

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)		
BARCANYC LLC		ESCA		
STREET ADDRESS		CROSS STREETS	ZIP CODE	
402 WEST 43RD STREET		NINTH AVE & TENTH AVE	10036	
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: David Pasternack	ATTORNEY/ REPRESENTAIVE	NAME: Barry P. Fox, P.C.	
	PHONE: 212-564-7272		PHONE: 212-768-7900	
	EMAIL: dpasternack@esca-nyc.c		EMAIL: barrypfox@aol.com	
MANAGER	NAME: Luigi Porceddu	LANDLORD	NAME: Manhattan Plaza Inc,	
	PHONE: 212-564-7272		PHONE: 212-971-0660	
	EMAIL:		EMAIL: Edhilla@related.com	
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>)				
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> YES
	What is/was the name and address of establishment?	ESCA - 402 WEST 43RD ST., NYC 10036		
	What were the dates applicant was involved with this former premise?	THE PAST APPROXIMATELY 19 YEARS		
<input type="checkbox"/> Corp Change/Class Change/Removal	What is the license # and expiration date?			
	Is applicant making any alterations or operational changes?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>			
<input type="checkbox"/> 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 type="checkbox"/> NO	No. Following Community Bd. approval	
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 type="checkbox"/> YES	<input type="checkbox"/> NO	Yes. See attached diagram	
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 type="checkbox"/> NO	No	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	Yes	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	6-2	attached					
	Kitchen		now	7-6	MID NIGHT	ALL	DAYS	
	Music							
If you plan to have music, what type(s)? (Circle all that apply)			<u>BACKGROUND</u>	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	74	74	26	63	0	1	5
OUTSIDE (Other than sidewalk café)	N/A	40-50	15	40-50	0	0	0
SIDEWALK CAFÉ	n/a						

How many floors are there? What is the capacity for each floor? 2 floors - ground floor - 74

How frequently will the owner(s) be at the establishment? 5 or 6 days per week

Will there be dancing? YES NO NO

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

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

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 NO

Will security plan be implemented? YES NO NO

Will State certified security personnel be used? YES NO NO

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

Will applicant be using delivery bicycles? If yes, how many? YES NO 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 NO

Where will delivery bicycles be stored during the day when not in use? N/A

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	YES

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	SEE ATTACHED EMAIL AND LETTER	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.	NO ONE HAS REQUESTED A MEETING		
Who was your contact person at each group you met with?	N/A		
When did applicant post the notice that was provided?	MARCH 25, 2019		
Where did applicant post the notice that was provided?	IN THE FRONT WINDOW		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	YES	NO	REST. # 212-564-7272
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.	ESCA - RESTAURANT		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	YES
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	NO, ONLY TO REPAINT
Will applicant have a vestibule within the establishment?	YES	NO	YES
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	YES
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES	NO	YES
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO	NO
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	YES
Will the kitchen exhaust system extend to the roof?	YES	NO	YES
Will the establishment have an illuminated sign?	YES	NO	NO
Will the establishment have a canopy extending over the sidewalk?	YES	NO	NO
Where will the air conditioner be located? What type is it?	Wall hung units with compressor on roof		
When was the air conditioner installed?	2018		

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	PATIO
Are the floorplans for the outdoor space(s) included?	YES	NO	YES
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	NO
Will there be no amplified music, as per the law?	YES	NO	NO
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	YES
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	YES
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	YES
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	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	N/A
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	NO
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	NO
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	N/A
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	N/A
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO	N/A
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	N/A
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	N/A
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	N/A
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	N/A
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	N/A
Will applicant use umbrellas?	YES	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?	YES	NO	N/A

ADDITIONAL STIPULATIONS: (Office Use Only)

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

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

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

Manhattan Community Board 4 (MCB4) recommends:
 (MCB4's recommendation is based on a vote taken at its
 May 1, 2019 full board meeting, with 35 members voting in favor
 of the recommendation, 0 members opposed, 4 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 Holozubiec CB4 BLP Committee Co-Chair	 Yoni Bokyer CB4 BLP 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>DAVID PASTERNAK PRINT NAME OF APPLICANT</p>	 SIGNATURE OF APPLICANT	<p>04/9/19 DATE</p>
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GENERAL NOTES

1. ALL LIGHTING FIXTURES SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND THE MANUFACTURER'S INSTRUCTIONS.
2. ALL LIGHTING FIXTURES SHALL BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS.
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Legend

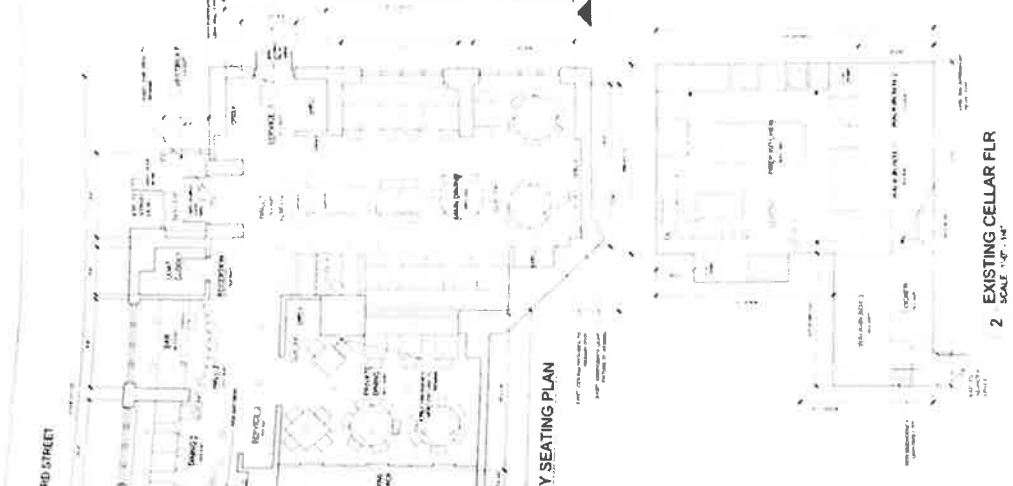
- 1. 10' x 10' RECESSED CANOPY
- 2. 10' x 10' RECESSED CANOPY
- 3. 10' x 10' RECESSED CANOPY
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Legend

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- 7. 10' x 10' RECESSED CANOPY
- 8. 10' x 10' RECESSED CANOPY
- 9. 10' x 10' RECESSED CANOPY
- 10. 10' x 10' RECESSED CANOPY



1 EXISTING FIRST FLR- PRIMARY SEATING PLAN
SCALE 1/8" = 1'-0"

2 EXISTING CELLAR FLR
SCALE 1/8" = 1'-0"

NAPACH ROTHENBERG ARCHITECTS

300 WEST 42ND STREET
NEW YORK, NY 10018
PHONE: 212-751-0500
FAX: 212-751-0501

PROJECT: 100 WEST 11TH STREET
NEW YORK, NY 10011
DATE: 11/27/08

PROJECT NO. 100 WEST 11TH STREET
NEW YORK, NY 10011
DATE: 11/27/08

FSCA
100 WEST 11TH STREET
NEW YORK, NY
10011

PROJECT NO. 100 WEST 11TH STREET
NEW YORK, NY 10011
DATE: 11/27/08

A-100.00

- LEGEND**
- 1. 10' x 10' RECESSED CANOPY
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 - 4. 10' x 10' RECESSED CANOPY
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 - 6. 10' x 10' RECESSED CANOPY
 - 7. 10' x 10' RECESSED CANOPY
 - 8. 10' x 10' RECESSED CANOPY
 - 9. 10' x 10' RECESSED CANOPY
 - 10. 10' x 10' RECESSED CANOPY
- EXIT SCHEDULE**
- | TYPE | MODEL NO. | LAMP HEAD | MANUFACTURER | ACCESSORIES | LAMP TYPE | LAMP MODEL NO. | QUANTITY |
|-----------|-----------|-----------|--------------|-------------|-----------|----------------|----------|
| EXIT SIGN | 1 | 10' x 10' | 10' x 10' | 10' x 10' | EXIT SIGN | 10' x 10' | 1 |
| EXIT SIGN | 1 | 10' x 10' | 10' x 10' | 10' x 10' | EXIT SIGN | 10' x 10' | 1 |
| EXIT SIGN | 1 | 10' x 10' | 10' x 10' | 10' x 10' | EXIT SIGN | 10' x 10' | 1 |

EMERGENCY LIGHTING

TYPE	MODEL NO.	LAMP HEAD	MANUFACTURER	ACCESSORIES	LAMP TYPE	LAMP MODEL NO.	QUANTITY
EMERGENCY LIGHTING	1	10' x 10'	10' x 10'	10' x 10'	EMERGENCY LIGHTING	10' x 10'	1
EMERGENCY LIGHTING	1	10' x 10'	10' x 10'	10' x 10'	EMERGENCY LIGHTING	10' x 10'	1
EMERGENCY LIGHTING	1	10' x 10'	10' x 10'	10' x 10'	EMERGENCY LIGHTING	10' x 10'	1

EXIT SCHEDULE

TYPE	MODEL NO.	LAMP HEAD	MANUFACTURER	ACCESSORIES	LAMP TYPE	LAMP MODEL NO.	QUANTITY
EXIT SIGN	1	10' x 10'	10' x 10'	10' x 10'	EXIT SIGN	10' x 10'	1
EXIT SIGN	1	10' x 10'	10' x 10'	10' x 10'	EXIT SIGN	10' x 10'	1
EXIT SIGN	1	10' x 10'	10' x 10'	10' x 10'	EXIT SIGN	10' x 10'	1

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EXIT SIGN	1	10' x 10'	10' x 10'	10' x 10'	EXIT SIGN	10' x 10'	1

- [Dinner Tasting Menu](#)
- [Dessert](#)
- [Lunch Tasting Menu](#)

[Wine list \(pdf\)](#)



Ostriche

MINIMUM SIX OYSTERS PER ORDER

Barnstable Oysters(Cape Cod, MA)

3

Lucky Lime Oysters(P.E.I., CAN)

3

Crudo

Halibut Belly With Extra Virgin Sunflower Oil

23

Bergall With House Made Meyer Lemon Oil

23

Golden Spotted Bass With Spanish Seaweed Salt

23

Scorpion Fish With Lemon Wash

23

Hidden Fjord Salmon With Fiddlehead Pickled

23

Mahi Mahi With Sicilian Dried Tomato

23

Toro Seared "AU Poivre"

23

Longfin Tuna Albacore With Pickled Long Hot Peppers

23

Razor Clams Two Minute Ceviche with Chilis, Scallion and Mint

24

Crudo Tasting Six Unique Tastes of Our Raw Seafood

30

American Red Snapper With Black Lava Salt
23
Fluke With Sea Grapes
23
Black Sea Bass With Giant Sorrento Lemon
23
Diver Scallops With Tangerine Pressed Olive Oil
2
New York State Steelhead Salmon With Dill
23
Bigeye Tuna Carpaccio with Olio Verde and Chives
24
Hamachi With Gaeta Aioli
23
Kingfish With Taggiasca Olives
23
Live Maine Sea Urchin With Capezzana Olive Oil
24

Antipasti

Crostini Ai Ricci Di Mare Sea Urchin, Spring Onions Compote, and Toasted Country Bread
20
Uovo Di Cheppia Sautéed Shad Roe with House Made Pickles and Mustard Vinaigrette
20
Moleche Grilled Soft Shell Crab with a Salad of Tarocco Blood Orange and Shaved Fennel
22
Polipo Grilled Octopus with Giant Corona Beans and Preserved Sorrento Lemon
19
Fritti Crispy Rainbow Smelts, Steamers, with Caper-Taragon Aioli
19
Moscardino Grilled Baby Octopus with Roasted Cipollini and Bitter Fall Greens
20
Verdi Di Primavera Salad of Fall Greens and Aged Merlot Vinaigrette
18
Vongole Local Littleneck Clams Bakes with Nueske's Bacon, Local Apples, and Ritz Crackers
19
Pesce Azzurri \$9 each, \$12 two, \$15 three, \$18 all four: House Marinated Sardines with Peperonata;
House Marinated Fresh Anchovies with Oven Dried Tomato Grilled Sardines with Shallot Thyme
Vinaigrette; Bottarga Di Tonno (Cured Tuna Roe) with Capers, Raisins and Pine Nuts
Granchio "Alla Diavola" Baked Jonah Crab Devil's Style
24
Insalata Di Porcini Salad of Oregon Porcini with Parmesan Vinaigrette

21

Calamari Alla Galicia Local Squid, Pimenton, Toasted Breadcrumb, and Arugula

19

Carciofi Salad of Marinated Artichokes, Sheep's Milk Cheese, and Wild Arugula

20

Insalata Di Puntarelle Salad of Italian Bitter Chicory with Anchovy Vinaigrette

19

Verdura Mista Organic Salad of Fall Vegetables, Sheep's Milk Ricotta and Herb Garden Vinaigrette

18

Insalata Mista Organic Mixed Baby Lettuces with Radishes and Pistachio Pressed Olive Oil

20

Zuppa di Pesce Amalfitana Fish Soup in the Style of Amalfi with Tomato Chili Bruschetta

17

Primi

Maccheroni Alla Chitarra House Made Guitar Cut Spaghetti with Sea Urchin and Crab Meat

32

Spaghetti With One Pound Lobster, Chilis and Mint

32

Gigli House Made Little Flowers with Local Mussels, Clams, and Nettle Almond Pesto

26

Gnocchi di Ricotta Old Chatham Sheep's milk Ricotta Gnocchi with a Sauce of Pumpkin, Calabrain Chili, and Buffalo Mozzarella

27

Linguine With a Medley of Briny Clams, Hot Red Pepper and Pancetta

26

Fettuccine Di Garbanzo House Made Chickpea Fettuccine with Gulf Shrimp, Scampi, and Fire Roasted Barbanzo Beans

30

Spaghetti Neri Squid ink Spaghetti with Seppia, Green Chilis, and Scallion

26

Secondi

Branzino Per Due o Tre o Quattro Whole Mediterranean Sea Bass for Two, Three, or Four Cooked in Sea Salt

36

Pezzogna Whole Grilled Florida Pink Snapper with Salsa Verde

39

Spada Alla Siciliana Grilled Sword Fish Sicilian Style with Fire Roasted Artichokes, Marcona Almonds, and Calabrese Olives

41

Fritto Misto AmalfitanoCrispy Mixed Seafood

35

ContorniSelection of Italian style vegetables any one \$9. any three \$15, all five \$19

TrigliaPan Roasted Red Mullet with Sicilian Blood Oranges and Pistacchios

40

CerniaFlorida Red Grouper with Fire Roasted Artichokes, Oven Dried Cherry Tomatoes, Marcona Almonds, and Wild Arugula

40

Zuppa Di PesceSicilian style Fish Stew

35

PolloFour Story Hills Farm Chicken, Primo Olives, Fregula and Lemon

34

Lunch

Ostriche

MINIMUM SIX OYSTERS PER ORDER

Lucky Lime Oysters(P.E.I., CAN)

3

Crudo

Halibut BellyWith Extra Virgin Sunflower Oil

23

FlukeWith Sea Grapes

23

Diver ScallopsWith Tangerine Pressed Olive Oil

24

Bigeye TunaCarpaccio with Olio Verde and Chives

24

Longfin Tuna AlbacoreWith Pickled Long Hot Peppers

23

Live Maine Sea UrchinWith Capezzana Olive Oil

24

American Red SnapperWith Black Lava Salt

23

Scorpion FishWith Lemon Wash

23

Hidden Fjord SalmonWith Fiddlehead Pickled

23

Hamachi With Gaeta Aioli

23

Razor Clams Two Minute Ceviche with Chilis, Scallion and Mint

24

Crudo Tasting Three unique tastes of our raw seafood- \$16 Six Unique Tastes of our Raw Seafood - \$30

Antipasti

Calamari Alla Galcia Local Squid, Pimenton, Toasted Breadcrumbs, and Arugula

19

Moscardino Grilled Baby Octopus with Roasted Cipollini and Winter Greens

20

Insalata Di Puntarelle Salad of Italian Bitter Chicory with Anchovy Vinaigrette

19

Verdura Mista Organic Salad of Fall Vegetables, Sheep's Milk Ricotta and Herb Garden Vinaigrette

18

Verdi Di Primavera Salad of Fall Greens and Aged Merlot Vinaigrette

18

Zuppa di Pesce Amalfitana Fish Soup in the Style of Amalfi with Tomato Chili Bruschetta

16

Caprese Buffalo Mozzarella with Wild Arugula and Oven Dried Tomatoes

18

Fritti Crispy Local Steamers, Purple Potatoes with Caper-Taragon Aioli

19

Insalata Di Sanguinello California Blood Oranges with Shaved Fennel and Oil Cured Olives

19

Insalata Mista Organic Mixed Baby Lettuces with Radishes and Pistachio Pressed Olive Oil

20

Vongole Local Littleneck Clams Baked With Nueske's Bacon, Local Apples, and Ritz Crackers

19

Pesci Azzurri \$9 each \$12 two \$15 three \$18 all four: House Marinated Sardines with Peperonata; House Marinated Fresh Anchovies with Oven Dried Tomato; Grilled Sardines with Shallot Thyme Vinaigrette; Bottarga Di Tonno (Cured Tuna Roe) with Capers, Raisins and Pine Nuts

Primi

Spaghetti With One Pound Lobster, Chilis and Mint

30

Perciatelli House made Whole Wheat Fat Spaghetti with Sardines, Walnuts and Fennel Compote

23

Spaghetti Neri House Made Squid Ink Spaghetti with Seppia, Green Chilis and Scallion

26

Maccheroni Alla Chitarra House Made Guitar Cut Spaghetti with Sea Urchin and Lump Crab Meat
32
Linguine With a Medley of Briny Clams, Hot Red Pepper and Pancetta
24

Secondi

Pezzogna Grilled Florida Pink Snapper with Salsa Verde
31
Cernia Florida Red Grouper with Fire Roasted Artichokes, Oven Dried Cherry Tomatoes, Marcona Almonds, and Wild Arugula
31
Spada Alla Siciliana Grilled Sword Fish Sicilian Style with Roasted Caulilini, Alfonso Olives, and Couscous
31
Polipo Grilled Octopus with Giant Corona beans and Preserved Sorrento Lemon
27
Fritto Misto Amalfitano Crispy Mixed Seafood
26
Contornitalian style Vegetables: any one \$9; and three \$15; all five \$19
Triglia Pan Roasted Red Mullet with Sicilian Blood Oranges and Pistacchios
30
Pesce Limone Seared Cobia with Green and White Asparagus, Spring Onions, Meyer Lemon Olive Oil
31
Uovo Di Cheppia Sauteed Shad Roe with House Made Pickles and Mustard Vinaigrette
28
Zuppa Di Pesce Sicilian Style Fish Stew
25
Pollo Four Story Hills Farm Chicken with Primo Olives, Fregula and Lemon
26

Dinner Tasting Menu

\$85.00 per person; \$145.00 per person with selected wines. \$185 Per Person with Selected Reserve Wine. Tasting menu is available for the entire table only. Please allow two hours to enjoy the tasting menu.

Menu is representative and certain items may change based on availability

Crudo Del Mercato Selection from Today's Raw Seafood ~ Flor Prosecco NV (Veneto)
Polipo Grilled Octopus with Giant Corona Beans and Preserved Sorrento Lemon ~ BASTIANICH
"Vini Orsone" Friulano 2016 (Friuli)

Maccheroni Alla Chitarra House Made Guitar Cut Spaghetti with Sea Urchin and Jumbo Lump Crab Meat ~ BISSON "Golfo Del Tigullio" Ciliegiolo 2017 (Liguria)

Dolci A tasting of our favorite desserts ~ SAN GIULIANO Moscato D'Asti 2017 (Piemonte)

Five Extra "Crudo" Tasting Supplement \$25.00 per person

Fritti Crispy Local Steamers, Purple Potatoes with Caper-Taragon Aioli ~ LAURA ASCHERO Riviera Ligure Di Ponente Vermentino 2017 (Liguria)

Triglia Pan Roasted Red Mullet with Sicilian Blood Oranges and Pistacchios ~ LA MOZZA "I Perazzi" Sangiovese 2016 (Toscana)

Dessert

Dolci

Torta Al Limone Lemon Cued, Fresh Kiwi and Lime Sorbetto

15

Ricotta Bomboloni Sheep's Milk Ricotta, Espresso Sugar, Maple Date Cream

Mousse Al Cioccolato Blood Orange Sorbetto, Candied Cocoa Nibs

Sorbetti House made seasonal flavors

15

Tre Mele White Wine Poached Apple, Apple & Fennel Sorbetto, Whipped Mascarpone

15

Affogato Di Caffè Gingerbread Gelato, Chewy Molasses Cookies

15

Gelati House made traditional flavors

15

Formaggi Murray's Cave Master Reserve Cornelia, New York River's Edge Up In Smoke, Oregon

Marenchino Testun Con Grappa, Italy Jasper Hill Farm Bayley Hazen Blue, Vermont Seasonal

Confettura

17

Lunch Tasting Menu

\$30.00 per person; 2 oz tasting of Selected Wines \$20.00 per person. Tasting menu is available for the entire table only.

Antipasti

Choice of: ~ Bastianich "Vini Orsone" Friulano 2015 Friuli

Zuppa Di Pesce Amalfitana Fish Soup in the Style of Amalfi with Tomato Chili Bruschetta

Verdi Di Primavera Salad of Spring Greens and Aged Merlot Vinaigrette

Calamari Alla Galicia Local Squid, Pimnton, Toasted Breadbrumb, and Arugula

Secondi

Choice of : ~ La Mozza "I Perazzi" Sangiovese 2014 Toscana

Triglia Pan Roasted Red Mullet with Sicilian Blood Oranges and Pistachios

Maccheroni Alla Chitarra House Made Guitar Cut Spaghetti with Sea Urchin and Lump Crab Meat

Cernia Florida Red Grouper with Fire Roasted Artichokes, Oven Dried Cherry Tomatoes, Marcona Almonds, and Wild Arugula

Linguine With a Medley of Briny Clams, Hot Red Pepper, and Pancetta

Dolci

Choice of: ~ Brandini Moscato D'Asti 2015 Piemonte

Torta Al Limone Lemon Crud, Fresh Kiwi, and Lime Sorbetto

Affogato Di Caffè Gingerbread Gelato, Chewy Molasses Cookies

Address

402 W 43rd Street

New York City, NY 10036

212.564.7272

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Esca - 402 W. 43rd St., NYC

Legend

LEGEND

On Premise Licenses

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer

Off-Premise Licenses

- Off Premises Liquor
- ▲ Off Premises Wine
- Off Premises Beer

Wholesale 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
- Wholesale
- Pending

Churches

- ◆

Schools

- ▶

Zones

-

Community_Boards

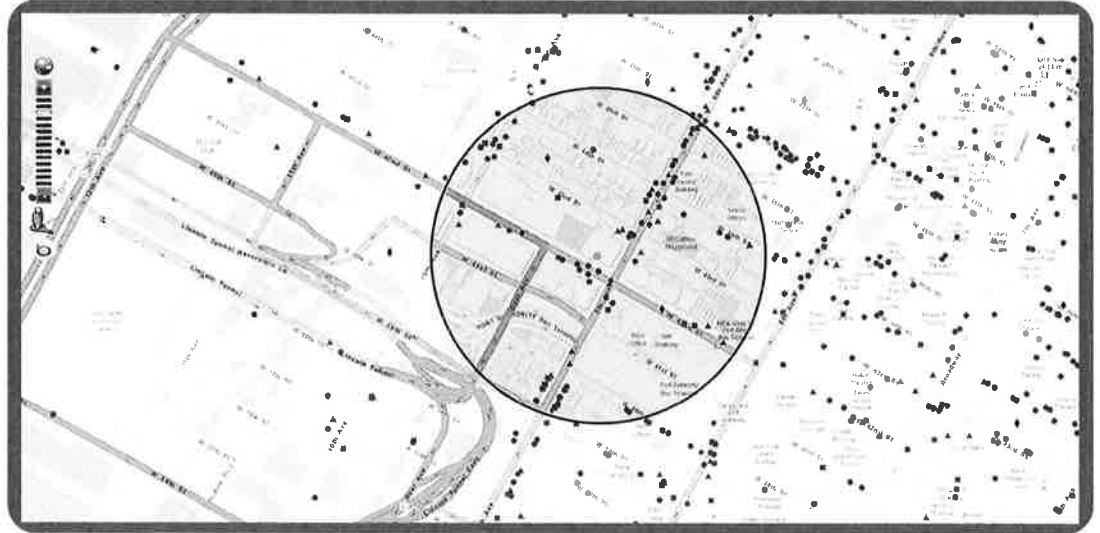
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Police_Precincts

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Countries

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

Proximity Report for Location:

March 25, 2019

402 W 43 St, New York, NY, 10036

* 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
589 NINTH AVENUE CORP	589 9TH AVENUE	155 ft
460 WINE MARKET INC	460 W 42ND ST	490 ft
GRACE WINE & SPIRITS INC	610 10TH AVENUE	840 ft
WEST 42 WINE & SPIRITS INC	507 W 42ND ST	910 ft
39TH STREET WINE INC	354 W 39TH ST	1055 ft
NINTH AVENUE VINTNER LTD	669 671 9TH AVENUE	1080 ft
AUTHORITY CELLARS INC	625 8TH AVE	1095 ft

Churches within 500 Feet

Name	Approx. Distance
Holy Cross Roman Catholic Church	450 ft

Schools within 500 Feet

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

Name	Address	Approx. Distance
OLLIES 42ND LLC	411 W 42ND STREET	70 ft
407 WEST 42ND STREET CORP	407 W 42ND STREET	85 ft
42ND STREET DEVELOPMENT CORP	410 WEST 42ND STREET	110 ft
SWEET CONCESSIONS INC	416 W 42ND ST	115 ft
CHEZ JOSEPHINE LTD	414 W 42ND STREET	120 ft
POD TS F&B LLC AND MAJOR MANAGEMENT TCZ LLC	400 W 42ND ST	145 ft
THEATRE REFRESHMENT CO OF NY INC & MIDSUMMER	422 W 42ND ST	185 ft
PULPO LLC	402 W 43RD ST	200 ft
THEATRE ROW RESTAURANT INC	424 WEST 42ND STREET	210 ft
SRISTIENVONG INC	592 9TH AVE	210 ft
ZONEA FOOD & BEVERAGE INC	403 W 43RD ST	220 ft
574 9TH AVE REST CORP	574 9TH AVE	225 ft
MDDCAR CORP	401 W 43RD ST	230 ft
SHORTYS RESTAURANTS LLC	576 9TH AVE	265 ft
HORSHOES INC	611 9TH AVENUE	305 ft

Name	Address	Approx. Distance
RACHEL ON NINTH CORP	608 9TH AVE	330 ft
SIGNATURE THEATRE COMPANY INC	450 W 42ND ST	420 ft
WESTWAY DINER INC	614 616 9TH AVENUE	430 ft
BKUK 6 CORP	400 402 W 44TH ST	435 ft
PORTICI RESTAURANT INC	621 9TH AVE	470 ft
CHIPOTLE MEXICAN GRILL OF COLORADO LLC	620 9TH AVE AKA 358 W 44 ST	480 ft
BKUK 10 CORP	623 9TH AVE	505 ft
R&R WESTSIDE LLC	356 W 44TH ST	520 ft
NINTH AVENUE SALOON INC	627 9TH AVENUE	535 ft
PONENTE LLC	628 9TH AVENUE	570 ft
LA SCALA RESTAURANT LLC	630 NINTH AVE	595 ft
DANAS LLC	630 NINTH AVE	595 ft
NINTH AVENUE TOMATO INC	635 9TH AVENUE	640 ft
ILURAS LLC	358 W 44 ST 2ND FLOOR	680 ft
THOMPSON REST INC	358 W 44TH ST	680 ft
Blue Ruin Inc	538 9TH AVENUE	720 ft
PROGETTO INC	352 W 44TH ST	720 ft
CAA 536 9TH AVENUE CORP	536 9TH AVE NORTH STORE	735 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
355 W 41ST TAVERN INC	355 WEST 41ST STREET	420 ft

Unmapped licenses within zipcode of report location

Name	Address
MR BING OF TIMES SQUARE LLC	00 BROADWAY PLAZA











From: lporeddu@esca-nyc.com <lporeddu@esca-nyc.com>

Date: Thu, Mar 21, 2019 at 8:52 PM

Subject: Letter from Esca Restaurant

To: <rjbenfatto@hyhkalliance.org>, <pgouris@hyhkalliance.org>, <kathleentreat123@gmail.com>, <mcgee79@aol.com>, <cberthet@me.com>, <info@clintonhousing.org>, <rmarcano@clintonhousing.org>, <eduardozeiger@compuserve.com>, <mpta@mptenants.com>, <ashleyll@aol.com>, <twocatsltd@worldnet.att.net>, <Rudi_Papiri@timemagazine.com>, <tangotanner@gmail.com>, <west45ba@gmail.com>, <chanawid@gmail.com>, <AllisonTupper@verizon.net>, <stephenfanto@gmail.com>, <aefearshk@earthlink.net>, <larrymichaelroberts@gmail.com>, <jamesbogues@gmail.com>, <chasmv@hotmail.com>, <chluderernyc@yahoo.com>, <nancyroylance@ymail.com>, <mariagnys@aol.com>, <ecelnik@actorsfund.org>, <rpimentel@commonground.org>, <dsage@commonground.org>, <buzany@rcn.com>, <nkyriacou@yahoo.com>, <gdclay@att.net>, <jeandaniel@aol.com>, <john.mudd@usa.net>, <bill@midtownsouthcc.org>, <ploeb315@aol.com>, <west55ba@gmail.com>, <hk5051@gmail.com>, <rriarios@hotmail.com>, <acernitz@gmail.com>, <awm3333@me.com>, <jessbondy@aol.com>, Victor Rallo <vicrallo@gmail.com>

To whom might concern,

please find attached letter from David Pasternak.

have a great evening

Luigi Porceddu
General Manager
ESCA NYC 402 west 43rd street New York City, NY 10036
212-564-7272

Ladies and Gentlemen:

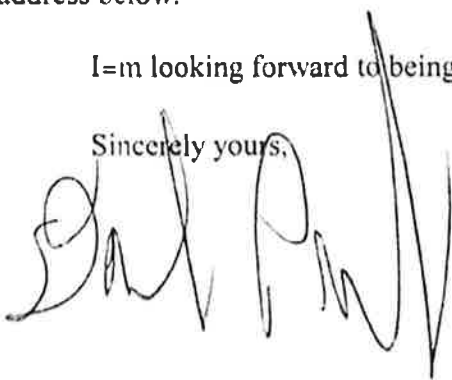
My name is David Pasternak and I am, and have been, one of the owners of the restaurant known as AEsca®, 402 West 43rd Street, New York, New York 10036 for the past 19 years. Together with Victor Rallo, who is a very experienced restaurateur, with restaurants in both New Jersey and New York, we are going to buy Esca from Mario Batali and Joseph Bastianich.

We intend to apply to the New York State Liquor Authority for the transfer of the existing liquor license. It is our intention to operate the business in the same manner as the business has been operated for the past 19 years. We will be meeting with the Business Licenses & Permits Committee of Community Board #4 on April 9, 2019 at 6:30 PM at Fountain House, 425 West 47th Street, lower level.

You are invited to come to the meeting if you have any comments or suggestions with respect to the operation of our business. If you=d like to meet with me or discuss any aspect of the operation of the business prior to the meeting, please feel free to contact me at my email address below.

I=am looking forward to being at Esca for at least another 20 years.

Sincerely yours,

A handwritten signature in black ink, appearing to read 'David Pasternak', written in a cursive style.

David Pasternak
dpasternack@esca-nyc.com

**STATEMENT OF PUBLIC CONVENIENCE AND
ADVANTAGE AND PUBLIC INTEREST**

RE: BARCANYC, LLC

[See, Alcoholic Beverage and Control Law Sections 64, 6-a; 64-a, 7 (d); 64-b, 5(c); 64-c, 11 (c); and 64-d, 7 and 8 (e).]

1. THE NUMBER, CLASSES AND CHARACTER OF LICENSES IN PROXIMITY TO THE LOCATION:

Zonea Food & Beverage Inc	403 W 43rd St 150 Ft On Premises Liquor License
Mddcar Corp	401 W 43rd St 165 Ft --- 252 On Premises Liquor License
Horsshoes Inc	611 9th Avenue 205 Ft --- 252 On Premises Liquor License
OLLIES 42ND LLC	411 W 42ND STREET 230 Ft -- 252 On Premises Liquor License
RACHEL ON NINTH CORP	608 9TH AVE 245 Ft-- 252 Op
407 WEST 42ND STREET CORP	407 W 42ND STREET 245 Ft – 241 Restaurant Liquor
Sweet Concessions Inc	416 W 42nd St Inactive
Sristienvong Inc	592 9th Ave – 252 On-Premises Liquor
Chez Josephine Ltd	414 W 42nd Street – 252 Op
42nd Street Development Corp	410 West 42nd Street 275 Ft – 252 On Premises
Theatre Refreshment Co Of Ny Inc & Midsummer	422 W 42nd St 290 Ft – 252 On Premises
Theatre Row Restaurant Inc	424 West 42nd Street 300 Ft - 252 On Premises
Bkuk 6 Corp	400 402 W 44th St 300 Ft – Expired
Pod Ts F&B LLC And Major Management Tcz LLC	400 W 42nd St 310 Ft
Westway Diner Inc	614 616 9th Avenue 320 Ft – 252 On Premises Liquor License
Portici Restaurant Inc	621 9th Ave 340 Ft - 252 On Premises
Chipotle Mexican Grill Of Colorado Llc	620 9th Ave Aka 358 W 44 St 360 Ft – 252 On Premises
Bkuk 10 Corp 623 9th Ave 365 Ft –	Expired
574 9th Ave Rest Corp	574 9th Ave 385 Ft – 252 On Premises
Ninth Avenue Saloon Inc	627 9th Avenue 400 Ft – 252 On Premises
Shortys Restaurants LLC	576 9th Ave 415 Ft – 252 On Premises
R&R Westside LLC	356 W 44th St 440 Ft – 252 Op
Signature Theatre Company Inc	450 W 42nd St 440 Ft – 252 On Premises
Ponente LLC	628 9th Avenue 440 Ft – 252 On Premises
La Scala Restaurant LLC	630 Ninth Ave 465 Ft – 252 On Premises
Danas LLC	630 Ninth Ave 465 Ft -- 252 Op
Ninth Avenue Tomato Inc	635 9th Avenue 495 Ft – 252 On Premises

2. EVIDENCE THAT ALL NECESSARY LICENSES AND PERMITS HAVE BEEN OBTAINED FROM THE STATE AND ALL OTHER GOVERNING BODIES:

All necessary licenses and permits either have or will be obtained by the applicant.

3. EFFECT OF THE GRANT OF THE LICENSE ON VEHICULAR TRAFFIC AND PARKING IN PROXIMITY TO THE LOCATION:

ESCA will not impact traffic or parking in or around the premises in any meaningful way. The restaurant will continue to be operated in the same manner as previously and has been in operation for about 19 years. We do not anticipate altering traffic patterns and expect most of our customers to be pedestrians who arrive from surrounding neighborhoods either by foot or through mass transit.

4. THE EXISTING NOISE LEVEL AT THE LOCATION AND ANY INCREASE IN NOISE LEVELS THAT WOULD BE GENERATED BY THE PROPOSED PREMISES:

ESCA will not impact local noise levels. Audio will be kept within a reasonable range of decibels which will not be noticeable on the street.

5. THE HISTORY OF LIQUOR VIOLATIONS AND REPORTED CRIMINAL ACTIVITY AT THE PROPOSED PREMISES:

There is no history of which the applicant is aware.

6. ANY OTHER FACTORS SPECIFIC BY LAW OR REGULATION THAT ARE RELEVANT TO DETERMINE THE PUBLIC CONVENIENCE AND ADVANTAGE AND PUBLIC INTEREST OF THE COMMUNITY:

Aside from the fact that the applicant will give an alternative to tourists, local business people and inhabitants, the applicant will provide jobs and pay taxes.

SIGNED: _____
APPLICANT