

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
8th Avenue Restaurant Corp.		TBD	
STREET ADDRESS		CROSS STREETS	ZIP CODE
202 8th Avenue		20th & 21st	10011
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: Diego Malta	ATTORNEY/ REPRESENTATIVE	NAME: Martin P. Mehler
	PHONE: 917-418-2677		PHONE: 212-962-4688
	EMAIL: emalta@aol.com		EMAIL: Mehlerbuscemi@aol.com
MANAGER	NAME: Same as above	LANDLORD	NAME: 8th Avenue Restaurant
	PHONE:		PHONE: 212-874-0035
	EMAIL:		EMAIL: escarza19@hotmail.com
APPLICATION TYPE (<input checked="" type="radio"/> Liquor License <input type="radio"/> Unenclosed Sidewalk Cafe)			
<input checked="" type="radio"/> 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?	Zucchero, 1431 2nd Avenue	
	What were the dates applicant was involved with this former premise?	1990-2010	
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?	n/a	
	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="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 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 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 type="checkbox"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input 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	12pm-12am	12pm-12am	12pm-12am	12pm-12am	12pm-12am	12pm-2am	12pm-12am	
	Kitchen	same as above							
	Music	same as above							
If you plan to have music, what type(s)? (Circle all that apply)			X(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	74		25	50	0	8			
OUTSIDE <i>(Other than sidewalk café)</i>	n/a								
SIDEWALK CAFÉ	n/a								
How many floors are there? What is the capacity for each floor?					1				
How frequently will the owner(s) be at the establishment?					Full Time				
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	No		
Will applicant be using delivery bicycles? If yes, how many?					YES	NO	Yes (1)		
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				

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	Bill Borock of Council Chelsea Block Association-Wborock@hotmail.com		
	# 2	Eric Bomze of 100 West 16th Street-ebomze@gmail.com		
	# 3	Miguel Acevedo of Fulton House Tenant Association-acevedoandassociates@gmail.com		
	# 4	Craig Slutzkin of 100 west 17th/18th Street-craig.slutzkin@outlook.com & crigs1029@aol.com		
	# 5	Michael Walsh of 100 West 19th/20th/21st/22nd Street-mwalshny@yhoo.com		
Please provide dates when applicant met with the groups listed above.				
Who was your contact person at each group you met with?		Miguel Acevedo		
When did applicant post the notice that was provided?		Yes		
Where did applicant post the notice that was provided?		Yes		
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.	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
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	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)	<u>(FRENCH DOORS)</u> X 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	Yes
Where will the air conditioner be located? What type is it?	Existing roof		
When was the air conditioner installed?	n/a		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE			
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	No
Are the floorplans for the outdoor space(s) included?	YES	NO	N/A
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	N/A
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	N/A
Will there be no amplified music, as per the law?	YES	NO	N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	N/A
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	N/A
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	N/A
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	N/A
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

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	No
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	N/A
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 café?	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.

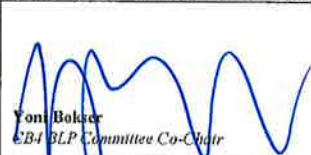
Manhattan Community Board 4 (MCB4) recommends:
 (MCB4's recommendation is based on a vote taken at its
July 24, 2019 full board meeting, with 35 members voting in favor
 of the recommendation, 0 members opposed, 0 members
 abstaining and 0 present but not eligible)

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

CB4 REPRESENTATIVES


 Nelly Gonzalez
 CB4 Assistant District Manager


 Frank Holzman
 CB4 BLP Committee Co-Chair


 Yoni Bokser
 CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

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

SIGN HERE →

Diego Malta



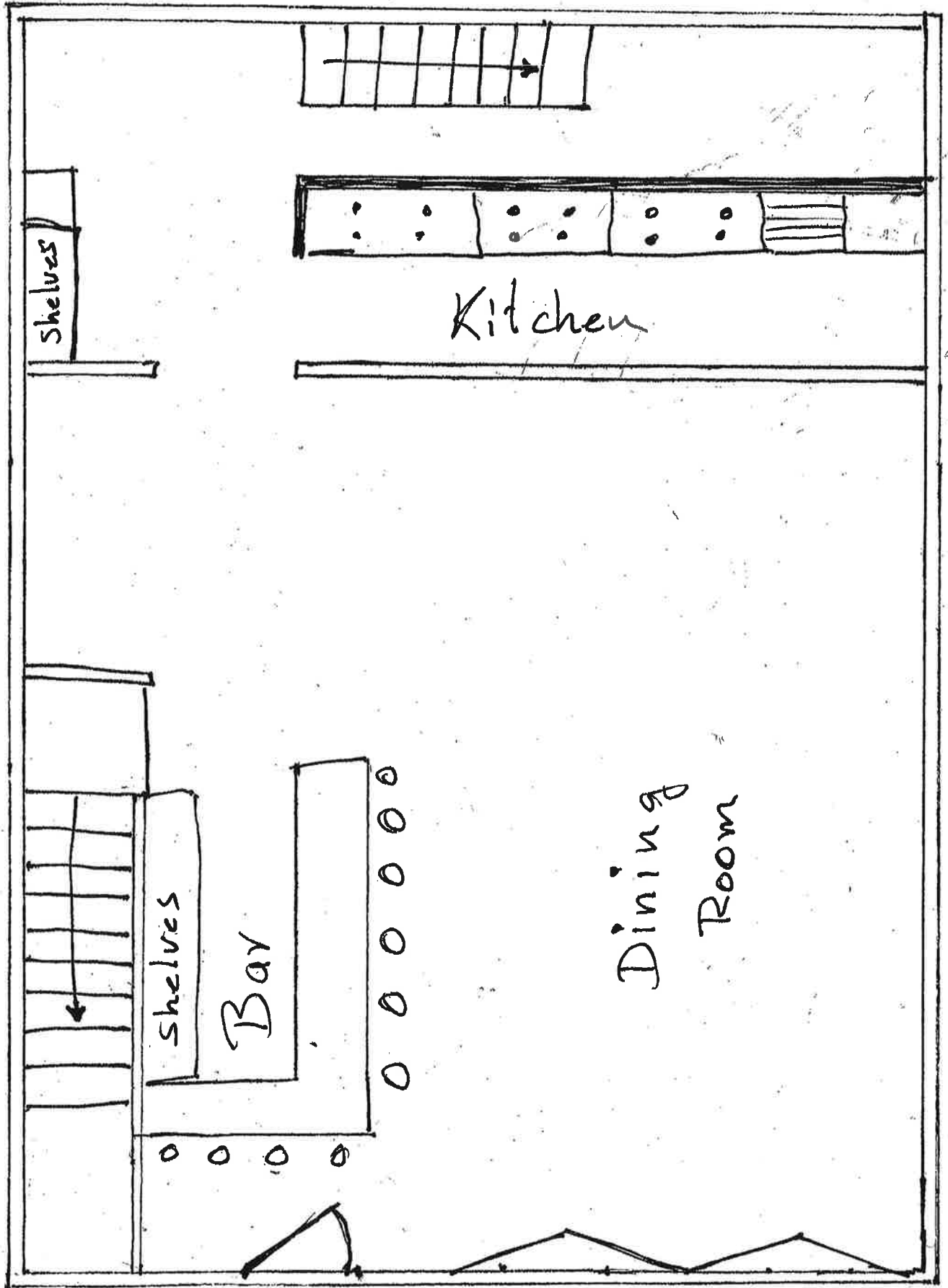
June 11, 2019

PRINT NAME OF APPLICANT

SIGNATURE OF APPLICANT

DATE

 7/9/19



Shelves

Kitchen

Shelves

Bar

Dining Room

202 Eighth Ave.

On-Premise Licenses within 500 Feet

Name	Address	Approx. Distance
B & R SORRENTO CORP	202 8TH AVE	5 ft
EXCEL RESTAURANT GROUP CORP	200 8TH AVE	20 ft
BE TEMERARIO GROUP LLC	198 8TH AVE	40 ft
DISH RESTAURANT CORP	201 8TH AVENUE	115 ft
EISEN & SON INC	196 8TH AVE AKA 258 W 20TH ST	125 ft
BUCKWHEAT & ALFALFA INC	182 8TH AVENUE	250 ft
MOMOFUKU 232 EIGHTH AVENUE LLC	232 8TH AVE	350 ft
174 EIGHTH REST CORP	174 8TH AVE	390 ft
EL CID RESTAURANT INC	174 8TH AVE	390 ft
SWEET CONCESSIONS INC	336 W 20TH ST	400 ft
FORAGERS HOLDINGS LLC	233 8TH AVE	400 ft
169 EIGHT RESTAURANT CORP	169 8TH AVE	450 ft
MEJO LLC	259 W 19TH ST	460 ft
TEAM MWB LLC	167 8TH AVENUE	475 ft
BARRACUDA LOUNGE INC	275 W 22ND STREET	475 ft
RTC 18 CORP	166 8TH AVE	485 ft
1A ROYAL THAI CUISINE & 1A ANAGO SUSHI INC	240 8TH AVE	495 ft

LUNCH PRIX FIXE

3 courses for only \$19.95! Available Monday to Friday from 11 am to 4 pm

Appetizers

Choice of one

Zuppa del Giorno

Soup of the Day

Insalata Mista

Mixed Greens, Red Onion, Tomato, Cucumber, Strawberries, Sherry Dressing

Arancini

Italian style Saffron rice ball, Tomato dip

Crab Cake +\$2

Shrimp, Mixed Mushroom Salad

Caesar Salad

Romaine, Croutons, Parmesan Cheese, Anchovies, Caesar Dressing

Tre Colori Salad

Baby Arugula, Radicchio, Endive, Crispy Mushrooms and Bacon, Shaved Parmesan, Lemon

Vinaigrette

Calamari and Zucchini Fritti

Spicy Tomato Dip

Cozze e Vongole al Vino Bianco +\$2

Mussels and Clams, Fresh Tomato, Basil, Garlic, White Wine, Toasted Tuscan bread

Entrees

Choice of One

Penne Primavera

Mixed Seasonal Sautéed Vegetables, Touch of Tomato

Spaghtetti all Carbonara

Crispy Bacon, Egg Yolks, Pecorino Cheese, Black-Pepper

Bocca Burger

8oz. Black Angus Burger, Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion, French Fries

Add Fried Egg +\$2

Grilled Steak Panino +\$2

Ciabatta Bread, Avocado, Lettuce, Tomato, Crispy Bacon, Provolone Cheese, Honey Mustard

Aioli & French Fries

Spaghetti e Polpette

Meatballs, Fresh Tomato Sauce, Basil

Fettuccine all Bolognese

Traditional Meat Sauce

Crispy Chicken Panino

Ciabatta Bread, Avocado, Lettuce, Tomato, Crispy Bacon, Provolone Cheese, Honey Mustard

Aioli, French Fries

Battuta di Pollo

Grilled Chicken Paillard, Mixed Greens, Pear, Candied Walnuts, Bleu Cheese, Lemon

Vinaigrette

Avocado Toast

Multigrain Bread, Avocado, Red Pepper Flakes, Lemon, Poached Eggs, Mixed Greens, French Fries

Steak Frites + \$5

6oz Grilled Sirloin Steak, French Fries, Sautéed Spinach, Barolo Sauce
3 Eggs Omelette

Goat Cheese, Spinach, Mushrooms, Black Truffle, Mixed Baby Greens
Grilled Branzino + \$4

Roasted Potatoes, Broccoli Rabe, Lemon Vinaigrette
Salmone Arrosto + \$4

Roasted Salmon, Kale, Braised Cabbage, Roasted Beets, Horseradish Cream
Chicken Parm + \$2

Spaghetti, Tomato Sauce

Garganelli Primavera

Mixed Seasonal Vegetables

Dessert

Choice of One

Tiramisu

Panna Cotta

LUNCH

Monday to Friday from 11 am to 4 pm

Salads

Add Chicken \$5, Shrimp \$6, Beef \$6, Tuna \$6

Insalata Mista

\$8

Mixed Greens, Red Onions, Tomato, Cucumber, Strawberries, Sherry Dressing
Tre Colori Salad

\$12

Baby Arugula, Radicchio, Endive, Crispy Mushrooms and Bacon, Shaved Parmesan, Lemon
Vinaigrette
Caesar Salad

\$8

Romaine, Croutons, Parmesan Cheese, Anchovies, Caesar Dressing
Roast Red Beet Salad

\$10

Red Beet Salad, French Beans, Leeks, Herbed Goat Cheese, Candied Walnuts
Caprese

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\$10

Tomato, Mozzarella, Basil, Olive Oil Add Prosciutto San Daniele +\$4
Kale and Quinoa Salad

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\$12

Avocado, Apple, Carrots, Toasted Almonds, Manouri Cheese, Dijon Lemon Vinaigrette
Tuna Nicoise Salad

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\$18

Potato, Lettuce, Tomato, Cucumber, Capers, String Beans, Boiled Egg, Kalamata Olives,
Anchovies, Dijon Lemon Vinaigrette
Appetizers
Zuppa del Giorno

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\$6

Soup of the Day
Arancini

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\$8

Italian Style Saffron Rice Ball, Tomato Dip
Calamari and Zucchini Fritti

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\$10

Spicy Tomato Dip
Meatballs

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\$10

Tomato Sauce
Crab Cake

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\$12

Shrimp, Mix Mushroom Salad
Grilled Octopus

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\$12

Char-Grilled Octopus, Celery, Red Potato Salad
Cozze e Vongole al Vino Bianco

\$12

Mussels and Clams, Fresh Tomato, Basil, Garlic, White Wine, Toasted Tuscan Bread
Pasta
Penne Pomodoro

\$10

Fresh Plum Tomatoes and Basil
Spaghetti Cacio e Pepe

\$10

Roman Style, Pecorino & Black Pepper Sauce
Spaghetti all Puttanesca

\$10

Tomato Sauce, Basil, Kalamata Olives, Anchovy Fillets
Spaghetti e Polpetta

\$12

Meatballs, Fresh Tomato Sauce, Basil
Penne Vodka

\$10

Our Classic Tomato and Cream Sauce
Gnocchi al Forno

\$12

Tomato, Mozzarella, Parmigiano
Spaghetti alla Carbonara

\$12

Crispy Bacon, Egg Yolks, Pecorino Cheese, Black Pepper
Penne Puttanesca

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\$10

Tomato Sauce, Basil, Kalamata Olives, Anchovy Fillets
Fettuccine alla Bolognese
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\$12

Traditional Meat Sauce
Garganelli Primavera
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\$10

Mixed Seasonal Vegetables
Entrees
Bocca Burger
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\$12

8oz. Black Angus Burger, Bacon, Cheddar, Swiss or Bleu Cheese, Lettuce Add Fried Egg +\$2
Grilled Steak Panino
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\$14

Ciabatta Bread, Avocado, Lettuce, Tomato, Crispy Bacon, Provolone Cheese, Honey Mustard
Aioli, French Fries
Avocado Toast
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\$12

Multigrain Bread, Avocado, Red Pepper Flakes, Lemon, Poached Eggs, Mixed Greens, French
Fries
Chicken Parm
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\$16

Chicken Cutlet, Parmesan, Spaghetti, Tomato Sauce
Grilled Branzino
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\$18

Roasted Potatoes, Broccoli Rabe, Lemon Vinaigrette
Crispy Chicken Panino

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\$12

Ciabatta Bread, Avocado, Lettuce, Tomato, Crispy Bacon, Provolone Cheese, Honey Mustard
Aioli, French Fries
3 Eggs Omelette

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\$12

Goat Cheese, Spinach, Mushrooms, Black Truffle, Mixed Baby Greens
Battuta di Pollo

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\$16

Grilled Chicken Paillard, Mixed Greens, Red Onion, Pear, Candied Walnuts, Bleu Cheese,
Lemon Vinaigrette
Salmone Arrosto

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\$18

Kale, Braised Cabbage, Roasted Beets, Horseradish Cream
Steak Frites

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\$18

6oz. Grilled Sirloin Steak, French Fries, Sautéed Spinach, Barolo Sauce

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DINNER

Antipasti

Minestrone Soup

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\$12

French Onion Soup

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\$12

Tuscan-Lenitl Soup

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\$12

Calamari Fritti

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\$18

Fried Calamari, Zucchini, Tomato Dip
Gamberoni

\$20

Skewered Jumbo Shrimp, Sautéed Cannellini Beans, Tomato, White Wine and Lemon Sauce
Polipo Grigliato

\$22

Herbed Grilled Octopus, Celery, Red Potato Salad, Black Olives, Cherry Tomatoes
Tortino Di Granchio

\$20

Crab Cake, Warm Mushroom Salad, Honey Balsamic Reduction
Involtini Di Melanzane E Ricotta

\$14

Eggplant, Imported Bufala Ricotta, Mint, Tomato Sauce
Quaglia E Polenta

\$20

Sausage Stuffed Quail Served, Polenta, Balsamic Reduction Sauce
Cozze e Vongole

\$20

Mussels with Garlic in a White Wine Broth, Tomato Sauce
Arancini Bocca di Bacco

\$15

Italian Style Saffron Rice Balls, Tomato Dip
Involtini di Melanzane e Ricotta

\$15

Eggplant, Imported Bufala Ricotta, Mint, Pink Sauce
Caprese

\$20

Bufala Mozzarella, Vines Tomatoes, Basil, Balsamic + \$8 Prosciutto San Daniele
Chef's Board
Brushetta Ai Funghi

\$16

Toasted Tuscan Bread, Wile Mushrooms, Fontina Cheese, Truffle Oil
Crostinio dello Chef

\$20

Toasted Bread, Tomato, Basil, Prosciutto, Fontina Cheese
Formaggi Misti

\$20

Taste of Four Cheeses, Honey, Fig Jam, Chef's Choice
Prosciutto di "San Daniele"

\$20

Black Label "San Daniele" Prosciutto, Giardiniera Vegetables
Affettati Misti

\$20

Assorted Salami, Chef's Choice
Antipasto Toscano

\$30

Assortment Salami and Cheese Served with Pickled Vegetables and Fig Jam
Insalate
Insalata Mista

\$14

Mixed Greens, Green Apple, Almonds, Sherry Vinaigrette
Insalata Tradizionale Casear

\$16

Traditional Caesar Salad Add Chicken +\$6 or Shrimp +\$8
Tre Colori Salad

\$18

Radicchio, Endive, Crispy Mushroom and Bacon, Shaved Parmigiano, Lemon Vinaigrette
Insalata Di Stagione

\$17

Warm Seasonal Vegetables, Nero D'Avola Vinaigrette, Ricotta Salata Cheese
Insalata Bocca di Bacco

\$18

Feta Cheese, Ripened Tomato, Arugula, Cucumber, Red Onion, Red Pepper, Black Olives,
Lemon Dressing
Carpaccio di Manzo

\$20

Beef Carpaccio, Arugula, Shaved Parmigiano, Lemon Dressing
Insalata Di Cavolo Nero

\$20

Kale, Quinoa, Apple, Carrots, Raisins, Roasted Walnut, Avocado, Manouri Cheese, Sherry
Vinaigrette
Insalata Barbietole Rosse

\$18

Roasted Red Beets, String Beans, Herbed Goat Cheese, Leeks, Sherry Vinaigrette
Paste
Penne Gorgonzola Noci E Piselli

\$17

Gorgonzola Cheese, Green Peas, Walnuts
Gnocchi Alla Sorrentina

\$18

Fresh Chopped Tomato, Basil, Bufala Mozzarella
Rigatoni alla Norcia

\$18

Sweet & Hot Sausage, Pink Sauce
Spaghetti Amatricana Sbagliata

\$18

Tomato, Smoked Pancetta, Onion, Olives
Orrechiette in Salsa Di Ragu D'Agnello

\$20

Lamb Ragu Sauce
Fettuccine Alla Bolognese

\$20

Homemade Pasta with a Traditional Meat Sauce
Tortelli Ricotta e Spinaci

\$20

Fresh Ricotta and Spinach Tortellini, Brown Butter Sage, Green Asparagus, Parmigiano
Garganelli all'Ossobuco

\$22

Braised Veal Osso Buco Sauce, Shaved Parmigiano
Cavatelli Di Grano Arso

\$20

Burnt Wheat Cavatelli, Italian Sausage, Chanterelle Mushrooms
Taglierini Neri Con Granchio

\$26

Homemade Squid Ink Pasta, Jumbo Lump Crab Meat, Baby Arugula, Fresh Tomato, White
Wine
Tagliatelle Salsiccia e Funghi

\$24

Mushrooms, Greens Peas, Shaved Parmigiano
Spaghetti Con Langostini

\$28

Mussels, Clams, Spicy Tomato Sauce
Risotto ai Funghi

\$24

Mixed Mushrooms, Green Peas, Shaved Parmigiano
Risotto Frutti di Mare

\$28

Clams, Calamari, Mussel, Shrimp, Fresh Tomato, Mint, White Wine
Secondi
Pollo Crostato

\$28

Parmigiano Crusted Chicken, Spinach, Potatoes, White Wine Lemon Sauce
Coda Di Rospo Alla Livornese

\$28

Seared Monkfish, Spinach, New Potatoes, Tomato, Kalamata Olives, Capers, White Wine
Scottadito

\$34

Grilled Lamb Chops, Honey Balsamic Reduction, Potatoes, String Beans
Costoletta di Maiale in Agrodolce

\$30

16oz. Pork Chop, Caramelized Vegetables, Potatoes
Dentice Rosso

\$30

Red Snapper, Crispy Gnocchi, Sautéed Spinach, Manila Clams, Ginger, White Wine Saffron
Sauce
Salmone

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\$30

Roasted Salmon, Caramelized Onions, French Beans, Balsamic Reduction
Branzino

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\$32

Grilled Branzino, Potatoes, Broccoli Rabe, Lemon Vinaigrette
Steak Frites

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\$34

BlackAngus Steak, Truffle French Fries, Spinach, Cognac Peppercorn Sauce
Pollo Al Rosmarino

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\$28

Roasted Free-Range Chicken, Mashed Potatoes, Broccoli, Rosemary
Costata Di Manzo Brasata

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\$28

Braised Beef Short Ribs, Mixed Vegetables, Mashed Potatoes
Stinco D'Agnello

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\$32

Herbed Lamb Shank, Pearl Onions, Mashed Potatoes, Mixed Greens
Contorini
French Fries

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\$7

Roasted Potatoes

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.....
\$7

Mashed Potatoes

\$7
Broccoli

\$9
Broccoli Rabe

\$9
Brussels Sprouts

\$9
Kale, Roasted Pine nuts

\$9
French Beans

\$9
Spinach

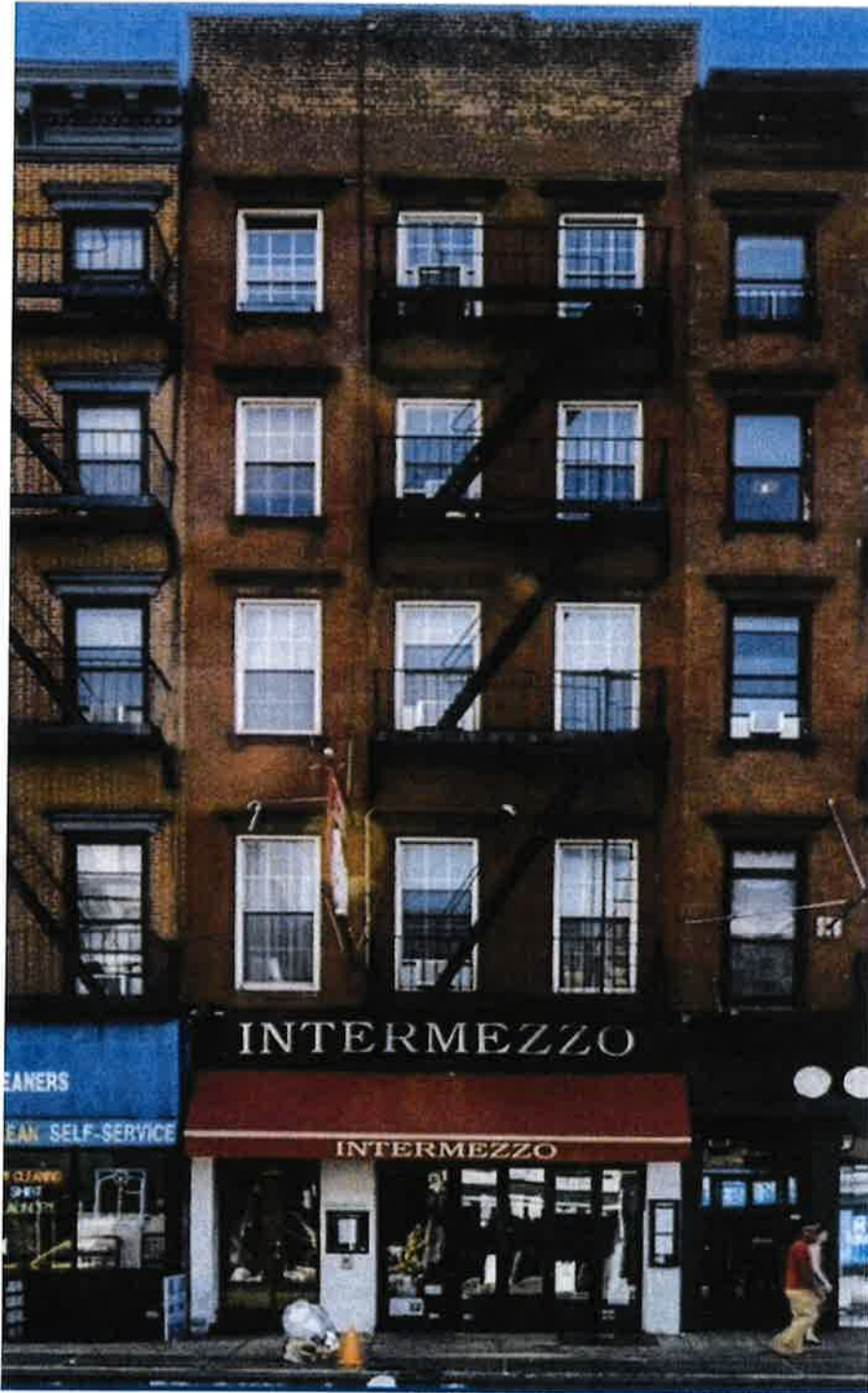
\$9
Steamed Vegetables

\$14

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Done 202 th Ave - Report.docx



202 Eighth Avenue

STATEMENT

Re: **8th Avenue Restaurant Corp.**
d/b/a TBD
202 8th Avenue
New York, NY 10011
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 opening a neighborhood Italian 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: June 13, 2019



DIEGO MALTA