan**  
\*\*\*
  - Baby Arugula and Cherry Tomato Salad with Crumbled Goat Cheese**  
\*\*\*
  - Classic Cipriani Baby Spinach Salad with Crispy Bacon, Button Mushrooms and Crumbled Ricotta**  
\*\*\*
  - Roasted Shrimp with Avocado**

❖ \*\*\*Additional Charges May Apply  
❖ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



HOT APPETIZERS





## THE CIPRIANI VARIETY OF RISOTTO

### PASTA

Homemade Spinach and Cheese Cannelloni with Fresh Tomato Sauce

\*\*\*

Alla Primavera

\*\*\*

Homemade Veal Cannelloni with Delicate Cipriani Sauce

\*\*\*

Baby Artichokes

\*\*\*

(Grown by Cipriani in the Island of Torcello Venice)

Gnocchi alla Romana with Fresh Tomato Sauce

\*\*\*

Venetian Style Green Peas

\*\*\*

Baked Tagliolini with Ham

(Vegetarian Option with Mushroom)

\*\*\*

Green Asparagus

\*\*\*

Baked Tagliardi Bolognese

\*\*\*

Milanese with Saffron

(Traditional Specialty of Milan)

Baked Tagliardi with Lobster Thermidor \*\*

\*\*\*

Baked Paccheri alla Sorrentina with Fresh Tomato and Mozzarella

\*\*\*

Baked Veal Ravioli with Delicate Cipriani Sauce

\*\*\*

Baked Lobster Ravioli with Armoricaine Sauce \*\*

\*\*\*

Baked Green Tagliolini with Baby Artichokes

\*\*\*

Rice Pilaf alla Valenziana

(Cipriani Version of Traditional Paella)

\*\* Additional Charges May Apply

❖ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MAIN COURSE







**VEAL**

- ❖ Individual Prime Roast Filet of Beef \*\*\*
- ❖ Sliced Wagyu Strip Loin Steak \*\*\*
- ❖ Sliced Dry Aged Sirloin \*\*\*

**POULTRY**

- ❖ Roasted Breast of Chicken Cacciatore \*\*\*
- ❖ Roasted Breast of Chicken Romana \*\*\*

- ❖ Roasted Breast of Chicken Wild Mushroom Sauce \*\*\*
- ❖ Roasted Breast of Chicken alla Veneta \*\*\*
- ❖ Roasted Breast of Chicken alla Ca' d'Oro \*\*\*

**BEEF**

- ❖ Individual Prime Roast Filet of Beef \*\*\*
- ❖ Sliced Wagyu Strip Loin Steak \*\*\*
- ❖ Sliced Dry Aged Sirloin \*\*\*

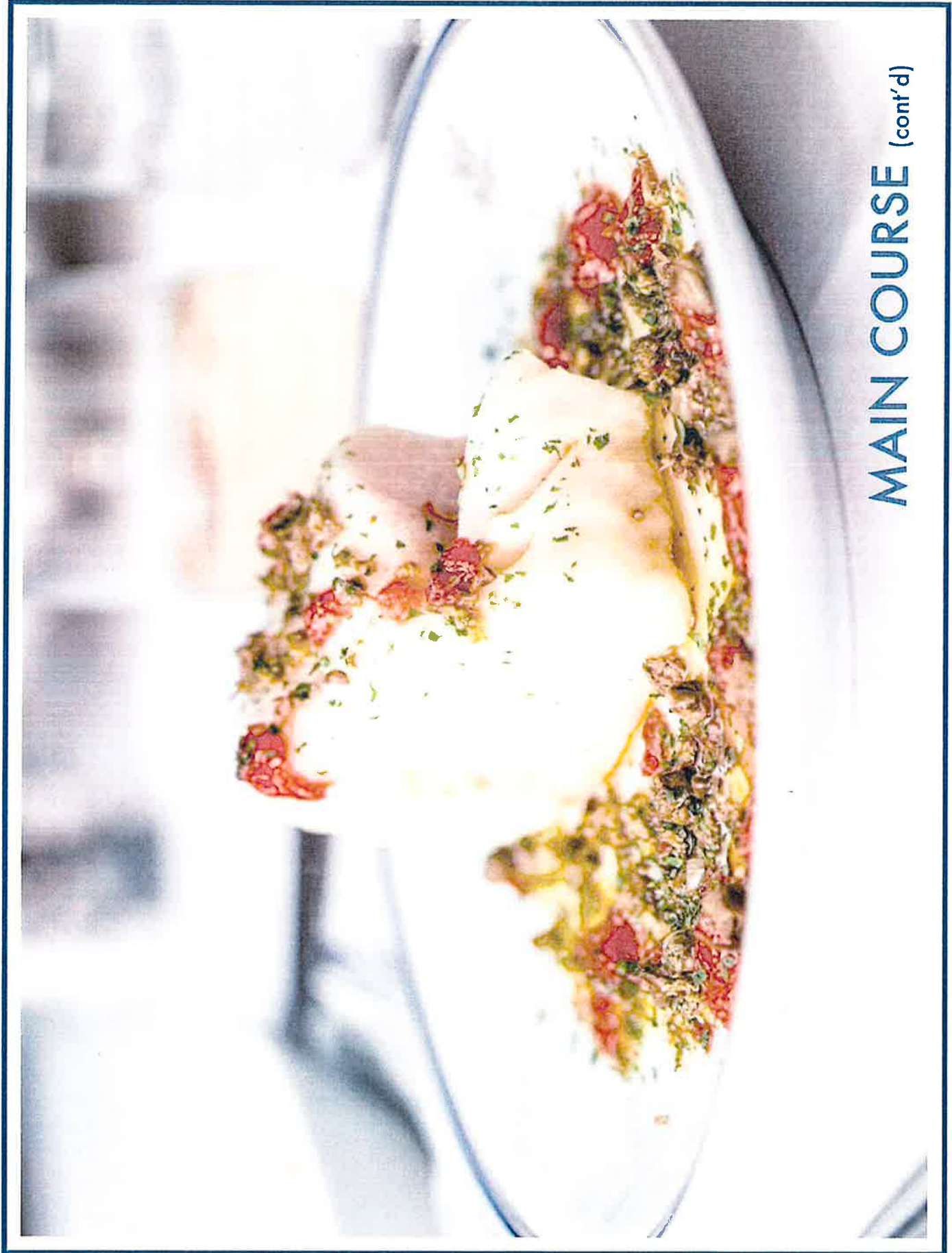
**POULTRY**

Choice of Sauces to be served with all Beef options:  
Classic Cipriani Reduction Sauce, Barolo Sauce or Amarone Sauce

**LAMB**

- ❖ Rack of Lamb \*\*
- ❖ Colorado Lamb Loin \*\*
- ❖ Baby Lamb Shank with Green Peas

❖ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*\*\*Additional Charges May Apply



**MAIN COURSE** (cont'd)



## FISH

Chilean Sea Bass wrapped in Zucchini Topped  
with Tomato Concasse \*\*  
\*\*\*

Salmon with Lemon and Capers  
\*\*\*

Chilean Sea Bass alla Carlina \*\*  
\*\*\*

Striped Bass with Baked Fresh Tomatoes  
\*\*\*

Chilean Sea Bass with Cherry Tomatoes and Capers \*\*  
\*\*\*

Red Snapper with Mixed Vegetable Ratatouille  
and Black Olives

Filet of Sole with Baby Artichokes

(Special Baby Artichokes grown by Cipriani in the Island of Torcello Venice)  
\*\*\*

## VEGAN OPTIONS

Shrimp with Curry Sauce \*\*  
\*\*\*

Classic Vegetable Napoleon  
(Red Pepper, Yellow Pepper, Zucchini, Eggplant)  
\*\*\*

Branzino Al Forno  
\*\*\*

Vegetable Timballo with Red Quinoa

Branzino with Zucchini and Black Olive  
\*\*\*

(Red Pepper, Zucchini, Eggplant, Asparagus, String Bean, Leeks, Mushrooms)  
\*\*\*

Salmon with Zucchini Sauce topped with Fried Zucchini  
\*\*\*

Roasted Vegetables with Red Quinoa and Black Olives  
(Asparagus, Baby Artichokes, Fennel, Tri Color Cauliflower, Brussels Sprouts)

Salmon with Leeks Sauce

❖ \*\* Additional Charges May Apply  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SIDES







ALL MAIN COURSES ARE SERVED WITH ONE VEGETABLE AND STARCH

Bundle of String Beans tied with Leeks  
\*\*\*

Bundle of Asparagus tied with Leeks  
\*\*\*

Multi-Color Cauliflower Florets  
\*\*\*

Melanzane al Funghetto  
\*\*\*

Fresh Seasonal Ratatouille  
\*\*\*

Broccolini tied with Leeks  
\*\*\*

Organic Tri Color Baby Carrots  
\*\*\*

Brussel Sprouts  
\*\*\*

Baked Cauliflower with Béchamel  
\*\*\*

Braised Fennel  
\*\*\*

Classic Vegetable Peperonata  
\*\*\*

Roasted Romanesco Cauliflower  
(Seasonal Availability)  
\*\*\*

Classic Cipriani Mixed Vegetables

(Zucchini, Carrots, Red Pepper, Yellow Pepper, String Beans, Pearl Onions,  
Brussels Sprouts, Button Mushrooms)

Potato Tortino  
\*\*\*

Tourneau Potatoes  
\*\*\*

Riso al Salto  
\*\*\*

Potato Anna  
\*\*\*

Grilled or Fried Yellow Polenta  
\*\*\*

Potato Dauphinoise  
\*\*\*

Potato Lyonnaise  
\*\*\*

Roasted Baby Fingerling Potato  
\*\*\*

Golden Roasted Sautéed Potato with Herbs  
\*\*\*

Roasted Potato Noisette  
\*\*\*

Red Bliss Potato  
\*\*\*

Potato Duchess  
\*\*\*

Roasted Sweet Potatoes  
\*\*\*

Rosemary Smashed Potatoes

DESSERT





Raspberry Breton Tart  
\*\*\*

Zabaglione Cake with Fresh Strawberries  
\*\*\*

Cipriani Chocolate Cake with Chantilly Cream  
\*\*\*

Three Chocolate Parfait  
\*\*\*

Classic Ricotta Cheesecake  
\*\*\*

Individual Tiramisu  
\*\*\*

Individual Lemon Meringue with Mixed Berries  
\*\*\*

Vanilla Crème Meringue Cake  
\*\*\*

Chocolate Soufflé with Chantilly Cream  
\*\*\*

Apple Pie with Vanilla Ice Cream  
\*\*\*

Classic Mocha Cake  
\*\*\*

Chocolate Mousse Cake  
\*\*\*

Apple Millefoglie

Homemade Ice Cream in a Chocolate Waffle Shell  
(Vanilla, Chocolate & Coffee)  
\*\*\*

Homemade Raspberry, Lemon and Peach Sorbets with Fresh Berries in a  
Chocolate Shell  
\*\*\*

Individual Fruit Tart  
\*\*\*

Coffee Crème Meringue Cake  
\*\*\*

Strawberry Shortcake  
\*\*\*

Orange Mousse in a Chocolate Shell  
\*\*\*

Selection of Italian Cheese Platter  
(Montasio, Asiago, Provolone, Buffalo Mozzarella, Parmigiano Reggiano & Stracchino)

### SERVED ON EACH TABLE OR BUTLER PASSED ON DEPARTURE

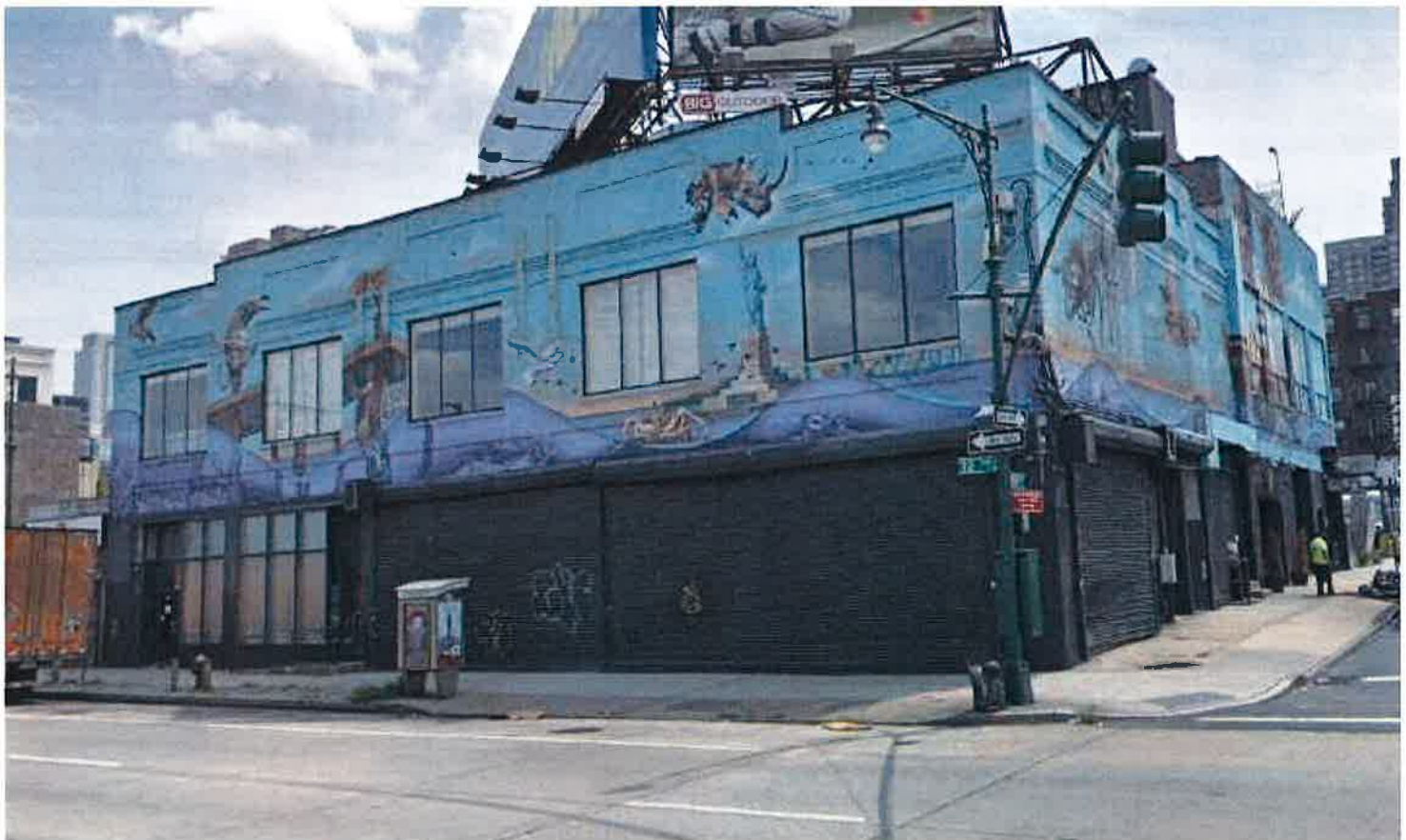
Fruit Tart / Chocolate Tart / Lemon Tart / Vanilla Cream Puff  
\*\*\*

Giant Driscoll Strawberries dipped in Bittersweet Chocolate  
\*\*\*

Assorted Cookies  
\*\*\*

Coffee, Tea & Decaf





# Proximity Report for Location:

May 20, 2019

637 W 50 St, New York, NY, 10019

\* 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
ADRIATIC WINE & LIQUOR LLC	714 10TH AVENUE	1475 ft
CELLAR 53 WINE & SPIRITS INC	785 10TH AVE	1615 ft
VERITAS STUDIOS INC	527 W 45TH ST	1655 ft
ANTHOLOGY WINE & SPIRITS INC	600 W 58TH ST	2100 ft
WEST 54 LIQUORS LLC	453 W 54TH ST	2120 ft
GRAND CRU WINE \$ SPIRITS INC	560 11TH AVE	2160 ft
GRACE WINE & SPIRITS INC	610 10TH AVENUE	2185 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
CASA EVENTS BAR LLC	625 W 51ST ST	285 ft
HDV MANHATTAN LLC	639 641 W 51ST STREET	350 ft
KIER HOOK WEST INC	714 11TH AVE	585 ft
KD 714 INC	714 11TH AVE	595 ft
CRYSTAL CRUISES LLC	711 12TH AVE	725 ft
CARNIVAL CORPORATION	711 12TH AVE	725 ft
WINDSTAR CRUISES MARSHALL ISLANDS LLC	711 12TH AVE	725 ft
VIKING CRUISES USA LTD	711 12TH AVE	725 ft
VIKING CRUISES USA LTD	711 12TH AVE	725 ft
CARNIVAL CORPORATION	711 12TH AVE	725 ft

## Pending Licenses within 750 Feet

Name	Address	Approx. Distance
660 12TH AVENUE SUBSIDIARY LLC	660 12TH AVE	435 ft
CRYSTAL CRUISES LLC	711 12TH AVE	725 ft



Name	Address	Approx. Distance
AIDA CRUISES GERMAN BRANCH OF COSTA CROCIERE SPA	711 12TH AVE	740 ft

**Unmapped licenses within zipcode of report location**

Name	Address
------	---------

# 637 West 50th Street



## Legend

- Transit, Roads, Reference Features**  
Roads, ferries, commuter rail, neighborhood names
- Major Roads
  - Interstate Highways
  - Tunnels
  - Neighborhood/Town Labels
  - County Boundaries
  - Ferry
  - Commuter Rail
- NYC subway routes and stations**
- Parks, Playgrounds, & Open Space**
- Parks & Public Lands
  - Forested Areas (NJ)
  - Community Gardens
  - School property with garden
  - Playgrounds
  - Green Spaces Along Streets
  - Golf Courses
  - Baseball/Soccer/Football Fields
  - Tennis/Basketball/Handball Courts & Tracks
  - Cemeteries
- Land Use**
- 1 & 2 Family Residential
  - Multi-family Residential
  - Mixed Use
  - Open space & outdoor recreation
  - Commercial
  - Institutions
  - Industrial
  - Parking
  - Transportation / Utilities
  - Vacant Lots

(Not all items in the legend may be visible on the map.)

This map was created using the Open Accessible Space Information System (OASIS) website, licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 United States License. Visit [www.oasisnyc.net](http://www.oasisnyc.net) for the latest information about data sources and notes about how the maps were developed. Contact [oasisnyc@gc.cuny.edu](mailto:oasisnyc@gc.cuny.edu) with questions or comments. OASIS is developed and maintained by the [Center for Urban Research](#), CUNY Graduate Center.

# 637 West 50th Street



## Legend

- Transit, Roads, Reference Features**  
 Roads, ferries, commuter rail, neighborhood names
- Major Roads
  - Interstate Highways
  - Tunnels
  - NYC subway routes and stations
  - County Boundaries
  - Ferry
  - Commuter Rail
- Parks, Playgrounds, & Open Space**  
 Parks & Public Lands
- Forested Areas (NJ)
  - Community Gardens
  - School property with garden
  - Playgrounds
  - Green Spaces Along Streets
  - Golf Courses
  - Baseball/Soccer/Football Fields
  - Tennis/Basketball/Handball Courts & Tracks
  - Cemeteries
- Land Use**
- 1 & 2 Family Residential
  - Multi-family Residential
  - Mixed Use
  - Open space & outdoor recreation
  - Commercial
  - Institutions
  - Industrial
  - Parking
  - Transportation / Utilities
  - Vacant Lots

This map was created using the Open Accessible Space Information System (OASIS) website, licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 United States License. Visit [www.oasisnyc.net](http://www.oasisnyc.net) for the latest information about data sources and notes about how the maps were developed. Contact [oasisnyc@gc.cuny.edu](mailto:oasisnyc@gc.cuny.edu) with questions or comments. OASIS is developed and maintained by the [Center for Urban Research](http://www.urbanresearch.cuny.edu), CUNY Graduate Center.

(Not all items in the legend may be visible on the map.)

# 637 W 50th St

