

Manhattan Community Board 4

Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME Resca, Inc.		DOING BUSINESS AS (DBA) N/A	
STREET ADDRESS 44 9th Avenue		CROSS STREETS Corner 9th Ave. & 14th St.	ZIP CODE 10011
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: Chris Cardillo	ATTORNEY/ REPRESENTATIVE	NAME: Frank Palillo, Esq.
	PHONE: 347-309-0000 (Cell)		PHONE: 212-227-1640
	EMAIL: cardilloesq@gmail.com		EMAIL: fvpalillo@gmail.com
MANAGER	NAME: Antonio Rivera	LANDLORD	NAME: Gabriel Bousbib
	PHONE: 646-359-9053		PHONE: 646-837-7371
	EMAIL: antonio@rescanyc.com		EMAIL: gabriel.bousbib@arelcapital.com
APPLICATION TYPE <input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>			
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	YES	NO
	<i>If alterations or operational changes are being made, please describe/list all changes</i>		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans</i>		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input 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?	YES	NO	Not as of the date of submission of this doc.
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	The 500 Foot Rule is applicable. Please see Exhibit "A" attached hereto.
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	The 200 Foot Rule is not applicable.
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)

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS* <i>(Indoor Only)</i>	Operation	11am-2am	11am-2am	11am-2am	11am-4am	11am - 4am	11am - 4am	11am-11pm
	Kitchen	11am-2am	11am-2am	11am-2am	11am-4am	11am - 4am	11am - 4am	11am-11pm
	Music	11am-2am	11am-2am	11am-2am	11am-4am	11am - 4am	11am - 4am	11am-2pm
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	150	72	23	64	0	0	0
OUTSIDE <i>(Other than sidewalk café.)</i>	N/A	N/A	N/A	N/A	0	0	0
SIDEWALK CAFÉ	N/A	48	22 16	44 32	0		

How many floors are there? What is the capacity for each floor?	Two floors - first is for dining, pizza cooking & restroom, basement is for cooking & restrooms.	
How frequently will the owner(s) be at the establishment?	Daily	
Will there be dancing?	YES	NO No.
Will applicant have bottle or table service for beverage alcohol?	YES	NO Yes.
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 - attached as Exhibit "B" .
Will security plan be implemented?	YES	NO Yes.
Will State certified security personnel be used?	YES	NO Yes.
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 - two (in the future).
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?	Basement of restaurant.	

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	No.
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	Not required - cosmetic work only.

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	Please see Exhibit "C" attached hereto.	
	# 2		
	# 3		
	# 4		
	# 5		
	Please provide dates when applicant met with the groups listed above.		At the time of this submission no meetings have taken place.
Who was your contact person at each group you met with?		N/A	
When did applicant post the notice that was provided?		06/02/19	
Where did applicant post the notice that was provided?		Windows located on 14th St. and 9th Ave.	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	YES	NO	Yes.
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.	BLKSQ, restuarant.		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	Yes: BLKSQ and The Diner.
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	No.
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	YES	NO	Yes.
Is the entrance ADA Compliant?	YES	NO	Yes.
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	No.
Will applicant use a storm enclosure?	YES	NO	No.
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	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	N/A
Will the kitchen exhaust system extend to the roof?	YES	NO	Yes.
Will the establishment have an illuminated sign?	YES	NO	Yes.
Will the establishment have a canopy extending over the sidewalk?	YES	NO	Yes - retractable.
Where will the air conditioner be located? What type is it?	Compressors are on the roof.		
When was the air conditioner installed?	April 2019.		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	Yes.
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	Yes - permitted sidewalk cafe.
Are the floorplans for the outdoor space(s) included?	YES	NO	Yes please see Exhibit "D" attached hereto.
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	Yes.
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	Yes.
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	Yes.
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 but only at night.
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	Yes.
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	Yes.

OUTDOOR ITEMS -- SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	Yes.
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	Yes - application to be submitted.
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	Yes.
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	Not yet - see Exhibit "E" attached hereto.
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	Yes.
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	Yes and yes.
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO	Yes please see Exhibit "D" .
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	Yes with a movable fence.
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	Yes.
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	Yes no standing space for either.
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	No plans to use said heaters.
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	Yes.
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	No.
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	Yes.
Will applicant use umbrellas?	YES	NO	No retractable awnings are installed.
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	N/A

ADDITIONAL STIPULATIONS: (Office Use Only), Continued

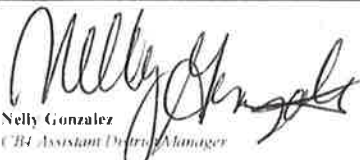


- Applicant will submit revised plans for sidewalk café - 16 tables, 32 seats - with 3 tables and 6 seats on Ninth Avenue side. Revised plans to be sent to office by 7/15/19

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, 0 members
 abstaining and 1 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 Hodorubiec CB4 BIP Committee Co-Chair	 Tom Bukser CB4 BIP Committee Co-Chair
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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>Chris Cardillo</p> <p>PRINT NAME OF APPLICANT</p>	 <p>SIGNATURE OF APPLICANT</p>	<p>6/2/19</p> <p>DATE</p>
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 6/11/19

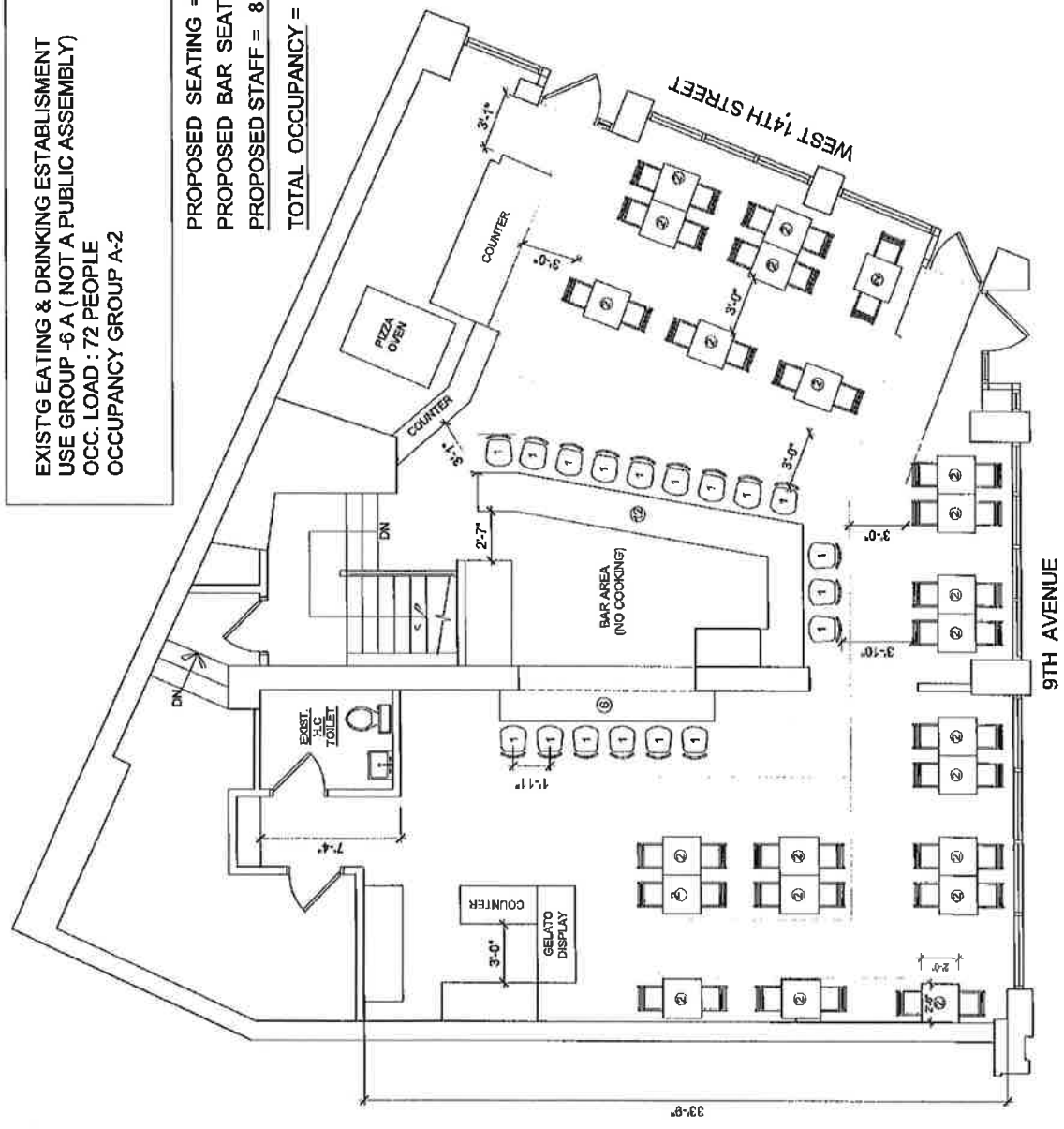
Sheet and Stationing	DATE: 4/12/19	Drawn By:	Checked By: JLM
PROJECT: 44 9TH AVENUE NY, NY, 10014	PROJECT TITLE: PROPOSED 1ST FLOOR PLAN	Drawing No: PA-001.00	Scale: AS NOTED

2232 EAST 73RD STREET, BROOKLYN, NY 11234
JOHN J. NATOLI, P.E.

NO.	REVISION COMMENT	DATE:
1	ORIGINAL DRAWING SET	12/7/18

EXIST'G EATING & DRINKING ESTABLISHMENT
 USE GROUP - 6A (NOT A PUBLIC ASSEMBLY)
 OCC. LOAD : 72 PEOPLE
 OCCUPANCY GROUP A-2

PROPOSED SEATING = 46 PERS
 PROPOSED BAR SEATING = 18 PERS
 PROPOSED STAFF = 8 PERS
 TOTAL OCCUPANCY = 72 PERSONS



9TH AVENUE
PROP. FIRST FLOOR PLAN
 SCALE: 3/8" = 1'-0"

Drawn By:	DAVID R. BROWN
Check By:	DAVID R. BROWN
Design No.:	100-100-010000
Project:	447th AVE/9TH ST/15TH ST
Client:	PROJECT: 447th AVE/9TH ST/15TH ST
Scale:	1/8" = 1'-0"
Date:	12/12/11

ZONING INFORMATION:
 ADDRESS: 359 WEST 14TH STREET
 BLOCK: 728
 ZONE: O-2.5A
 DISTRICT: 35TH MANSION
 SCALE: 1/8" = 1'-0"

STRENGTH OF THE SIDEWALK:
 50 PERCENT OF THE SIDEWALK
 25' - 0" x 5.0' = 125' - 0"

EXISTING SIDEWALK CAPE:
 5' - 0"

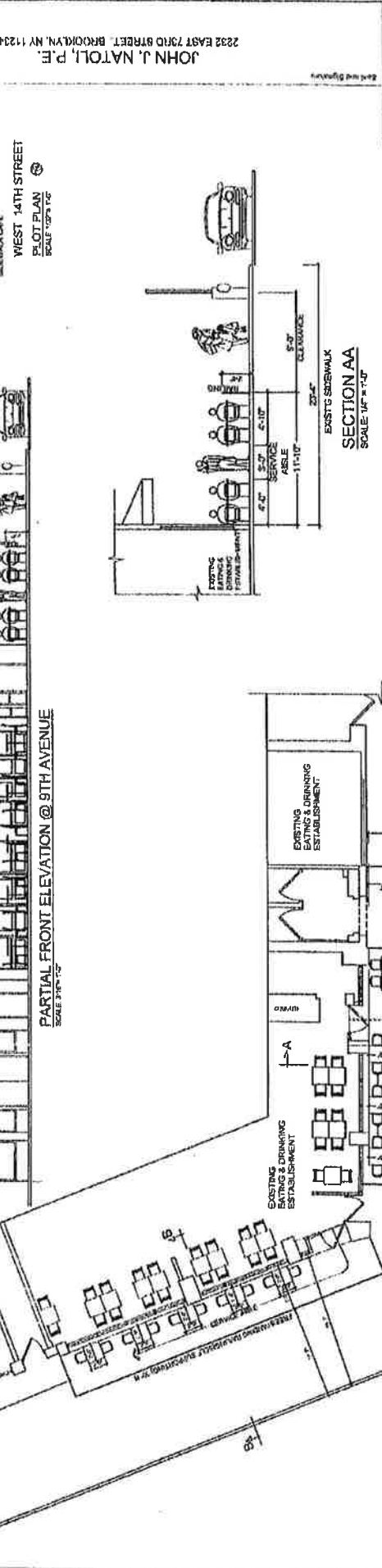
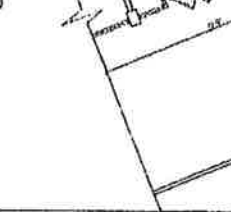
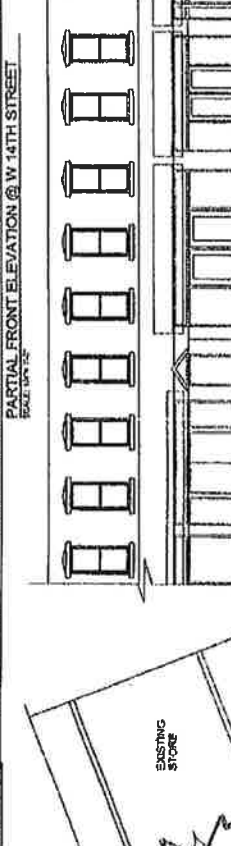
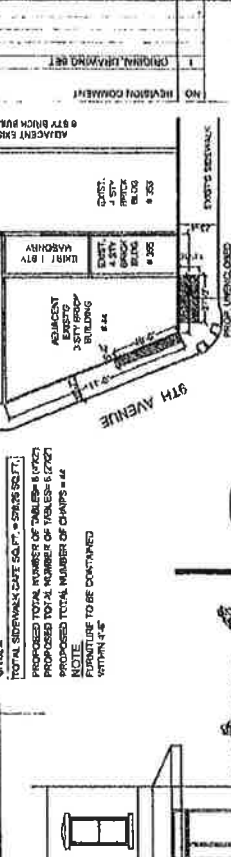
PROPOSED SIDEWALK CAPE:
 5' - 0"

PROPOSED SIDEWALK CAPE:
 5' - 0"

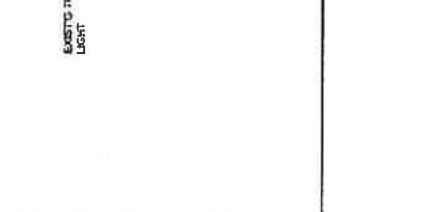
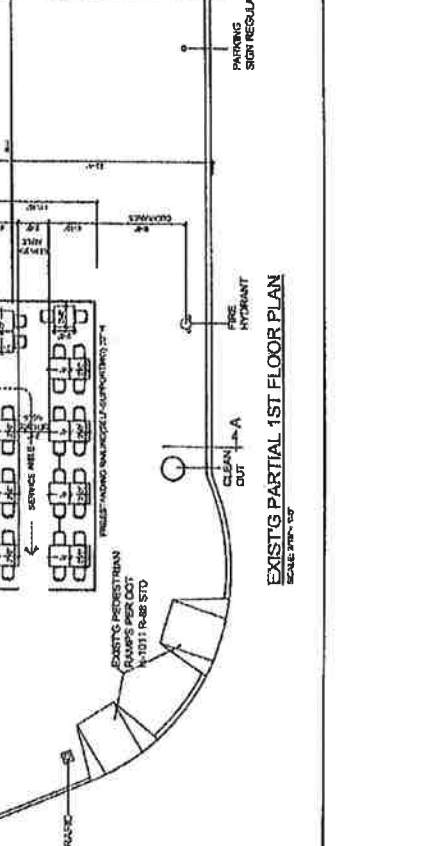
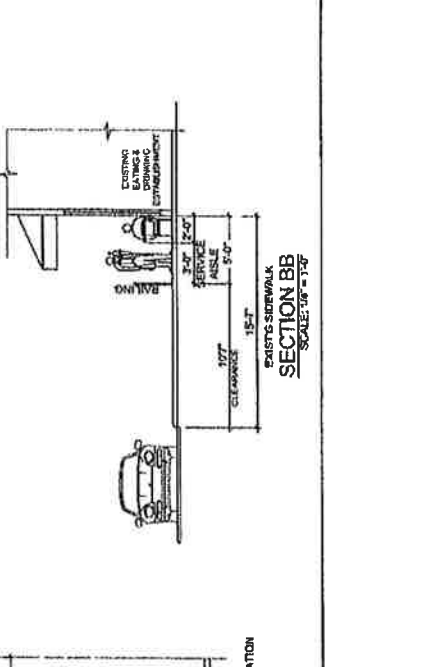
TOTAL SIDEWALK CAPE:
 5' - 0"

PROPOSED TOTAL NUMBER OF CHAIRS:
 44

NOTE:
 FURNITURE TO BE DETERMINED
 WITHIN 2-2"



Drawn By:	DAVID R. BROWN
Check By:	DAVID R. BROWN
Design No.:	100-100-010000
Project:	447th AVE/9TH ST/15TH ST
Client:	PROJECT: 447th AVE/9TH ST/15TH ST
Scale:	1/8" = 1'-0"
Date:	12/12/11



44 9th Avenue - Cellar Plan

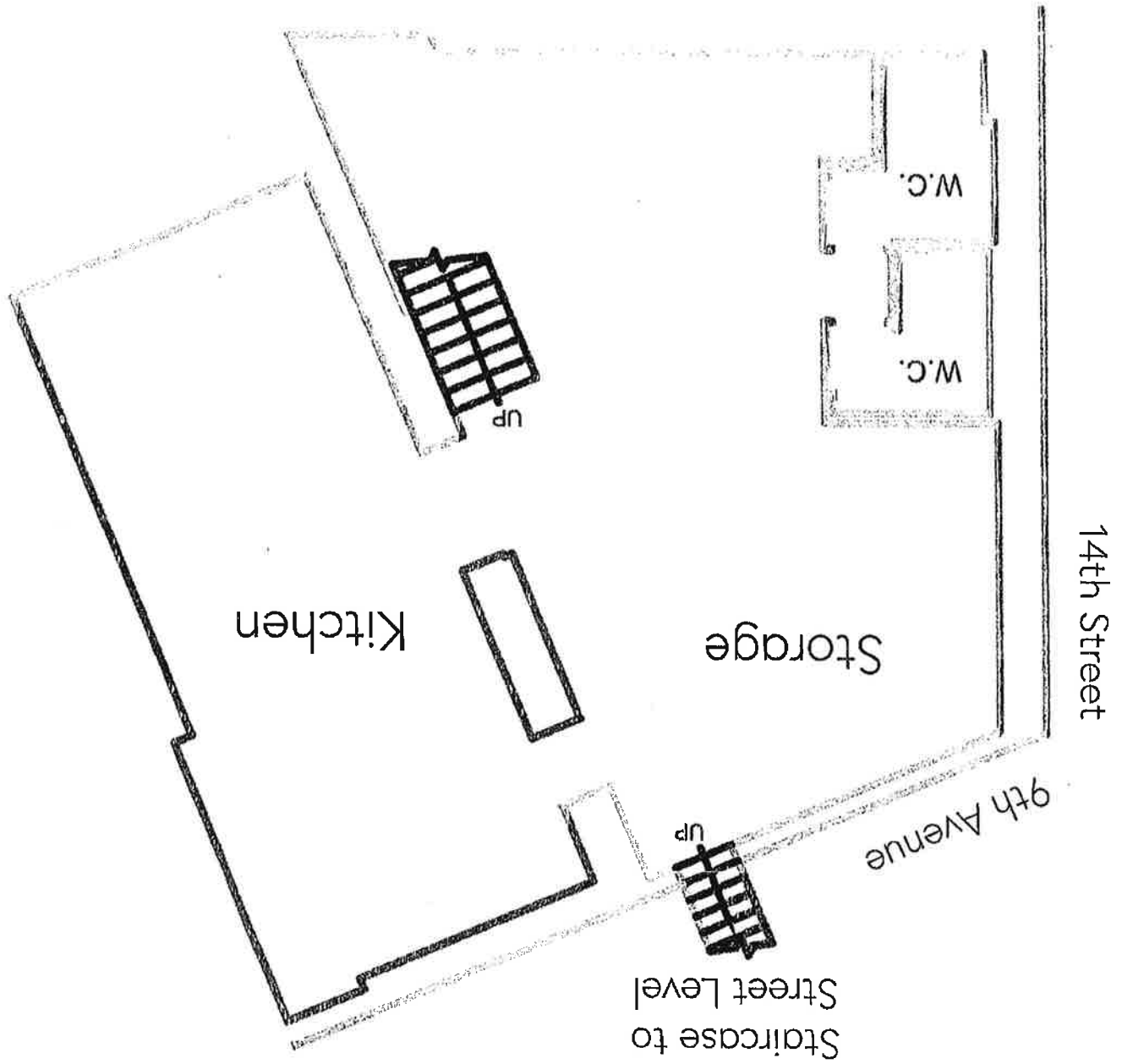


Exhibit “A”

Resca, Inc.
44 9th Avenue
New York, NY 11209

Application for On-premises Retail License

Statement Concerning 500 Foot Rule

Background of the Premises

Resca, Inc., an Italian restaurant, is located at 44 9th Avenue, on the corner of 14th Street, in the trendy and popular New York City "Meat Packing" neighborhood. The proposed premises had been previously licensed to sell liquor since at least April 14, 2005, when Meat Packing Restaurant LLC, d/b/a The Diner, held License Number 1163719/Certification Number 847334 at the location. Upon information and belief, the location was continuously licensed under several owners up until 2018. Adjacent businesses on this block include restaurants, a cosmetic store, and a cell phone store. To add variety to the upscale food choices in this neighborhood, Applicant leased the commercial space to offer quality family style Italian food at affordable prices. Since opening, in late April 2019, Applicant's clientele have consistently requested the option of ordering cocktails, wine and beer with their food.

Positive Impact

Over the decades of its existence, the hospitality industry has had a positive impact on the community, including the generation of additional revenue and employment. The variety of eateries has enhanced the quality of the neighborhood with its rich history and character. The opening of new eateries has continued to improve upon the quality of the neighborhood with the addition of unique gourmet dining experiences with upscale ethnic offerings that appeal to a wide audience. The high quality restaurants in the neighborhood have been beneficial to both commercial and residential neighbors, providing for an increase in tourism and enhancing the culture of the community. Applicant seeks a liquor license to add its ethnic food fare to the gourmet offerings in the neighborhood.

Legal Standard

ABC Law 64(7)(f) provides a discretionary exception to the rule that no retail liquor license for on-premises consumption may be granted for any establishment within five hundred feet of three or more existing liquor licenses. If after consultation with the municipality, it determines that granting such a license would be in the public interest, the SLA may grant an on-premise liquor license for an establishment which violates the 500 foot rule.

In determining whether the issuance of a liquor license would promote the "public convenience and advantage" and be in "the public interest" the SLA should consider:

- (a) the number, classes and character of licenses in proximity to the location and in the particular municipality;
- (b) evidence that all necessary permits have been obtained from the state and all governing bodies;
- (c) the effect of granting the license on vehicular traffic and parking in proximity to the location;

(d) the existing noise level at the location and any increase in noise level that would be generated by the proposed premises;

(e) the history of liquor violations and reported criminal activity at the proposed premises; and

(f) any other factors specified by law or regulation that are relevant to determine the public convenience and advantage and public interest of the community.

Each of these factors will be addressed below.

Discussion

A. the number, classes and character of licenses in proximity to the location and in the particular municipality

The Applicant's address is 44 9th Avenue, New York, NY 10011. This commercial property has been operating as a restaurant and bar since at least 2005 and was leased to Applicant for this commercial use on the street level. Applicant is not increasing the density of on-premises locations in the neighborhood; he is merely re-opening one that has been there for more than 15 years.

It is undisputed that there are more than three (3) on-premises establishments within 500 feet of the proposed premises. However, the neighborhood is mixed residential/commercial, consisting mostly of upscale residences and high-quality retailers and eateries. The wealth of tourism in the area is motivated in part by the presence of the variety of unique retailers and eateries.

The vicinity within 500 feet of the premises already includes Old Homestead Steakhouse several doors down from the Applicant's premises. Old Homestead Steakhouse serves wine, beer and liquor as well as high quality steaks and is open Monday through Sunday from approximately Noon to Midnight. Around the corner is Marble Steakhouse, another upscale steakhouse, and, upon information and belief, is open for dinner Tuesday to Sunday from 5pm until 4am. One block away is Los Moriscos, a counter services Mexican seafood restaurant offering cocktails daily from approximately 11am to Midnight. There are numerous other restaurants offering various styles of food, open different hours, and severing liquor within 500 feet of Applicant's restaurant.

Applicant's restaurant will be initially open 6 days a week from 11:00 AM to 4:00 AM. Once established operating hours may be expanded to seven days a week, 24 hours a day (in an effort to serve the neighborhood breakfast). Applicant plans on offering take out at all hours and deliveries from 11 am to midnight. Applicant's menu, submitted with the application, reveals that it is operating as a true restaurant with several dozen entree and appetizer menu items ranging from pizza to burgers to pasta to fish, and host of other quality options including vegetarian courses and deserts. All the food is freshly prepared using high quality ingredients. The proposed cocktail menu is equally elaborate with a wide array of alcoholic and nonalcoholic beverage (we already serve mocktails and a wide variety of café style coffee drinks) options.

B. evidence that all necessary permits have been obtained from the state and all governing bodies

Applicant presents testimony for the record, emphasizing that the restaurant will be a first-class eatery featuring popular Italian food selections late into the night, and not a night club attracting a late-night crowd.

Applicant is a responsible and legally compliant business owner who has held a New York State law and real estate license for approximately 20 years. A copy of other permits needed to operate is submitted into the record, or proof that same was filed for and is currently pending, including the health department, zoning/building department and business licenses.

C. the effect of granting the license on vehicular traffic and parking in proximity to the location

In the application under consideration, the neighborhood is not oversaturated with bars and nightclubs.

Applicant's premises have a capacity to accommodate 72 people and will primarily serve food. A copy of Applicant's menu has been submitted with the application.

There is no evidence of parking related issues on this block as most customers will not be driving to this location. As such, there would be no notable impact on parking or traffic. As the former restaurant has had a steady volume of traffic over the years, there is no reason to expect any change in traffic patterns, parking or noise level upon the addition of this new restaurant in the same location. Many of the patrons will be neighborhood residents so traffic and parking are not a concern within the community. The premises are centrally located and are easily accessible by subway or bus.

D. the existing noise level at the location and any increase in noise level that would be generated by the proposed premises

The premises will have two outdoor dining patios, and will comply with all City regulations. The ambient noise level after 11 pm would be negligible since the restaurant only has light background music playing for its customers. Applicant's premises do not feature live music.

There are no nightclubs operating on the block at this time. Again, it is stressed that Applicant is operating a restaurant with a bar business, not a night club. There is no dancing or even a dance floor at the restaurant. Patrons will not be allowed to loiter, and cars would not be permitted to park illegally in the street in front of the premises. This will be enforced using both security guards at the main entrance/exit after 11 pm daily with additional coverage on weekend and busy nights. Applicant has also installed a video surveillance system.

E. the history of liquor violations and reported criminal activity at the proposed premises

Applicant has presented a management plan evidencing that it will take proactive efforts to offer a more upscale, safer and cleaner experience and to avoid disturbances, violence, fighting, crime, noise, and litter. Applicant's business will be owner operated. It is also a family establishment,

catering to families and a young professional crowd. The owners-operators will be on the premises a majority of the operating hours.

Applicant has taken reasonable steps to ensure orderly operations of his establishment and to be able to identify and exclude problem patrons from the business.

Surveying the other local bar owners (licensees), there is currently no evidence of problems in the neighborhood since the former owner closed its business. The only disturbances they report are an occasional drunk patron who is asked to leave.

F. any other factors specified by law or regulation that are relevant to determine the public convenience and advantage and public interest of the community

The corner of 9th Avenue and 14th Street is a very active urban historic neighborhood with restaurants and shops as diverse as the people. The boutique shops are complemented by ethnic and trendy upscale eateries. The proposed license will serve to enhance the impact the gourmet eateries have had and continue to have on the neighborhood.

For all of the reasons set forth above, it is clear that the liquor license applied for with respect to 44 9th Avenue is in the public interest, convenience and advantage of the community. Accordingly, we respectfully request that the Authority grant the issuance of the On-Premises Liquor License to the Applicant.



Chris Cardillo, Esq. Date
Principal of Applicant

Proximity Report for Location:

June 2, 2019

44 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
HAYMARKET WINE LLC	19 LITTLE WEST 12TH ST	675 ft
LITTLE WEST WINE AND SPIRITS INC	19 LITTLE W 12TH ST	685 ft
CHELSEA WINERY LTD	75 9TH AVENUE	750 ft
HOME OF CHEERS CORP	188 90 8TH AVE	810 ft
MANLEYS WINES & SPIRITS INC	35 8TH AVENUE	1015 ft
MAHADEV INC	242 W 14TH ST	1070 ft
MFR RETAILING LLC	249 W 13TH ST	1105 ft

Churches within 500 Feet

Name	Approx. Distance
Iglesia Catolica Guadalupe	335 ft
Church of Saint Bernard	355 ft

Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
MR WOOH LLC	355 W 14TH ST	65 ft
ORIGINAL HOMESTEAD,THE	56 9TH AVENUE	130 ft
SIREN RETAIL CORPORATION	61 9TH AVE	230 ft
675 HUDSON VAULT LLC	675 HUDSON STREET	250 ft
SUTOL OPERATING CO LLC	409 411 W 14TH STREET	285 ft
REHANDARI LLC	24 9TH AVENUE	290 ft
DEAN & DELUCA SMALL FORMAT LQ LLC	29 35 9TH AVE	325 ft
SOHO HOUSE NEW YORK LLC	29 35 9TH AVENUE	330 ft
THE VAULT LLC	VAULT AT 675 HUDSON ST	335 ft
W 14 MARKET LLC	353 W 14TH ST	350 ft
TMSI INC AND USE LX LLC	412 W 14TH ST	360 ft
408 W 15 MEMBERS LLC & BOWERY HOSPITALITY GROUP	408 410 W 15TH ST	400 ft
LUCKY 13 ASSOCIATES LLC	21 27 9TH AVE	440 ft
MARISCOS CHELSEA LLC	409 W 15TH ST	450 ft

Name	Address	Approx. Distance
CGM GH LLC & HOTEL GANSEVOORT GROUP LLC	18 9TH AVE	465 ft
CGM-GH LLC	18 9TH AVENUE	470 ft
GRAND CREW NYC LLC	75 9TH AVE	470 ft
CHELSEA MUSIC HALL LLC	75 9TH AVE	470 ft
CLEAVER COMPANY INC, THE	75 9TH AVE	470 ft
MIZNON AT CHELSEA LLC	75 9TH AVE	470 ft
CHELSEA RETAIL PARTNERS LLC AND DCCM LLC	75 9TH AVE	470 ft
URBAN DAIRY LLC	75 9TH AVE	470 ft
CLEAVER COMPANY INC, THE	75 9TH AVE	470 ft
RESTAURANT ASSOCIATES LLC	75 9TH AVE	470 ft
RESTAURANT ASSOCIATES LLC	75 9TH AVE	470 ft
RESTAURANT ASSOCIATES LLC	75 9TH AVE	470 ft
LOBSTER PLACE INC, THE	75 9TH AVE	470 ft
FIG & OLIVE THIRTEEN STREET LLC	416 W 13TH STREET	505 ft
LITTLE REST TWELVE INC	25 LITTLE W 12 ST AKA 416 W 13	540 ft
LDV 16 LLC	357 WEST 16TH ST	545 ft
BD STANHOPE LLC AND E&S HOTEL OWNERS INC AS MGR	369 W 16TH ST	550 ft
ELECTRIC ROOM 16 LLC STRATEGIC DREAM LOUNGE LLC	355 W 16TH ST	595 ft
PHILIPPE MP LLC	355 W 16TH ST	600 ft
SAHARA DREAMS LLC, AVE REST LLC & STRATEGIC DREAM	355 W 16TH STREET	610 ft
346 LOUNGE LLC & STRATEGIC DREAM ROOFTOP LLC	355 W 16TH STREET	610 ft
HUDSON RIVER INN LLC E&S HOTEL OWNERS INC AS MGR	88 9TH AVENUE	610 ft
MARITIME F&B LLC E&S HOTEL OWNERS INC AS MGR	88 9TH AVE 2ND FLOOR	625 ft
MEATPACKERS INC, THE	1-3 LITTLE W 12TH ST	635 ft
AL STONE OPERATING LLC, AL STONE LLC AL STONE MANG	8 12 STONE ST	640 ft
SERAFINA MEATPACKING LLC	7 9TH AVE	640 ft
OIDIA LLC	643 HUDSON ST	680 ft
643 HUDSON LLC	643 HUDSON STREET	685 ft
MANU INC	10 LITTLE WEST 12TH ST	700 ft
LE GANS RESTAURANT INC	46 GANSEVOORT STREET	720 ft
DOWNTOWN RESTAURANT GROUP LLC	50 GANSEVOORT ST	725 ft
MACELLERIA RESTAURANT INC	48 GANSEVOORT STREET	730 ft
BUDDAKAN NY LP	75 9TH AVE CHELSEA MARKET	730 ft
61 GANS RESTAURANT LLC	53 59 GANSEVOORT ST	735 ft
MKT GROUP LLC	75 9TH AVENUE	740 ft
S MANAGEMENT GROUP LLC	641 HUDSON ST	745 ft
LITTLE WEST 12TH LLC	26 LITTLE WEST 12TH STREET	750 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
HELEN'S LLC	675 HUDSON ST	235 ft
BENTO BROOKLYN LLC	675 HUDSON ST	235 ft
29 33 NINTH AVENUE LLC	29 35 9TH AVE	330 ft
DUANGJAI CORP	75 9TH AVE	470 ft
BIG MOZZ CHELSEA MARKET LLC	75 9TH AVE	470 ft
DI MARTINO AIR NY LLC	75 9TH AVE	470 ft
CHELSEA MARKET EVENTS INC	410 W 16TH ST	530 ft
RH NY MP F&B LLC	9 19 9TH AVE	560 ft
88 NINTH AVENUE HOSPITALITY LLC	88 9TH AVE	620 ft
4 RUNNERS INC	310 W 14TH STREET	715 ft
RH NY GUESTHOUSE LLC & RH NY GUESTHOUSE F&B LLC	55 GANSEVOORT ST	750 ft

Unmapped licenses within zipcode of report location

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

Map - SLA - Liquor Licenses

Legend

LEGEND

Private Licenses

- Off-premise Liquor
- ▲ Off-premise Wine and Beer
- Off-premise Beer

Off-premise Only

- Off-premise Liquor
- ▲ Off-premise Wine
- Off-premise Beer

Wholesale Licenses

- Wholesale Liquor

Wholesale Only

- Wholesale Liquor

Hotels

- On-premise Liquor
- ▲ On-premise Wine and Beer
- On-premise Beer
- Off-premise Liquor
- ▲ Off-premise Wine
- Off-premise Beer
- Off-premise Beer
- Off-premise Beer

Buildings

- ◆ Buildings

Streets

- Streets

Zones

- Zones

Outstanding Plots

- Outstanding Plots

Prop. Boundaries

- Prop. Boundaries

Counties

- Counties



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party source

Exhibit “B”

SECURITY SERVICE PLAN

THIS SECURITY SERVICE PLAN (the "Plan") dated this 10th day of May, 2019

BETWEEN:

Resca, Inc. located at 44 9th Avenue, New York, NY 10011
(the "Client")

- AND -

VIP Global
(the "Contractor")

Contractor will provide New York State licensed security guards to Client according to the following schedule :

Thursday to Saturday from 11pm to 4am two security guards: one to be stationed upstairs at the entrance of the facility and the other to be stationed downstairs by the bathrooms.

Resca, Inc.

 5/15/19

By: Chris Cardillo

Date

VIP Global

 5/15/19

By: Nicholas Allesandro

Date

Exhibit “C”

Resca, Inc.
44 9th Avenue
New York, NY 11209

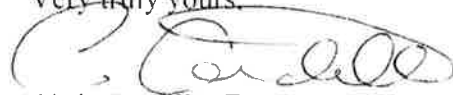
June 2, 2019

Memorandum.

Dear Members of the Community Board,

Attached is an email I sent to the individuals from the community. As of the date of this letter no one has responded to my email. Please note the emails for highlighted individuals no longer work.

Very truly yours,

A handwritten signature in black ink, appearing to read 'Chris Cardillo', written over the text 'Very truly yours,'.

Chris Cardillo, Esq.



Chris Cardillo <cardilloesq@gmail.com>

Resca and its Community Board Hearing

3 messages

Chris Cardillo <cardilloesq@gmail.com>

Sun, Jun 2, 2019 at 10:56 AM

To: Ann Van Dyke <ann@vandykeconsultingny.com>

Bcc: n15mstr@mac.com, steve@w15ba.com, jjasper@gc.cuny.edu, paul@groncki.com, eric.bomze@gmail.com, willrogers@gmail.com, wborock@hotmail.com, acevedoandassociates@gmail.com, craig.slutzkin@outlook.com, craigs1029@aol.com, jakmail@earthlink.net, clkupper@aol.com, Ethan.Felson@jewishfederations.org, laranjeirag@gmail.com, sallygmg@gmail.com, beacon195@aol.com, germanygerald@aol.com, m@melissa-stern.com, mwalshny@yahoo.com, pamelaa@angel.net, dfranco243@earthlink.net, fcmgt@me.com, merle.levine@gmail.com, neil@neiselkirk.com, cott@nyc.rr.com, alberttaylor@gmail.com, lesley@lyrichord.com, eleanor@quiltedcorner.com, 300wba@gmail.com, phyllisswaisman@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, dwatersh@gmail.com, bkeany@pennsouth.coop, education@pennsouth.coop, andyhummm@aol.com, tenants@lta.info, donna@donnalangman.com

Hi Everyone,

I know I emailed most of you in the past to introduce myself and to inform you of our previously scheduled Community Board hearing (which was unfortunately cancelled do to a mistake on our part).

In any event I wanted to let you everyone know our new hearing is scheduled for June 11, 2019 at 6:30 pm at the Fountain House (425 West 47th Street, Lower Level). I am hoping most of you can attend and show your support for our community based Italian eatery.

I am not sure if any of you have had the opportunity to dine at Resca but we make a great effort to ensure our restaurant serves the community great food at reasonable prices. Our restaurant is designed to provide a friendly casual dining experience for everyone. In addition, soon we will be adding delivery and catering services.

I invite anyone on this email to reach out to me (my cell is 347-309-0000) if they have any questions or concerns, or if they simply want to come in and try our food.

I look forward to having Resca become an integral part of the community. Our doors remain open to all of you and you can reach out to me anytime.

Very truly yours,
Chris Cardillo

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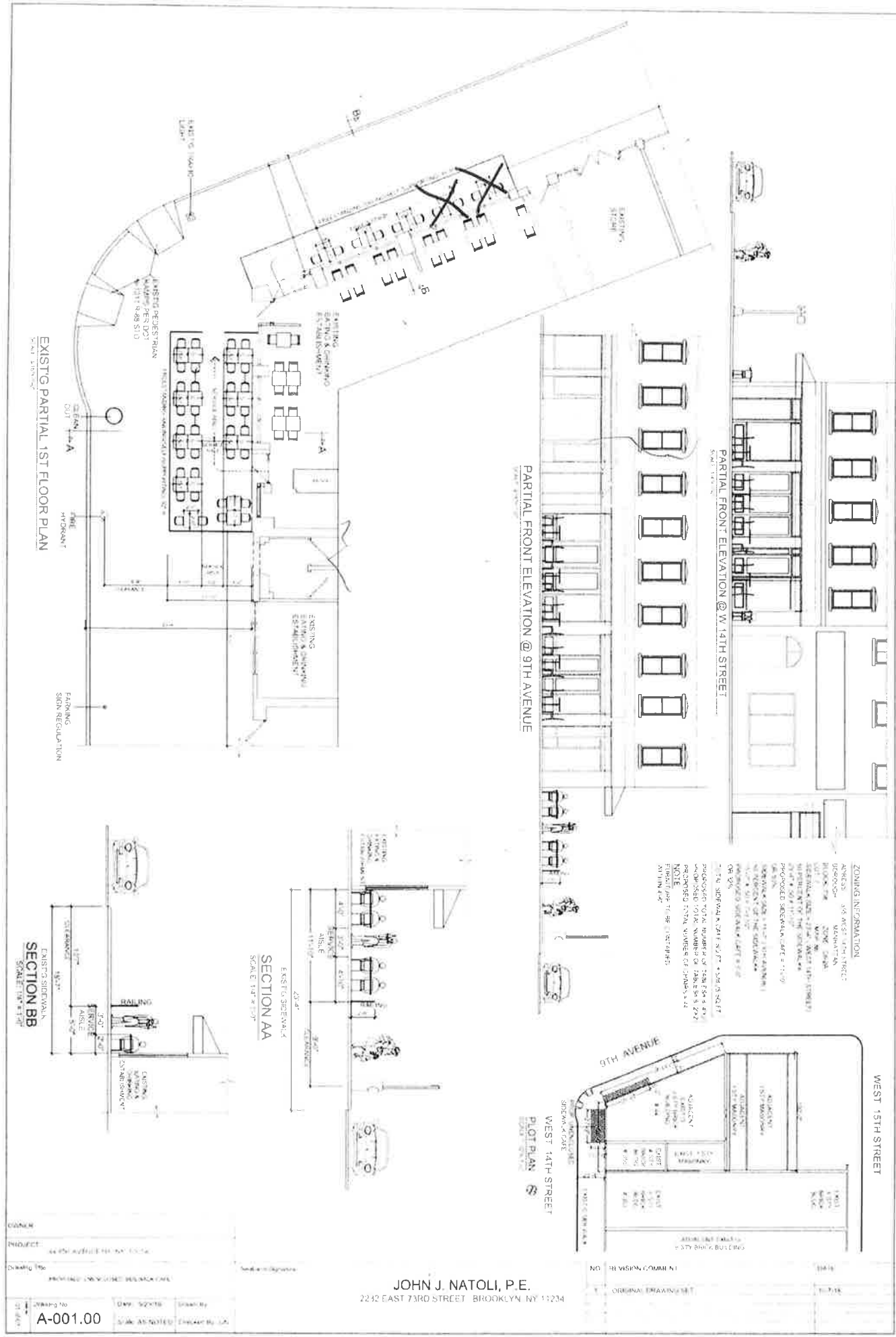
C. Cardillo, P.C.
9728 3rd Avenue, Suite 308
Brooklyn, NY 11209
T. 646-398-5025

Mail Delivery Subsystem <mailer-daemon@googlemail.com>
To: cardilloesq@gmail.com

Sun, Jun 2, 2019 at 10:56 AM

	First Name	Last Name	Email
Council Chelsea Block Association (Include him for everything in Chelsea aside from his block)	Bill	Borock	wborock@hinetmail.com
100/200 West 15 Street	Kimron	Reizos	n15mstr@mac.com
100/200 West 15 Street	Steve	Stavros	stevew@w15ba.com
300 West 15th Street	Jim	Jasper	jasper@qc.dunx.edu
100 West 16th Street	Paul	Gronki	paul@gronki.com
100 West 16th Street	Enc	Bomze	enc.bomze@gmail.com
200 West 16th Street	Will	Rogers	willrogers@gmail.com
Fulton House Tenant Association (W 16th St to W 19th St from 9th/10th Avenue	Miguel	Acevedo	acevedoandassociates@gmail.com
100 West 17th/18th Street	Craig	Sulzkin	craig.sulzkin@outlook.com, craigs1029@aol.com
100 West 17th/18th Street	Judy	Klein	jakmail@earthlink.net
300 West 18th/19th Street	Cheryl	Kupper	ckkupper@aol.com
300 West 18th/19th Street (President)	Ethan	Felson	Ethan.Felson@swishfederations.org
300 West 18th/19th Street	Gloria	Lowe	laranetrugg@gmail.com
100 West 19th/20th/21st/22nd Street	Bill	Borock	wborock@hinetmail.com
100 West 19th/20th/21st/22nd Street	Sally	Greenspan	sallymq@gmail.com
100 West 19th/20th/21st/22nd Street	Diane	Nichols	baejon105@aol.com
100 West 19th/20th/21st/22nd Street	Gerard	Germany	germanygerard@aol.com
100 West 19th/20th/21st/22nd Street	Melissa	Stern	m@melissa.stern.com
100 West 19th/20th/21st/22nd Street	Michael	Walsh	mwalshny@yahoo.com
200 West 19th/20th/21st/22nd/23rd Street	Pamela	Wolff	pamela@angel.net
200 West 19th/20th/21st/22nd/23rd Street	Dotie	Francour	dfranco243@earthlink.net
200 West 19th/20th/21st/22nd/23rd Street	Pat	Cooke	tomci@me.com
200 West 19th/20th/21st/22nd/23rd Street	Merle	Luster	merle.lewne@gmail.com
500 West 19th Street	Neil	Selkirk	neil@nuseikirk.com
300 West 20th Street	Carol	Ott	cott@nyc.fr.com
300 West 20th Street	Albert	Taylor	alberttaylor@gmail.com
400 West 20th Street	Leslie	Doyel	lesley@lyrichold.com
300 West 21st/22nd/23rd Street	Eleanor	Horowitz	eleanor@quiltedcorner.com
300 West 21st/22nd/23rd Street	Andra	Gabriele	300wba@gmail.com
300 West 21st/22nd/23rd Street	Phyllis	Wisnman	phylliswisnman@gmail.com
400 West 21st/22nd/23rd Street	Zazel	Loven	zazeloven@yahoo.com
400 West 21st/22nd/23rd Street	Mary	Swartz	msw@nyc.fr.com
400 West 21st/22nd/23rd Street	Eileen	McElduff	emce33@aol.com
400 West 21st/22nd/23rd Street	Jean	Blair	tblair@bobchansanson.com
100 West 25th Street	Karen	Jacob	w4d0be@gmail.com
100 West 26th Street	Carla	Nordstrom	west25thstreetpoker@gmail.com
100 West 26th Street	Susan	Buttenwieser	susantb101@aol.com
100 West 26th Street	Dan	Shulman	shulman@speakeasy.net
Chelsea-Elliott Tenant Association (W 25th/26th Street from 9th/10th Avenue)	Florence	Dent	fdentburier@gmail.com
Chelsea-Elliott Tenant Association (W 25th/26th Street from 9th/10th Avenue)	Danielle	Walters	dwalterst@gmail.com
			degary@pennsouth.coop
Penn South (W 23rd to W 29th Street from 8th/9th Avenue	Brendan	Kearny	education@pennsouth.coop
Penn South (W 23rd to W 29th Street from 8th/9th Avenue	Marlo	Mazzoni	education@pennsouth.coop
London Terrace Towers (W 23rd/24th Street from 9th/10th Avenue)	Carl	Reinlb	(212) 675-2000
London Terrace Gardens (W 23rd/24th Street from 9th/10th Avenue)	Andy	Humm	andyhumm@aol.com
London Terrace Tenants Association	Inge	Ivchenko	ivchents@jta.net
Hotel Americano			(212) 216-0000
Highline537	Scott	Hupe	212-838-3700
Donna Langman Costumes	Donna	Langman	donna@donnalangman.com

Exhibit “D”



EXISTING PARTIAL 1ST FLOOR PLAN
SCALE: 1/8" = 1'-0"

PARTIAL FRONT ELEVATION @ 9TH AVENUE
SCALE: 1/8" = 1'-0"

PARTIAL FRONT ELEVATION @ W 14TH STREET
SCALE: 1/8" = 1'-0"

EXISTING SIDEWALK SECTION BB
SCALE: 1/8" = 1'-0"

EXISTING SIDEWALK SECTION AA
SCALE: 1/8" = 1'-0"

WEST 14TH STREET
WEST 14TH STREET
PLOT PLAN
SCALE: 1/8" = 1'-0"

ZONING INFORMATION

ADDRESS	345 WEST 14TH STREET
DISTRICT	MADISON
BLOCK	2000
LOT	2000
PERMITTED USES	RESIDENTIAL SINGLE-FAMILY (R1), RESIDENTIAL MEDIUM-DENSITY (R2), RESIDENTIAL HIGH-DENSITY (R3), RESIDENTIAL MEDIUM-DENSITY (R4), RESIDENTIAL HIGH-DENSITY (R5), RESIDENTIAL MEDIUM-DENSITY (R6), RESIDENTIAL HIGH-DENSITY (R7), RESIDENTIAL MEDIUM-DENSITY (R8), RESIDENTIAL HIGH-DENSITY (R9), RESIDENTIAL MEDIUM-DENSITY (R10), RESIDENTIAL HIGH-DENSITY (R11), RESIDENTIAL MEDIUM-DENSITY (R12), RESIDENTIAL HIGH-DENSITY (R13), RESIDENTIAL MEDIUM-DENSITY (R14), RESIDENTIAL HIGH-DENSITY (R15), RESIDENTIAL MEDIUM-DENSITY (R16), RESIDENTIAL HIGH-DENSITY (R17), RESIDENTIAL MEDIUM-DENSITY (R18), RESIDENTIAL HIGH-DENSITY (R19), RESIDENTIAL MEDIUM-DENSITY (R20), RESIDENTIAL HIGH-DENSITY (R21), RESIDENTIAL MEDIUM-DENSITY (R22), RESIDENTIAL HIGH-DENSITY (R23), RESIDENTIAL MEDIUM-DENSITY (R24), RESIDENTIAL HIGH-DENSITY (R25), RESIDENTIAL MEDIUM-DENSITY (R26), RESIDENTIAL HIGH-DENSITY (R27), RESIDENTIAL MEDIUM-DENSITY (R28), RESIDENTIAL HIGH-DENSITY (R29), RESIDENTIAL MEDIUM-DENSITY (R30), RESIDENTIAL HIGH-DENSITY (R31), RESIDENTIAL MEDIUM-DENSITY (R32), RESIDENTIAL HIGH-DENSITY (R33), RESIDENTIAL MEDIUM-DENSITY (R34), RESIDENTIAL HIGH-DENSITY (R35), RESIDENTIAL MEDIUM-DENSITY (R36), RESIDENTIAL HIGH-DENSITY (R37), RESIDENTIAL MEDIUM-DENSITY (R38), RESIDENTIAL HIGH-DENSITY (R39), RESIDENTIAL MEDIUM-DENSITY (R40), RESIDENTIAL HIGH-DENSITY (R41), RESIDENTIAL MEDIUM-DENSITY (R42), RESIDENTIAL HIGH-DENSITY (R43), RESIDENTIAL MEDIUM-DENSITY (R44), RESIDENTIAL HIGH-DENSITY (R45), RESIDENTIAL MEDIUM-DENSITY (R46), RESIDENTIAL HIGH-DENSITY (R47), RESIDENTIAL MEDIUM-DENSITY (R48), RESIDENTIAL HIGH-DENSITY (R49), RESIDENTIAL MEDIUM-DENSITY (R50), RESIDENTIAL HIGH-DENSITY (R51), RESIDENTIAL MEDIUM-DENSITY (R52), RESIDENTIAL HIGH-DENSITY (R53), RESIDENTIAL MEDIUM-DENSITY (R54), RESIDENTIAL HIGH-DENSITY (R55), RESIDENTIAL MEDIUM-DENSITY (R56), RESIDENTIAL HIGH-DENSITY (R57), RESIDENTIAL MEDIUM-DENSITY (R58), RESIDENTIAL HIGH-DENSITY (R59), RESIDENTIAL MEDIUM-DENSITY (R60), RESIDENTIAL HIGH-DENSITY (R61), RESIDENTIAL MEDIUM-DENSITY (R62), RESIDENTIAL HIGH-DENSITY (R63), RESIDENTIAL MEDIUM-DENSITY (R64), RESIDENTIAL HIGH-DENSITY (R65), RESIDENTIAL MEDIUM-DENSITY (R66), RESIDENTIAL HIGH-DENSITY (R67), RESIDENTIAL MEDIUM-DENSITY (R68), RESIDENTIAL HIGH-DENSITY (R69), RESIDENTIAL MEDIUM-DENSITY (R70), RESIDENTIAL HIGH-DENSITY (R71), RESIDENTIAL MEDIUM-DENSITY (R72), RESIDENTIAL HIGH-DENSITY (R73), RESIDENTIAL MEDIUM-DENSITY (R74), RESIDENTIAL HIGH-DENSITY (R75), RESIDENTIAL MEDIUM-DENSITY (R76), RESIDENTIAL HIGH-DENSITY (R77), RESIDENTIAL MEDIUM-DENSITY (R78), RESIDENTIAL HIGH-DENSITY (R79), RESIDENTIAL MEDIUM-DENSITY (R80), RESIDENTIAL HIGH-DENSITY (R81), RESIDENTIAL MEDIUM-DENSITY (R82), RESIDENTIAL HIGH-DENSITY (R83), RESIDENTIAL MEDIUM-DENSITY (R84), RESIDENTIAL HIGH-DENSITY (R85), RESIDENTIAL MEDIUM-DENSITY (R86), RESIDENTIAL HIGH-DENSITY (R87), RESIDENTIAL MEDIUM-DENSITY (R88), RESIDENTIAL HIGH-DENSITY (R89), RESIDENTIAL MEDIUM-DENSITY (R90), RESIDENTIAL HIGH-DENSITY (R91), RESIDENTIAL MEDIUM-DENSITY (R92), RESIDENTIAL HIGH-DENSITY (R93), RESIDENTIAL MEDIUM-DENSITY (R94), RESIDENTIAL HIGH-DENSITY (R95), RESIDENTIAL MEDIUM-DENSITY (R96), RESIDENTIAL HIGH-DENSITY (R97), RESIDENTIAL MEDIUM-DENSITY (R98), RESIDENTIAL HIGH-DENSITY (R99), RESIDENTIAL MEDIUM-DENSITY (R100)

DATE	12/15/16	SCALE	AS SHOWN
PROJECT	345 WEST 14TH STREET		
OWNER	[REDACTED]		
DESIGNER	[REDACTED]		
NO.	A-001.00		
DATE	12/15/16	SCALE	AS SHOWN
PROJECT	345 WEST 14TH STREET		
OWNER	[REDACTED]		
DESIGNER	[REDACTED]		

JOHN J. NATOLI, P.E.
2242 EAST 73RD STREET BROOKLYN, NY 11234

NO.	REVISION	COMMENTS
1	ORIGINAL DRAWING SET	

Exhibit “E”

Resca, Inc.
44 9th Avenue
New York, NY 11209

June 2, 2019

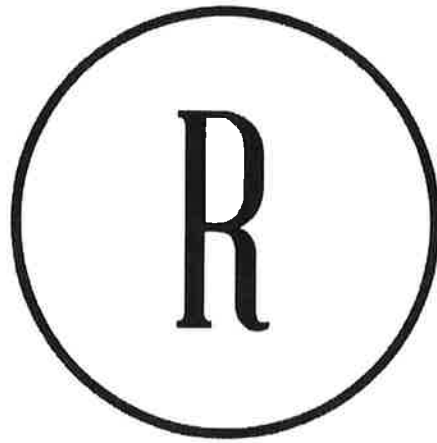
Memorandum.

Dear Members of the Community Board,

We are in the process of filing for our outdoor seating permit. We have most of the pieces in place but I believe we are waiting for information from the Landmark Board. We will keep the Community Board updated as the process develops.

Very truly yours,
/s/ Chris Cardillo, Esq.
Chris Cardillo, Esq.

Exhibit “F”



RESCA

E S T 2 0 1 9

Italian Kitchen - European Style Pizza Café - Raw Bar - Catering

Spring and Summer 2019 Menu

We at RESCA welcome you to enjoy our take on modern Italian cooking!

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness especially if you have certain medical conditions and/or are pregnant.

† Vegetarian.

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness especially if you have certain medical conditions and/or are pregnant.
† Vegetarian.

*With our compliments...
a daily choice of house-baked breads and gourmet vegetable spreads!*

Refreshing Start

**Acqua Panna and S. Pellegrino
Imported Mineral Water
Individual ½LT 5 Sharing 1LT 8**

Raw Bar*

All seafood is day-boat fresh and sourced from the world's best waters.

Ice Cold Seafood Shucked to Order M/P

Blue Point Oysters on the ½ shell

Oyster Shots featuring a house-made Bloody Mary blend

North Shore Little Neck clams on the ½ shell

North Shore Top Neck clams on the ½ shell

(All orders accompanied by lemon wedges, caperberries, freshly grated horseradish, house cocktail sauce and mini Tabasco sauce bottles.)

Seafood Salad Sicilia 19

Traditional Mediterranean-style seafood lightly tossed with fresh Italian parsley and EVO lemon vinaigrette.

Jumbo Shrimp Cocktail (4 shrimp) 17

Poached jumbo shrimp served ice cold with house-made cocktail and mignonette sauces.

Caldi

Family Style for the Entire Table

Tuscan Style Vine-Ripe Tomato Bruschetta† 9

Vine-ripe tomatoes mixed tableside with spices and EVO served with garlic rubbed Napoli-style house-made crostini.

Burrata Di Casa Balsamico † 17 per person

House-made mozzarella, stacked with heirloom tomatoes and basil leaves, served with fire-roasted red pepper, pignolia infused pesto and drizzled with warm aged balsamic glaze and EVO.

Charcuterie Board Resca (for two) 28

Chef's daily selection of fine Italian cured meats and cheeses.

Crostini Board - Tuscan Style Vegetable Antipasto† (for two) 26

Bermuda onion mint relish, Sicilian eggplant caponata, Mediterranean hummus, fig/goat cheese spread (seasonal), roasted red pepper pesto, and pignolia infused pesto.

Brooklyn Bakery Gorgonzola Crostini 12

Napoli-style house-made crostini, brushed with European butter and EVO, topped with Gorgonzola fondue and finished with chopped green scallions.

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness especially if you have certain medical conditions and/or are pregnant.

† Vegetarian.

New Italian Cicchetti

Gold Coast Clams Oreganata (6) 15

Baked Little Neck clams topped with seasoned bread crumbs and an EVO finish.

Martini Meatballs 16

Our house blend of fine chopped meats mixed with Italian spices, sprinkled with pecorino-Romano flakes, topped with Peroni beer battered onion straws and whipped ricotta cheese.

Italian Egg Rolls 15

Crumbled spicy Italian sausage, sautéed broccoli rabe, with sesame oil and a chimichurri stripe.

Calamari Arrabbiata 17

Lightly dusted with flour and pan fried (sautéed upon request), tossed with garlic, spicy cherry peppers, and finished with Fontanella basil-tomato sauce.

Mozzarella Carozza † 14

Crispy mozzarella wedge served with Alta Cucina tomato sauce.

Bianco or Rosso Mussels 15

Hand-selected Prince Edward Island mussels, sautéed with Vidalia onions, imported pancetta, Roma tomatoes, chopped scallions, in Gavi white wine, butter and EVO sauce.

Corner Crab Cakes 18

Select blend of Maine lobster and Maryland lump crabmeat, almond crusted and pan seared, served on top of mesclun greens with roasted red pepper pesto and EVO drizzle.

Lollipop Wings (8) 14

Buffalo glazed chicken wings over a bed of herbed grilled onions with Gorgonzola dipping sauce.

Drunken Rice Balls Romano ala Vodka† 12

Arborio rice, house-made mozzarella, with fresh Italian parsley and spices presented on our Absolut vodka sauce.

Chef's Organic Soup Selections (All soups served in bread boule.)

Italian Style Chicken Soup 8

Bell & Evans chicken soup with handmade fresh pasta.

Chef's Soup of the Day 8

Please ask your server for the chef's daily soup special.

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness especially if you have certain medical conditions and/or are pregnant.

† Vegetarian.

Farm to Table Salads

Caesar† 14

Grilled romaine hearts lightly tossed with classic Dijon anchovy lemon dressing and garnished with Grana Padano cheese shavings and herbed croutons.

Tri-Color† 14

Micro arugula, endive and radicchio lightly tossed with classic lemon EVO vinaigrette and garnished with shaved pecorino-Romano cheese.

Café Summer Salad† 15

Mesclun greens, goat cheese, strawberries, Granny Smith apples, dried cherries, candied walnuts, lightly tossed with raspberry vinaigrette and wrapped in sliced cucumber.

The Roslyn† 14

Finely chopped California iceberg lettuce, Roma tomatoes, Bermuda onion and imported olives lightly tossed red wine vinaigrette (add chopped salami and provolone +4).

The Gorgonzola† 14

Baby leaf greens, diced red onion, chopped vine ripe tomatoes lightly tossed in aged balsamic vinaigrette and topped with Italian blue cheese..

Salad Enhancements

Chicken (grilled or crispy cutlet) +8

Norwegian salmon fillet +9

Grilled shrimp +11

Tuscan marinated skirt steak +11

Café Sandwiches and Paninis

Traditional hero bread, homemade grilled wraps and oven fresh paninis.

(All café sandwich and paninis are served with your choice of a small house salad or house-made string fries.)

Super Hero 17

San Daniele prosciutto di Parma, house-made mozzarella, roasted peppers, vine-ripe tomatoes and Italian greens drizzled with EVO balsamic vinaigrette.

Vegan Vegetable Capri Wrap† 14

Marinated and grilled green zucchini, baby eggplant, yellow squash, vine-ripened tomatoes, red pepper pesto, EVO (house-made mozzarella +2).

Broccoli Rabe Wrap 15

Sautéed broccoli rabe with garlic and provolone, marinated grilled Bell & Evans chicken, EVO.

San Gennaro Italian Sausage and Pepper Hero 16

Faicco Italian sweet and hot sausage smothered in grilled onions and peppers.

Italian Classic Parmigiana Heros

(prepared with Alta Cucina tomato sauce and mozzarella cheese)

Crispy breaded: shrimp 16, chicken cutlet 14, chicken wrapped in pepperoni 16, eggplant cutlet† 14

** The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness especially if you have certain medical conditions and/or are pregnant.*

† Vegetarian.

Two Worlds of Pizza
(Italy and NYC)
Served All Day and Night

Resca Margherita† 18

Tomato sauce, house-made mozzarella, basil and EVO.

Grandma† 19

Square pizza with a thin and crispy crust topped with tomato sauce, house-made mozzarella blend and basil.

Bianco† 19

Ricotta, house-made mozzarella blend and pecorino-Romano cheeses.

The Absolut† 19

Absolut vodka sauce, house-made mozzarella and fresh Italian parsley.

Pepperoni 22

Tomato sauce, house-made mozzarella, two styles of Italian pepperoni, basil and EVO.

Rucola 24

Arugula, prosciutto di Parma, burrata, balsamic glaze, EVO and Italian sea salt.

Caprese† 19

Heirloom tomatoes, house-made mozzarella, arugula, basil, EVO and Italian sea salt.

Fungi† 21

Sautéed shitake mushrooms, caramelized onions, ricotta cheese, house-made mozzarella and truffle oil.

Buffalo 21

Spicy grilled chicken, mozzarella blend, diced scallions and house-made Gorgonzola sauce.

Caprese Vegie† 18

Vegan: all vegetables no cheese.

Baked Clams Pizza 21

Baked clams, mozzarella cheese, oreganata breadcrumb and Grana Padano grated cheese.

Quattro Stagioni 21

A pizza divided into four corners: mushrooms, olives, prosciutto and artichoke.

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† Vegetarian.

Pastas

Here at RESCA we exclusively use De Cecco pasta directly from Italy

(Served al dente unless otherwise requested.)

Chef's House Sauces

Pignoli-infused pesto† 19

Alfredo† 19

Absolut vodka† 19

Alta Cucina tomato† 17

White clam 22

Your Choice of Pasta

Capellini, Spaghetti, Fettuccine, Paccheri, Rigatoni, or Penne

Gluten-free penne +2

Ravioli +4

Gluten-free ravioli +6

Old School Eggplant Parmigiana† 22

Prepared with thinly sliced and breaded eggplant cutlets, ricotta and mozzarella cheese and Alta Cucina tomato sauce.

Lasagna Rollups† 21

House-made lasagna rolled with ricotta and mozzarella cheese and tomato sauce.

Pasta Enhancements

Chicken (grilled or crispy cutlet) +8, Norwegian salmon fillet +9, Grilled shrimp +11

Center of the Plate

Served All Day and Night

(All entrees are served with the chef's daily vegetable selection and house-prepared potato. All meats and fishes can be prepared flamed broiled upon request.)

Carne

Skirt Steak 29

Grilled to your liking, topped with sweet mint onion relish and Peroni beer battered onion straws served over a bed of broccoli rabe and a side of house made string fries.

T-Bone Pork Chop 26

Glazed and grilled to perfection with sautéed garlic, spicy hot cherry peppers and Great Northern beans and served with crispy creamy corn polenta disc.

Meat Packing Burger 18

House made mix of aged prime chop meat (grilled to your liking), topped with provolone, bacon, fried egg, house steak sauce, and Bermuda onion jam served on a toasted brioche bun.

(served with house-made string fries, Peroni deep fried buttermilk onions and classic garnish including house-made pickles).

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Pollo

Resca Classica 26

Bell & Evans chicken cutlet made to order:

- *Marsala*
- *Piccata*
- *Francese*
- *all served with spicy cherry peppers and house-made melted mozzarella.*

Capricciosa 24

Breaded Bell & Evans chicken cutlet sliced razor thin, topped with micro greens and arugula tossed with lemon and EVO and garnished with pecorino-Romano shavings.

Rigatoni Mezze 22

Sautéed Bell & Evans chicken with garlic, broccoli florets and cannellini beans topped with chopped vine-ripe tomatoes, pecorino-Romano cheese shavings and EVO.

St. Francis 26

Sautéed breast of Bell & Evans chicken, crowned with balsamic grilled eggplant and house-made mozzarella, baked in traditional sherry wine tomato basil sauce.

De Arco 25

Bell & Evans chicken breast grilled and topped with sautéed Pennsylvania mushrooms and long-stem Italian artichokes in Prosecco butter sauce.

Pesce

Salmon Tiber 26

Thinly sliced Norwegian salmon fillet, lightly breaded and pan fried, topped with micro arugula tossed with lemon and EVO and garnished with pecorino-Romano shavings.

Capellini Frutti di Mare or Fra Diavolo 28

The jewel of the sea, sautéed in fresh garlic and oil simmered in our Fontanella marinara.

Salmon Bruschetta 27

Marinated and grilled Norwegian salmon Tuscan-style fillet topped with chopped Roma tomatoes and fresh basil, and drizzled with balsamic glaze.

Shrimp Scampi 28

Oversized Gulf prawns, sautéed in garlic and covered in lemon, European butter and white wine sauce (plated over spaghetti).

Shrimp Francese 28

Oversized Gulf prawns, flour dusted, sautéed in garlic and covered in lemon, European butter and white wine sauce (plated over spaghetti).

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Resca Desserts

Gelato Trifecta 7

(Cup or cone.)

Coppa Café 9

Torta della Nonna 9

Profiterole 9

Resca's Cannoli Exacta 9

(Traditional shell or almond tuile.)

Italian Cheesecake 9

Panna Cotta 12

Strawberry Coupe 9

(Chocolate mousse, raspberry coulis, fresh sliced strawberries, vanilla whipped cream topped with sugar crusted sliced almonds.)

Tiramisu 11

Tuscan Bread Pudding 11

Little Italy Zabaglione 11

San Gennaro Zeppole 9

(Weekends only.)

Buon Appetito from the RESCA Italian Kitchen Family!!

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