

Manhattan Community Board 4

Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)	
Hudson Yards Restaurant Leasing		Manganaro's Hero Boy	
STREET ADDRESS		CROSS STREETS	ZIP CODE
492-494 9th Avenue		W 38th & W 37th Street	10018
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: Tony Russo	ATTORNEY/ REPRESENTAIVE	NAME: Francis Buscemi
	PHONE: 917-600-2570		PHONE: 212-962-4688
	EMAIL: trusso67@aol.com		EMAIL: frbuscemi@aol.com
MANAGER	NAME:	LANDLORD	NAME: Mashaal & Associates
	PHONE:		PHONE: 212-631-0203
	EMAIL:		EMAIL:
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>)			
<input checked="" type="radio"/> New (transfer)	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
	What is/was the name and address of establishment?	Bella Napoli/130 Madsion Avenue	
	What were the dates applicant was involved with this former premise?	1992	
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> 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="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input type="checkbox"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise Liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

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	11 a.m. - 11 p.m.	11 a.m. - 11 p.m.	11 a.m. - 11 p.m.	11 a.m. - 11 p.m.	11 a.m. - 11 p.m.	11 a.m. - 11 p.m.	11 a.m. - 11 p.m.
	Kitchen	11 a.m. - 11 p.m.	11 a.m. - 11 p.m.	11 a.m. - 11 p.m.	11 a.m. - 11 p.m.	11 a.m. - 11 p.m.	11 a.m. - 11 p.m.	11 a.m. - 11 p.m.
	Music	No	No	No	No	No	No	No

If you plan to have music, what type(s)? (Circle all that apply)

<input type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE
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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	230	125	50	100	0	1	16
OUTSIDE <i>(Other than sidewalk café)</i>	No						
SIDEWALK CAFÉ	No						

How many floors are there? What is the capacity for each floor?
1st Floor: 230 Basement: storage

How frequently will the owner(s) be at the establishment?
all the time

Will there be dancing?
YES NO

Will applicant have bottle or table service for beverage alcohol?
 YES NO

Will you be hosting private; promotional or corporate events?
 YES NO

Will outside promoters be used on a regular basis? If yes please describe.
YES NO

Will you have a security plan? If, yes please attach.
YES NO

Will security plan be implemented?
YES NO

Will State certified security personnel be used?
YES NO

Will New York Nightlife Association and NYPD Best Practices be followed?
YES NO

Will applicant be using delivery bicycles? If yes, how many?
YES 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 N/A

Where will delivery bicycles be stored during the day when not in use?
none no delivery

LOCATION & ZONING

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

Community Notification/Relations

NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	rjbenfatto@hyhkalliance.org
	# 2	pgouris@hyhkalliance.org
	# 3	kathleentreat123@gmail.com
	# 4	
	# 5	
Please provide dates when applicant met with the groups listed above.		
Who was your contact person at each group you met with?		
When did applicant post the notice that was provided?		
Where did applicant post the notice that was provided?		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		YES NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	Manganaro's Hero Boy		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="checkbox"/> NO	
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="checkbox"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="checkbox"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="checkbox"/> 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?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
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	<input type="checkbox"/> NO	N/A
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	<input type="checkbox"/> NO	N/A
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="checkbox"/> 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	<input type="checkbox"/> NO	N/
Will the kitchen exhaust system extend to the roof?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="checkbox"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="checkbox"/> NO	
Where will the air conditioner be located? What type is it?	6th Floor (roof) central air		
When was the air conditioner installed?			

****NO OUTDOOR ITEMS, NO OUTDOOR CAFE**

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

****NO OUTDOOR CAFE**

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

ADDITIONAL STIPULATIONS: (Office Use Only)

- Background music only
- Applicant will obtain an acoustical study from a licensed, dity-ceftified acoustical engineer and agree to implement all recommendations of study

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

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

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

Manhattan Community Board 4 (MCB4) recommends:
 (MCB4's recommendation is based on a vote taken at its
 December 4, 2019 full board meeting, with 40 members voting in favor
 of the recommendation, 0 members opposed, 0 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


 Nelly Gonzalez
 CBA Assistant District Manager


 Frank Holowinski
 CBA BLP Committee Co-Chair


 Yoni Motsey
 CBA BLP Committee Co-Chair

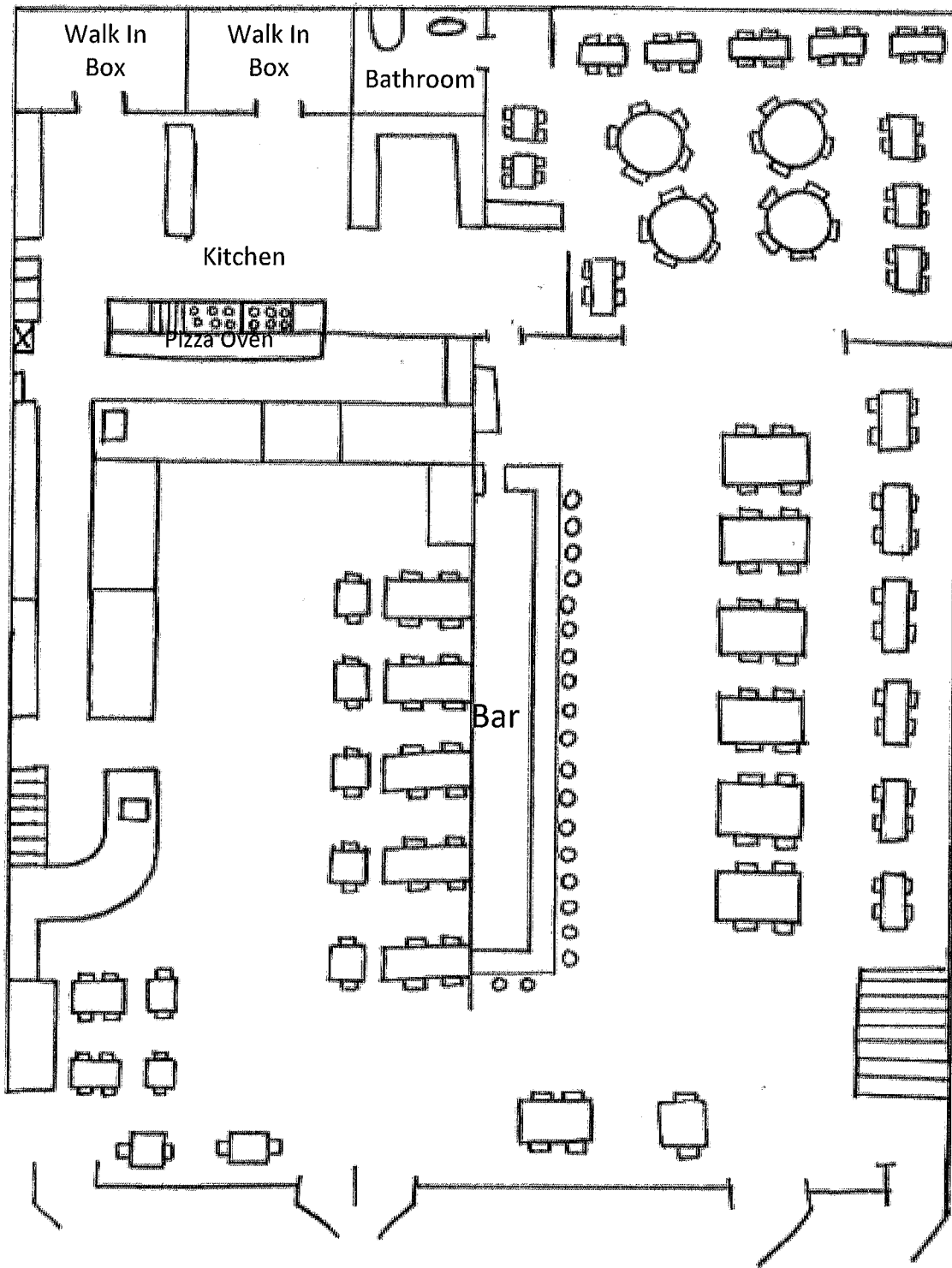
Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of 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.


 PRINT NAME OF APPLICANT


 SIGNATURE OF APPLICANT

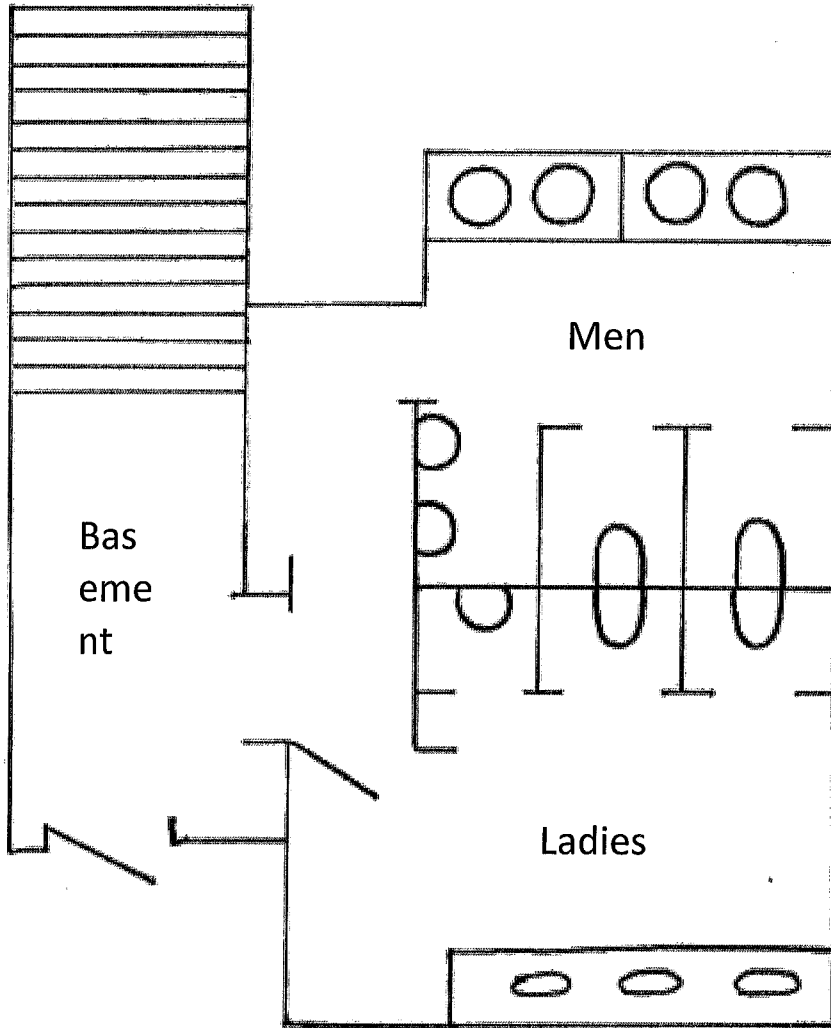
9-20-19
 DATE

 10-12-19

492

494



tony



Legend

- On-Premises Liquor
 - △ On-Premises Wine and Beer
 - On-Premises Beer
 - Off-Premises Liquor
 - △ Off-Premises Wine
 - Off-Premises Beer
 - Vehicle-Related Licenses
 - Pending Licenses
- All Licenses
 - △ On-Premises Liquor
 - △ On-Premises Wine and Beer
 - On-Premises Beer
 - Off-Premises Liquor
 - △ Off-Premises Wine
 - Off-Premises Beer
 - Vehicle-Related Licenses
 - Pending Licenses
- Churches
 - ↓ Schools
 - × Parks
 - ◆ Banks
 - Government/State
 - Police Stations
 - Courthouses
 -

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



Antipasti

Clams Possillipo		12
Clams, sautéed with garlic, capers, olive oil, basil & a white wine lemon sauce		
Zuppa de Cozze		12
Sautéed mussels with garlic, thyme, with Pernod white wine or (marinara sauce)		
Stuffed Mushrooms		10
Vegetables, breadcrumbs & cheese, with a light scampi sauce		
Mozzarella Sticks		10
Home made, freshly seasoned		
Fried Calamari		14
Served with spicy marinara sauce		
Baked Clams Oreganata		11
Stuffed with breadcrumbs, garlic, cheese, & oregano, served with scampi sauce		
Mixed Veggies	"Steamed"	"Sautéed garlic oil"
		11
Garlic Bread	4 with mozzarella	5 Bruschetta
		10
Baked Meatballs	Home made, baked with mozzarella & marinara	8
Home Style Wings	"BBQ" "Hot" "Mild" "Sweet & Spicy"	11

Brodo

Pasta Fagioli	Chopped penne pasta beans light vegetables & prosciutto	7
Minestrone	Fresh mixed vegetables add tortellini 2	5
Straciatelle alla Romana	With spinach, egg, & romana cheese	7
Tortellini In Brodo	Cheese tortellini broth	5

Insalata

Arugala-	Prosciutto cherry tomato shredded parmesan signature dressing	8
House Salad	Lettuce, tomatoes, cucumber, olives, choice of dressing	6
Mozzarella con Pomodoro	Sliced tomatoes, fresh mozzarella, onions basil, topped with balsamic olive oil & a dab of pesto.	10
Italian Antipasto	Salami, provolone, ham, grilled eggplant, sundried tomatoes, & roasted peppers over a house salad with our house balsamic dressing	12
Bella Napoli Salad	Roasted peppers, grilled eggplant, sundried tomato fresh mozzarella over a house salad with our house balsamic dressing	10
Caesar Salad	Prepared with our classic home style dressing	8

With chicken add 4
With grilled shrimp add 8





Pasta

Capellini Marinara	15
Sautéed with garlic and extra virgin olive oil, topped with fresh tomato and basil	
Fettucini Carbonara	16
Prepared with ham, bacon and onions, in our signature cream sauce	
Linguini Aglio & Oglio	15
Sautéed with garlic, fresh herbs, & extra virgin olive oil	
Penne alla Vodka	16
Prepared with bacon, onions, ham, mushrooms, in a vodka sauce	
Gnocchi with Pesto Sauce	16
Prepared with garlic, basil, Parmesan, & a touch of our signature cream sauce	
Spaghetti and Meatballs	16
Served with marinara sauce	
Rigatoni Bolognese	16
Beef with medley vegetables & a light wine tomato sauce	
Tortellini Danielle	16
Served with asparagus, mushrooms, & diced tomatoes in our Florentine sauce	

Pasta al Forno

Baked Manicotti	16
Sautéed spinach with our signature cream sauce	
Baked Ravioli	15
Ravioli Bolognese	17
Pecorino Romano, with a touch of marinara	
Baked Stuffed Shells	15
Sautéed roasted pepper with Florentine sauce	
Ziti al Forno	15
Tortellini Bolognese	17
Baked ziti with ricotta, mozzarella & marinara sauce	
Baked Lasagne	18
Layered pasta with Bolognese & ricotta cheese	

Melanzana

Eggplant Parmigiana	20
Layered eggplant, mozzarella & marinara sauce	
Eggplant Rollatini	23
Stuffed with ricotta, mozzarella, & marinara sauce	
Served with a choice of spaghetti, penne, or linguini	





Pollo

Chicken Francese	20
Sautéed in a light egg batter, garlic, in a lemon white wine sauce	
Chicken Valdostano	23
Stuffed with prosciutto spinach and cheese sautéed in a roasted pepper sauce	
Chicken Scarpariello	23
Sautéed with garlic, rosemary, mushrooms, peppers, onions, potato, in a light brown sauce with a touch of balsamic.	
Chicken Parmigiana	20
Breaded chicken breast in tomato marinara sauce and melted mozzarella	

Pesce

Alla Vongole	23
Clams sautéed with garlic, olive oil, basil, capers, and wine sauce (or marinara)	
Salmon Victoria 28	Salmon 25
Alaskan salmon served with Lobster Ravioli sherry wine pink sauce with cherry tomatoes	Served with asparagus, capers lemon wine sauce
Zuppa De Pesce	25
Shrimp, calamari, clams, and mussels in a Fra Diablo sauce (ask for spicy or not spicy)	
Shrimp Basilico 23	Shrimp Portofino 23
Sautéed with garlic and fresh plum tomato Sauce, and topped with fresh basil over pasta	White Wine lemon butter caper sauce over your choice of pasta

Vitello

Veal Marsala	24
Sautéed with fresh mushrooms and our signature Marsala sauce	
Veal Saltimbocca	25
Served with prosciutto, spinach, fresh mozzarella, in our port wine sauce	
Veal Cardinale	25
Sautéed with asparagus roasted peppers, shitake mushrooms, fresh mozzarella in a Barolo wine sauce	
Veal Romana	25
Sautéed with artichokes, sun dried tomatoes in a light red wine sauce	
Veal Piccata	24
Lemon butter garlic white wine sauce with capers	

All entrees served with a choice of spaghetti, penne, or linguini





La Pizza Personale - 11

Toppings: 1.5 Meatballs,
Extra Cheese, Sausage,
Pepperoni, Mushroom,
Garlic, Spinach, Pineapple
Bolognese, Anchovie, Ham
Peppers, Onions, Capers,
Broccoli, Eggplant, Olives
Ricotta, Prosciutto Cotto
Tomatoes, Sun Dried Tomato
Pesto, Bacon, Cherry Peppers

Specialties - 15

Lasagna Pizza

Bolognese meat sauce ricotta cheese mozzarella
topped with marinara & basil

Eggplant Rollatini Pizza

Eggplant, ricotta cheese
marinara sauce & mozzarella

Salsiccia Picante Pizza

Italian Sausage Hot peppers
Olives, Onions, Mozzarella
Marinara Sauce

Pizza De Verdure

Mushroom, Spinach, Peppers
Onions, Broccoli, Mozzarella
Marinara Sauce

Quattro Formaggi

Fresh Mozzarella, Ricotta, Provolone Pecorino
Romano

Vodka Pizza

Ham, Bacon, Onion,
Mushroom, Vodka Sauce

Artichoke Pizza

Spinach, Artichoke touch of garlic Creamy Pishk
Sauce, Fresh Mozzarella
Romano Cheese & Basil

Acciughe

Anchovies capers roasted garlic
Fresh Mozzarella topped with basil

Shrimp Portofino Pizza

White pie sautéed shrimp mozzarella capers and
basil -18



Classic Heros

Chicken Parm	7.95
Eggplant Parm	10.95
Meatball Parm	7.95
Sausage, Peppers, & Onions	10.95
Shrimp Parm	10.95
Veal Parm	13.95

Specialty Heros

Fresh Mozzarella & Tomato Basil, extra virgin oil and balsamic vinegar.	6.95	9.95
Fresh Mozzarella & Roasted Peppers Extra virgin oil and balsamic vinegar.	7.95	10.95
Manganaro's Choice of Genoa salami, mortadella, or sopressata with fresh mozzarella and marinated roasted peppers. Choice of dressing	7.95	10.95

Prosciutto di Parma & Roasted Peppers
Imported prosciutto served with fresh homemade mozzarella and tomatoes.
Topped with house dressing.

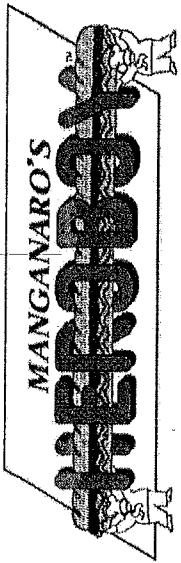
Mile High
Prosciutto di Parma, Genoa salami, mortadella, salami, sopressata, provolone, marinated roasted peppers, lettuce and tomatoes.
Choice of dressing.

Chicken Cutlet (Italian Style)
Breaded Chicken, prosciutto di parma, mozzarella, roasted peppers. Choice of dressing

Giardino Hero
Sun-dried tomato, grilled eggplant, fresh mozzarella, roasted pepper, and mesclun greens. Choice of dressing.

Rustico Hero
Breaded Chicken, grilled eggplant, roasted peppers, fresh mozzarella. Choice of dressing

Vodka Hero
Breaded chicken, creamy pink sauce sautéed with bacon, ham, and onions, & fresh mozzarella.



212-947-7325
494 9th Ave.

New York, NY 10018

Monday - Sunday 11am-11pm

Daily Specials 11am-4pm

Pasta of the Day	Entrée of the Day
\$8.95	\$11.95
Pick any Two \$9.95	
Hero - Salad - Soup	

Salads

House Salad Iceberg lettuce, mixed with cabbage and carrots, topped with chopped tomatoes, sliced cucumber and olives.	6.95
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Bella Salad

Roasted peppers, grilled eggplant, sun-dried tomatoes, fresh mozzarella over a house salad.	9.95
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Antipasto Salad

Salami, provolone, ham, grilled eggplant, sun-dried tomatoes, roasted peppers over a house salad.	13.95
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Caesar Salad

Romaine lettuce with croutons, grated cheese in a delicious house caesar dressing.	8.95
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Mozzarella Pomodoro Salad

Tomatoes, fresh mozzarella, onions, basil, Topped with olive oil and a dab of pesto.	12.95
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Arugula Salad

Prosciutto and shredded parmesan cheese cherry tomatoes sweet balsamic dressing	12.95
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Soups

Minestrone - Vegetable Soup	6.95
Pasta Fagioli - Pasta & Beans	6.95
Stracciatella - Spinach, egg, and cheese	6.95

Pizzette 7.95

Personal pizza topped with filette di pomodoro
Choice of Cheese 2.00
Shredded Mozzarella - Fresh Mozzarella - Provolone
Vegan Cheese

Choice of Toppings 1.50

Chicken - Sun Dried Tomato - Fresh Mozzarella
Bruschetta - Prosciutto - Zucchini - Grilled Eggplant
Arugula - Pineapple - Cherry Peppers - Olives - Pesto
Tomatoes - Broccoli - Onions - Peppers - Anchovies
Meatball - Bacon - Ham - Spinach - Roasted Garlic
Mushrooms - Pepperoni - Sausage

Chicken Roll	6.95
Sausage Roll	6.95
Calzone	6.95
Stuffed Spinach Pie	6.95
Stuffed Meat Pie	6.95
JoJo's - Spinach or Sausage & Pepperoni	2.50
Garlic Knots - 6 pieces	2.25

Go Knots!

Macho Knots Chicken, olives, cherry peppers, chopped tomatoes, mozzarella cheese then baked in oven	7.95
Meat Lovers Knots Sausage, pepperoni, ham, mozzarella cheese then baked oven	7.95
Artichoke Spinach Dip Knots Cheesy savory Spinach & Artichoke Dip Then baked in oven	7.95
Buffalo Me Crazy Knots Buffalo chicken, mozzarella cheese & Scallions then baked in oven.	7.95

Choice of sauce or dressing

Beverages

Soft Drinks Pepsi, Diet Pepsi, Sierra Mist	2.50
Snapple	2.50
Poland Spring Water	2.00
S. Pellegrino	2.75
Pellegrino Flavor Cans	2.25

Appetizers

Stuffed Mushrooms

Served with partafino sauce

Fried Calamari

Original, Diavolo
Sweet & Sour

Fried Zucchini

Served with marinara sauce

Boneless Chicken

Barbecue, Medium, or Hot
Choice of Blue Cheese or Ranch

Chicken Wings

Barbecue, Medium, or Hot
Choice of Blue Cheese or Ranch

Baked Clams Oreganata

Stuffed with breadcrumbs, garlic, cheese
& Oregano - Served with scampi sauce

Zuppa De Cozze

Mussels sautéed with garlic, basil white wine
or marinara sauce

Garlic Bread

with cheese

French Fries

Eggplant

Eggplant Parmigiana

Layered Eggplant, Mozzarella & Marinara Sauce.

Eggplant Rollatini

Stuffed with Ricotta and Mozzarella Cheese
Baked in Oven with Marinara Sauce.

Sides

Sautéed Vegetables

Garlic & Oil

Meatballs

Sausage

Chicken

Francese

Floured, egg dipped chicken breast in
a lemon butter white wine sauce

Valdostana

stuffed with prosciutto, spinach, and cheese,
in a roasted pepper sauce

Parmigiana

Breaded Chicken Breast in Marinara Sauce
with Melted Mozzarella Cheese.

Scarpariello

Sautéed with Garlic, Rosemary, Mushroom,
Onions and Potato in a Light Brown Sauce with
a touch of Balsamic.

Saltimboca

Sautéed with Prosciutto, Spinach, Fresh
Mozzarella, Garlic and Oil in a Wine Sauce.

Marsala

Sautéed with Mushrooms in a Marsala
Wine Sauce.

Milanese

Breaded veal topped with Arugula,
Fresh Mozzarella, Red Onion, Cherry Tomato,
drizzled with a Sweet Balsamic reduction & Olive Oil.

Fish

Flounder Florentina

Flounder Dipped in egg, sautéed with Olive Oil,
lemon and a wine sauce topped with Baby Spinach.

Gamberi

Shrimp sautéed with Garlic, Basil and White
wine or marinara Sauce.

Zuppa de Pesce

Seafood Combination, Mussels, Clams,
Calamari, Shrimp, Garlic, Basil and White
wine or Marinara Sauce.

Alle Vongole Posillipo

Whole clams in garlic, basil white wine or
marinara sauce

Salmon

Broiled salmon in a caper sauce

Pasta

Marinara

- Spaghetti - Penne - Rigatoni - Linguine -

Meatballs

Pesto Sauce

Algio e Olio

Broccoli, Garlic & Oil

Alla Vodka

Our signature creamy pink vodka sauce with
bacon, onion, and ham

Alfredo

Carbonara

Bacon, Onions and Ham in a Cream Sauce
Topped with Parmesan Cheese.

Bolognese

Danielle

Sautéed Zucchini, mushrooms, and tomatoes
in a florentine sauce

Pasta I Forno

Baked Manicotti

Sautéed Spinach with our Signature Cream
Sauce. Topped with melted Mozzarella.

Baked Ravioli

Pecorino Romano Cream Sauce with a touch of
marinara Sauce. Topped with melted Mozzarella.

Ziti Forno

Baked Ziti. Ricotta and Mozzarella Cheese
with Marinara Sauce. Topped with melted mozzarella.

Baked Lasagna

Layered Pasta with Bolognese and Ricotta
Cheese. Topped with melted mozzarella.

Desserts

Tiramisu

New York Cheese Cake

Chocolate Mouse

Carrot Cake

Cannoli

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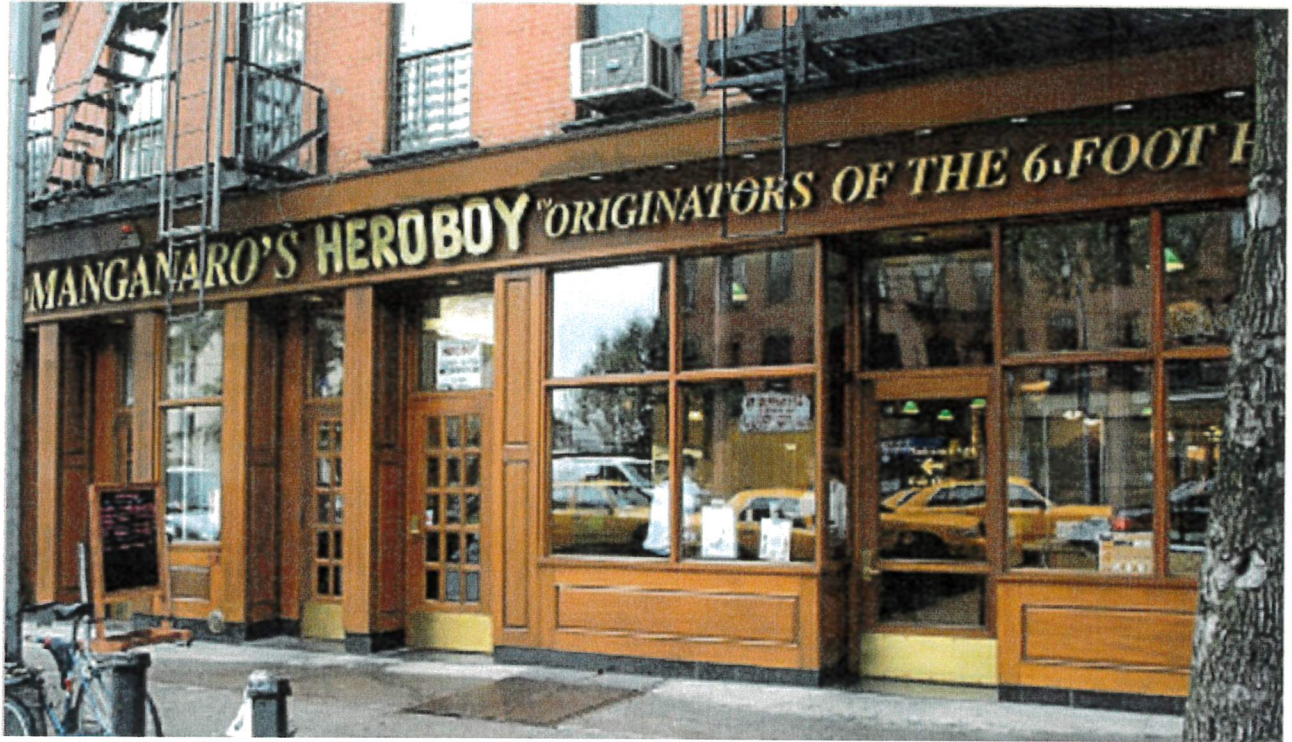
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STATEMENT

Re: Hudson Yards Restaurant Leasing, LLC
d/b/a: Manganaro's Hero Boy
494 9th Avenue
New York, NY 10018
Serial # N/A

The following is a statement on behalf of the applicant in compliance of the 500 foot Rule to show compliance with Section 64 Subdivision 6-a of the Alcoholic Beverage Control Law.

- A. The approval of the license will not overburden the area.
- B. All of the necessary license and permits have either been obtained or pending.
- C. The granting of the license will not impact on the vehicular traffic and parking that are in proximity to the proposed premises.
- D. The approval of the license will not increase the noise level to the area surrounding the proposed premises.
- E. Upon information and belief the proposed premises has no history of liquor violations or reported criminal activity.
- F. Public convenience and advantage would be served by the approval of this license. The applicant is purchasing an existing licensed neighborhood restaurant that will feature good food at reasonable prices. It is in the interest of the community that the establishment runs a full service.

Dated: October , 2019


TONY RUSSO

On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
MANGANARO'S HERO BOY LLC	492 9TH AVE	25 ft
PORKYS SALVATION CORP	496 9TH AVE	25 ft
AIYARA THAI INC	480 9TH AVE	195 ft
IL PUNTO RISTORANTE LLC	507 509 9TH AVE	205 ft
MIX 2 CORP	506 9TH AVE	210 ft
WALKINSTOWN INC	508 9TH AVE	235 ft
511 9TH COMERCIAL LLC	511 9TH AVE	240 ft
BACI DA ROMA LLC	331 W 38TH STREET	325 ft
STHK LLC	522 9TH AVE	340 ft
PROJECT X VENTURES LTD	339 W 38TH ST	345 ft
OTANI INC	359 W 39TH ST	405 ft
542 TACO LLC	524 9TH AVE	410 ft
SNRP WEST 37 LLC & BALLINTEER CORP	326 330 W 37TH ST	415 ft
523 9TH AVENUE INC	523 9TH AVE	430 ft
NITTI GROUP INC, THE	523 9TH AVE	430 ft
BALLINTEER CORP	326 W 37TH ST	480 ft
NUTPOPTHAI INC	460 9TH AVE	490 ft
BARRYDALE SM LLC, BARRYDALE TRS LLC CM 36 MGMT LLC	341 343 W 38TH STREET	490 ft
HOLLAND COCKTAIL LOUNGE INC	532 9TH AVENUE	495 ft

Hudson Yards Restaurant Leasing, LLC
d/b/a: Manganaro's Hero Boy
494 9th Avenue
New York, NY 10018

October 25, 2019

To Whom It May Concern:

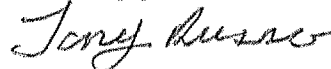
Please be advised that Hudson Yards Restaurant Leasing, LLC has applied for a transfer of a wine/beer/liquor on- premises license with Community Board 4, which Hearing will be held on November 12, 2019.

It will be operated as an *italian* Restaurant and will provide casual dining with high quality food at reasonable prices.

I believe the restaurant will be a positive addition to the community and look forward to serving the neighborhood.

Any questions or concerns, please contact me at *trusso67* @ [AOL.com](mailto:trusso67@aol.com)

Sincerely yours,



TONY RUSSO