Manhattan Community Board 4

NYS Liquor License/DOT Dining Out Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME	DOING BUSINESS AS (DBA)
NERO LAB NY CAFE TIMES SQUARE CORP	NERO LAB

STREET ADDRESS	CROSS STREETS	ZIP CODE
340 WEST 40th st NY, NY	8th and 9th AVE.	10018

Applicant *(Attach a list of all individuals that will be listed/associated with the license)*	NAME: CESAR ARIAS CALLO ALFREDO POLITTI, POLITTI	**ATTORNEY/ REPRESENTATIVE**	NAME: ALESSANDRO MORANDI
	PHONE:		PHONE: 201 532 0027
	EMAIL: NEROLAB.TS@gmail.com		EMAIL: AMORANDI@BILALILAW.com
MANAGER	NAME: CESAR ARIAS	**LANDLORD**	NAME: MEHTA FAMILY LLC
	PHONE:		PHONE:
	EMAIL: NEROLAB.TS@gmail.com		EMAIL: SK@NYHOTELMGMT.COM

APPLICATION TYPE (X *New York State Liquor License* ___ *Dept. of Transportation Dining Out*)

(●) **New**	Has applicant owned or managed a similar business?	(YES)	NO
	What is/was the name and address of establishment?	NERO LAB 725 5th Av. NY, NY NERO LAB 40 WALL ST NY NY	
	What were the dates applicant was involved with this former premise?		
( ) **Corp Change/Class Change/Method of Operation Change/Removal**	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	YES	NO
	If alterations or operational changes are being made, please describe/list all changes.		
( ) **Alteration**	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		

METHOD OF OPERATION

TYPE OF ALCOHOL	(●) Liquor/Wine/Beer & Cider ( ) Beer & Cider ( ) Wine/Beer & Cider
ESTABLISHMENT TYPE	( ) Restaurant ( ) Cabaret ( ) Night Club (●) Hotel ( ) Bar/Tavern ( ) Catering Establishment ( ) Adult Entertainment ( ) Wine Bar ( ) Dance Club ( ) Sports Bar ( ) Club (Fraternal Organization – Members Only)

Has applicant filed with the SLA? If yes, when? If no, when does applicant plan to file?	(YES)	NO	06/04/2026
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 foot radius of the establishment and the Public Interest Statement.	(YES)	NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship within a 200 foot radius of the establishment.	YES	(NO)	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	(YES)	NO	

***Indoors Hours of Operation will be 6am-2am seven days a week**

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

HOURS of Operation	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Indoors	6 AM - 11 PM	6AM - 11PM	6AM - 11PM	6AM - 11PM	6AM - 11PM	6AM - 11PM	6AM - 11PM
Outdoors							
Kitchen	5:30 AM 10 PM	5:30 AM 10 PM	5:30 AM 10 PM	5:30 AM 10 PM	5:30 AM 10 PM	5:30 AM 10 PM	5:30 AM 10 PM
Music (indoors)	6 AM 11 PM	6 AM 11 PM	6 AM 11 PM	6 AM 11 PM	6 AM 11 PM	6 AM 11 PM	6 AM 11 PM

If yes, what type(s)? (Circle all that apply)	BACKGROUND	LIVE MUSIC	DJ	JUKE BOX	KARAOKE

OCCUPANCY

	Capacity Pursuant to Certificate of Occupancy	Maximum Occupancy (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	100	98	26	92		1	8
OUTSIDE *(Rooftop; Rear Yard; Patio; Terrace; Garden; within the premises)*							
DOT Dining Out: Sidewalk Cafe							
DOT Dining Out: Roadway							

How frequently will the owner(s) be at the establishment?	ONCE EVERY 2-3 MONTHS	
Will there be dancing?	YES (NO)	
Will applicant have bottle or table service for alcohol beverages other than wine?	YES (NO)	
Will applicant 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 applicant 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	
Does applicant agree to notify MCB4 prior to making changes to its method of operation?	(YES) NO	
Will applicant be using delivery bicycles? If yes, how many? Please describe where delivery bicycles will be parked when picking up deliveries?	YES (NO)	

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly marked with the name as described by NYC Law?	YES	NO	N/A
Where will applicants' own delivery bicycles be parked when not making deliveries?	N/A		
If applicant is using third party delivery service, where will third party delivery bicycles park?	N/A		
Where will applicant store its garbage containers when not in use?	STORAGE UNIT IN HOTEL		
Where will applicant lay out garbage containers and at what time?	HOTEL TAKES BINS OUT		

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	
Does the building have a Certificate of Occupancy ("C of O") or a Letter of No Objection?	(YES)	NO	
Is a Public Assembly permit required?	(YES)	NO	
Are your plans filed with DOB?	YES	(NO)	
What is the zoning designation for this location?	HOTEL		zone designation C6-4

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 EMAIL NOTIFICATION
	# 2	
	# 3	
	# 4	
	# 5	

When did applicant post the notice that was provided?	IN FRONT OF RESTAURANT AND SURROUNDING AREAS ON THE BLOCK		
Where did applicant post the notice that was provided?	JULY 13, 2026		
Please provide dates when applicant met with the groups listed above.			
Who was your contact person at each group you met with?			
Will applicant provide a cell phone number to neighbors and respond to complaints that arise? If yes, please provide.	(YES)	NO	
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicant's jobs webpage?	(YES)	NO	

MULTIPLE SPACES/FLOORS BREAKDOWN

Space/Floor	Description/ Use of Space	Capacity	Hours	# of Tables	# of Seats	# of Service-Only Bars	# of Stand-Up Bars/Seats at Bar	Music
GROUND FLOOR	BAR + RESTAURANT	100	6-AM 11PM	26	92	Ø	1 with 8 SEATS	BACK GROUND
FLOORS 1-33	HOTEL GUEST ROOMS	N/A	N/A	N/A	N/A	N/A	N/A	N/A

BUILDING DESIGN					
State the name and type of business previously located in the space.					
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	(YES)	NO			
Do you plan any changes to the existing façade? If yes, please describe.	YES	(NO)			
Has the applicant/owner(s) read MCB4 ADA Guidelines Memo?	(YES)	NO			
Is the entrance ADA Compliant?	(YES)	NO			
Do you plan any changes to the existing façade? If yes, please describe.	YES	(NO)			
Will applicant have a vestibule within the establishment?	YES	(NO)			
Will applicant use a storm enclosure?	YES	(NO)			
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	(YES)	NO			
Will applicant comply with the NYC noise code?	(YES)	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	NO	N/A		
Will applicant close all windows, French doors, garage doors by 11 p.m. Friday and Saturday and 10 p.m. on all other days even if no music or amplified sound is played inside the establishment?	YES	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	NO	N/A		
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	N/A		
Will the kitchen exhaust system extend to the roof?	(YES)	NO			
Will the establishment have an illuminated sign?	YES	(NO)			
Will the establishment have a pole-supporting canopy extending over the sidewalk?	YES	(NO)			
Where will the air conditioner be located? What type is it?	HOTEL CENTRALYZED SYSTEM				
When was the air conditioner installed?	2023				

OUTDOOR PRIVATE PROPERTY – *ROOFTOP, REAR YARD, TERRACE*			
Has the applicant/owner(s) read MCB4 Rear Yard Rooftop Policy?	(YES)	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck, gazebo? If yes, which one(s)?	YES	(NO)	
Are the floorplans for the outdoor space(s) included?	YES	NO	N/A
Will applicant close and vacate the outdoor space(s) by 11 p.m. on Friday & Saturday and 10 p.m. 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 prohibit patrons from drinking 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	
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	N/A
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

DEPARTMENT OF TRANSPORATION DINING OUT: SIDEWALK			
Has the applicant read MCB4 Sidewalk Café Policy?	YES	NO	
Will applicant be applying for sidewalk seating now or in the future?	YES	NO	
If you answered no to the question above, jump to the next page			
Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.	YES	NO	
Will applicant close and vacate the sidewalk and roadway seating by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?	YES	NO	
Will applicant respect trees and tree pits and insure the health of the tree?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	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 there be a staff person responsible to ensure no loitering, noise or crowds outside?	YES	NO	
Will applicant agree not to use propane heaters?	YES	NO	
Will applicant agree to abide by all applicable fire codes, including not blocking fire escapes?	YES	NO	
Will the outdoor dining deposit its garbage in a container on the parking lane?	YES	NO	
Will the café have a 3 foot-wide serving aisle running the entire length of the sidewalk seating?	YES	NO	
Will the sidewalk seating have a platform?	YES	NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will the sidewalk seating block subway grate, utility hardware or Siamese water connection?	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?			

DEPARTMENT OF TRANSPORATION DINING OUT: ROADWAY			
Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.	YES	NO	
If you answered no to the question above, jump to the next page			
Will the roadway structure extend on top of the curb or pedestrian refuge? By how much?	YES	NO	
Will the roadway structure have an ADA compliant ramp (not in the bike lane)?	YES	NO	
Will the roadway structure extend in the striped zone along the bike lane? By how much?	YES	NO	
Will the electric wires be brought over at the roof level?	YES	NO	
Will applicant dismantle and dispose of a shed that is no longer in use, along with its furniture?	YES	NO	
Will there be no music or amplifies sound in any outdoor seating, as per law?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will applicant close and vacate the sidewalk and roadway seating by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?	YES	NO	
Will the Outdoor Dining Sidewalk & Roadway provide no standing space for drinking or smoking?	YES	NO	
Will the service and consumption of alcohol in the Outdoor Dining Sidewalk/Roadway only be via seated food service?	YES	NO	
Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	
Will applicant respect trees and tree pits and insure the health of the tree?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	NO	
Will there be a staff person responsible to ensure no loitering, noise or crowds outside?	YES	NO	
Will applicant agree not to use propane heaters?	YES	NO	
Will the outdoor dining deposit its garbage in a container on the parking lane?	YES	NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

- **All alcohol services will begin no earlier than hours permitted by NYS Liquor Authority**

To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.

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

To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.

Manhattan Community Board 4 (MCB4) recommends: *(MCB4's recommendation is based on a vote taken at its* 9/2/26 *full board meeting, with* 37 *members voting in favor of the recommendation,* 0 *members opposed,* 0 *members abstaining and* 0 *present but not eligible)*	[X] Denial unless all stipulations agreed to by applicant/owner are part of the method of operation [ ] Denial [ ] Approval

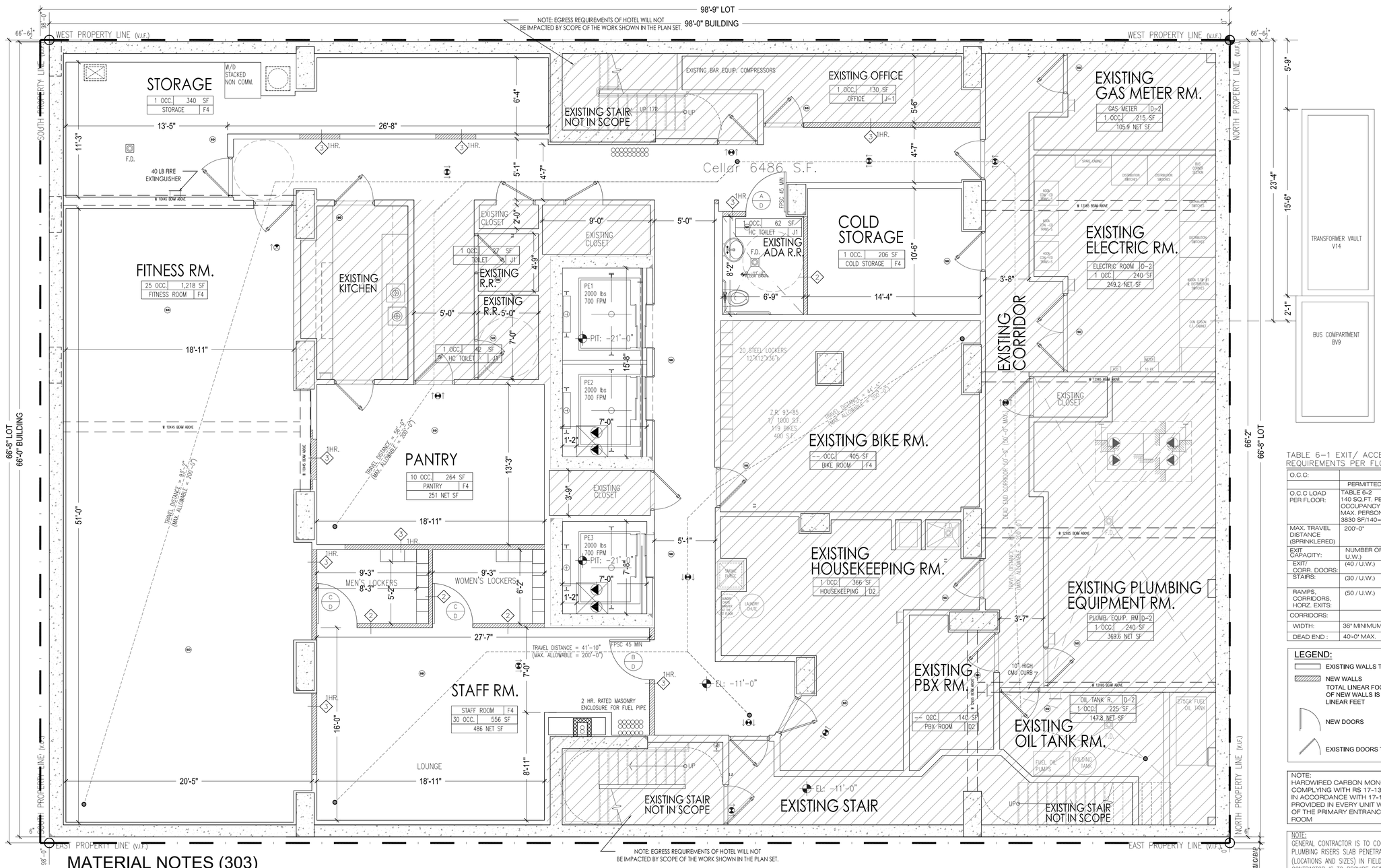
MCB4 REPRESENTATIVES

Nelly Gonzalez *MCB4 Assistant District Manager*	Frank Holowka *MCB4 SLP Committee Co-Chair*	Wendy Gonzalez *MCB4 SLP 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 representatives and applicant. These stipulations supersede any oral statements, representations, or prior iterations in connection with this application.

SIGN HERE →	NERO LAB NY CAFE' TIME SQUARE CORP. PRINT NAME OF APPLICANT	SIGNATURE OF APPLICANT	07/15/2026 DATE



1 CELLAR FLOOR CONSTRUCITON PLAN
SCALE: 1/4" = 1'-0"

NOT IN SCOPE (NO CHANGE)

MATERIAL NOTES (303)

1. MATERIALS, SYSTEMS, AND EQUIPMENT SHALL BE IDENTIFIED IN A MANNER THAT WILL ALLOW A DETERMINATION OF COMPLIANCE WITH THE APPLICABLE PROVISIONS OF THIS CODE. (R303.1)

2. CEILING INSULATION INSTALLED PER MANUFACTURER'S INSTRUCTIONS. BLOWN INSULATION MARKED EVERY 300 FT² (R303.1.1.1)

3. MATERIALS, SYSTEMS AND EQUIPMENT SHALL BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND PROVISIONS OF THE NEW YORK CITY BUILDING CODE, AS APPLICABLE. (R303.2)

4. INSULATION APPLIED TO THE EXTERIOR OF CELLAR WALLS, CRAWL SPACE WALLS, AND THE PERIMETER OF SLAB-ON-GRADE FLOORS SHALL HAVE A RIGID, OPAQUE AND WEATHER-RESISTANT PROTECTIVE COVERING TO PREVENT THE DEGRADATION OF THE INSULATION'S THERMAL PERFORMANCE. THE PROTECTIVE COVERING SHALL COVER THE EXPOSED EXTERIOR INSULATION AND EXTEND A MINIMUM OF 6 INCHES (153 MM) BELOW GRADE. (R303.2.1)

ENVELOPE NOTES (402)

1. BUILDING ENVELOPE TIGHTNESS AND INSULATION INSTALLATION SHALL BE CONSIDERED ACCEPTABLE WHEN THE ITEMS LISTED IN TABLE 402.4.2, APPLICABLE TO THE METHOD OF CONSTRUCTION, ARE FIELD VERIFIED. WHERE REQUIRED BY THE CODE ENFORCEMENT OFFICIAL, AN APPROVED PARTY INDEPENDENT FROM THE INSTALLER OF THE INSULATION SHALL INSPECT THE AIR BARRIER AND INSULATION. (R402.4.2.2)

TABLE 6-1 EXIT/ ACCESS REQUIREMENTS PER FLOOR

O.C.C:	J-1	
	PERMITTED	EXISTING
O.C.C LOAD PER FLOOR:	TABLE 6-2 140 SQ.FT. PER OCCUPANCY MAX. PERSONS: 3830 SF/140=27	20 PERSONS FOR 10 UNITS. NO CHANGE TO MAX. PERSONS SHOWN ON CO
MAX. TRAVEL DISTANCE (SPRINKLERED)	200'-0"	CEL:93'-8", 1ST: 83'-1", 2ND:58'-11" <200'-0", OK.
EXIT CAPACITY:	NUMBER OF PERSONS (PER 22" U.W.)	
EXIT/ CORR. DOORS:	(40 / U.W.)	(2) 36"/22"x40 =131.>20,OK.
STAIRS:	(30 / U.W.)	(2) 36"/22"x30 =98.>20,OK.
RAMPS, CORRIDORS, HORZ. EXITS:	(50 / U.W.)	54"/22"x50=122. >20,OK.
CORRIDORS:		
WIDTH:	36" MINIMUM	54",>36", OK
DEAD END :	40'-0" MAX.	0"

LEGEND:
- EXISTING WALLS TO REMAIN
- NEW WALLS TOTAL LINEAR FOOTAGE OF NEW WALLS IS 325 LINEAR FEET
- NEW DOORS
- EXISTING DOORS TO REMAIN

NOTE:
HARDWIRED CARBON MONOXIDE DETECTORS COMPLYING WITH RS 17-13 AND INSTALLED IN ACCORDANCE WITH 17-14 SHALL BE PROVIDED IN EVERY UNIT WITHIN 15 FEET OF THE PRIMARY ENTRANCE TO EACH BED ROOM

NOTE:
GENERAL CONTRACTOR IS TO COORDINATE ALL PLUMBING RISERS SLAB PENETRATIONS (LOCATIONS AND SIZES) IN FIELD. GENERAL CONTRACTOR IS TO PROVIDE REINFORCEMENT AROUND ALL PENETRATIONS AS PER APPROVED STRUCTURAL REBAR SHOP DRAWINGS.

SEAL & SIGNATURE:

REGISTERED ARCHITECT NING LU 032858 STATE OF NEW YORK

DOB EMPLOYEE STAMP:

NYC Buildings ACCEPTED Date: 08/23/2022

OWNER:
Delta Midtown
340 W 57th St ,Manhattan, NY 10018

ARCHITECT :
LU NING ARCHITECTURE
136-20 38TH AVENUE, SUITE 9F, FLUSHING, NY 11354
TEL.: (718) 395-8637 FAX.: (440) 378-8400

THESE DRAWINGS AND SPECIFICATIONS, AS INSTRUMENTS OF SERVICE, REMAIN THE PROPERTY OF LU NING ARCHITECTURE, PLLC. UNAUTHORIZED USE, CHANGES, OR PUBLICATION IS PROHIBITED UNLESS EXPRESSLY APPROVED BY LU NING ARCHITECTURE, PLLC. ANY INFRINGEMENTS WILL BE PROSECUTED. GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR FIELD FIT AND QUANTITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF GENERAL CONTRACTOR FOR ANY ERROR OR NEGLECT ON THEIR PART.

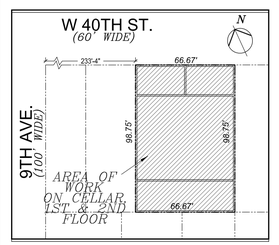
NOTE: ALL DIMENSIONS TO BE VERIFIED ON FIELD.

DEPARTMENT OF BUILDING'S APPLICATION NUMBER:

Date: Revision:

SCALE: 0' 1' 2' 4'

KEY PLAN:



ZONING DISTRICT: C6-4 BLOCK: 763 LOT: 60
MAP NO.: 8d OCCUPANCY: R-1

NO CHANGE TO USE, EGRESS OR OCCUPANCY

PROJECT LOCATION:
340 W 40th St.
betw'n 8th & 9th Avenues
Manhattan, New York

DRAWING TITLE:
CELLAR FLOOR CONSTRUCTION PLAN

DEPARTMENT OF BUILDING'S APPLICATION NUMBER:
M00761538-I1

DATE:	04-11-22
PROJECT No:	2019-10
DRAWN BY:	
CHECK'D BY:	N. LU
DWG. No.:	A-006.00
	SHEET 6 OF 15
CADD FILE No:	\PROJECTS\340 W 40th St

98'-9" LOT

20'-9" SETBACK

78'-0" BUILDING

ADJACENT (6) STORY BUILDING
EX. FIN. FLOOR @
EL. = 60'-0" (V.I.F.)

NOTE: EGRESS REQUIREMENTS OF HOTEL WILL NOT BE IMPACTED BY SCOPE OF THE WORK SHOWN IN THE PLAN SET.

LEGEND:
EXISTING WALLS TO REMAIN
NEW WALLS

WEST PROPERTY LINE (V.I.F.)

SOUTH PROPERTY LINE (V.I.F.)

EAST PROPERTY LINE (V.I.F.)

NORTH PROPERTY LINE (V.I.F.)

66'-8"

98'-9"

66'-8" LOT

SURVEY EL. +33.98'

SURVEY EL. +34.58'

WEST 40TH STREET (60' WIDE)

LINE OF CURB

12'-0"

66'-2"

WEIGHT: 1200 lbs
RTU-1

TOILET | J1 | 1 OCC. | 25 SF

HC TOILET | J1 | 1 OCC. | 35 SF

HC TOILET | J1 | 1 OCC. | 35 SF

STAIR #2 UP

DN

COLD ROOM

REF

SINK

H/S

HOSE

GROUND FLOOR
EL.=0.00"A.F.F.
EL.=0'-2"T.O.S.

OPEN BAR

OPEN MERCHANDISER

BAR SEATING

5" SLAB DEPRESSION @ CIRCULATION SPACE

ZR 37-51 & ZR 37-53:
REQUIRED PEDESTRIAN CIRCULATION SPACE
BUILDING ENTRANCE RECESS AREA
11'1"d x 30'10"w x 15'h
341 S.F.

TRANSFORMER VAULT
TYPE V 1 4

BUS COMPARTMENT
BV 9

BREAKFAST AREA

BREAKFAST AREA

BREAK AWAY DOORS FOR EGRESS

FIRE RATED GLASS FIREPLACE W/ SPRINKLER CURTAIN PROTECTION

PE1
2000 lbs
700 FPM

PE2
2000 lbs
700 FPM

PE3
2000 lbs
700 FPM

HOST SERVER

LOBBY

LOBBY | J1 | 30 OCC. | 900 NET SF

DIVIDING ELEMENT

SLOPE @ 1/8" PER 12" MIN.

A.D.

20 SF ALUMINUM LOUVER

Ground Floor. 4529 S.F.

OFFICE | J1 | 1 | 60 NET SF

OFFICE 1

RECEPTION

RECEPTION | J1 | 3 OCC. | 97 NET SF

5" SLAB DEPRESSION CIRCULATION SPACE

LAUNDRY CHUTE

SMOKE PURGE

DISH WASHER

DISH WASHER

H/S

REF

RRZ

40 LB FIRE EXTINGUISHER

FPSC 45 MIN

TRAVEL DISTANCE = 85'-7"
(MAX. ALLOWABLE = 200'-0")

MOBILE

OFFICE 2

OFFICE | J1 | 1 OCC. | 106 NET SF

LOADING AREA

LOADING AREA | D2 | 0 OCC. | 487 NET SF

TRASH COMPACTOR | S-2 | 0 OCC. | 20 SF

FACE OF TOWER ABOVE

ROLL-UP GATE

DROP CURB

STAIR #1 UP

4" STORM UP TO 2ND FLOOR

8" COLD WATER DOWN

4" F.D.

RPZ

7.75" EA. DN 17R

CURB CUT LOCATION
AT LEAST 8' FROM SIDE PROPERTY LINE

6" SEISMIC GAP

NOTE:
GENERAL CONTRACTOR IS TO COORDINATE ALL PLUMBING RISERS SLAB PENETRATIONS (LOCATIONS AND SIZES) IN FIELD. GENERAL CONTRACTOR IS TO PROVIDE REINFORCEMENT AROUND ALL PENETRATIONS AS PER APPROVED STRUCTURAL REBAR SHOP DRAWINGS.

NOTE:
HARDWIRED CARBON MONOXIDE DETECTORS COMPLYING WITH RS 17-13 AND INSTALLED IN ACCORDANCE WITH 17-14 SHALL BE PROVIDED IN EVERY UNIT WITHIN 15 FEET OF THE PRIMARY ENTRANCE TO EACH BED ROOM

NOTE: EGRESS REQUIREMENTS OF HOTEL WILL NOT BE IMPACTED BY SCOPE OF THE WORK SHOWN IN THE PLAN SET.

TRASH CHUTE NOTE:
KEY-OPERATED ELEVATOR 'PE3' TO BE USED FOR TRASH REMOVAL AND BE CONTROLLED BY HOTEL STAFF ONLY AT DESIGNATED HOURS

ADJACENT (33 STORY BUILDING)
EX. FIN. FLOOR @
EL. = 287'-6.5" (V.I.F.)

33 STORY BUILDING IN CONSTRUCTION

20'-9" SETBACK

78'-0" BUILDING

98'-9" LOT

1 1ST FLOOR CONSTRUCTION PLAN
SCALE: 1/4" = 1'-0"

OWNER:
Delta Midtown
340 W 57th St ,Manhattan, NY 10018

ARCHITECT :
LU NING ARCHITECTURE
136-20 38TH AVENUE, SUITE 9F, FLUSHING, NY 11354
TEL.: (718) 395-8637 FAX.: (440) 378-8400

THESE DRAWINGS AND SPECIFICATIONS, AS INSTRUMENTS OF SERVICE, REMAIN THE PROPERTY OF LU NING ARCHITECTURE, PLLC. UNAUTHORIZED USE, CHANGES, OR PUBLICATION IS PROHIBITED UNLESS EXPRESSLY APPROVED BY LU NING ARCHITECTURE, PLLC. ANY INFRINGEMENTS WILL BE PROSECUTED. GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR FIELD FIT AND QUANTITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF GENERAL CONTRACTOR FOR ANY ERROR OR NEGLECT ON THEIR PART.

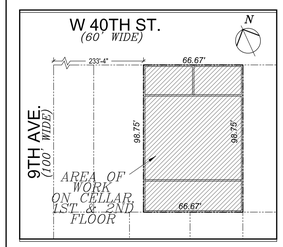
NOTE: ALL DIMENSIONS TO BE VERIFIED ON FIELD.

DEPARTMENT OF BUILDING'S APPLICATION NUMBER:

Date: Revision:

SCALE: 0' 1' 2' 4'

KEY PLAN:



ZONING DISTRICT: C6-4 BLOCK: 763 LOT: 60

MAP NO.: 8d OCCUPANCY: R-1

NO CHANGE TO USE, EGRESS OR OCCUPANCY

PROJECT LOCATION:
340 W 40th St.
betw'n 8th & 9th Avenues
Manhattan, New York

DRAWING TITLE:
FIRST FLOOR CONSTRUCTION PLAN

DEPARTMENT OF BUILDING'S APPLICATION NUMBER:
M00761538-I1

SEAL & SIGNATURE:
REGISTERED ARCHITECT
NING LU
032868
STATE OF NEW YORK

DOB EMPLOYEE STAMP:
NYC Buildings
ACCEPTED
Date: 08/23/2022

DATE:	04-11-22
PROJECT No:	2019-10
DRAWN BY:	
CHECK'D BY:	N. LU
DWG. No.:	A-007.00
	SHEET 7 OF 15
CADD FILE No:	\PROJECTS\340 W 40th St

98'-9" LOT

20'-0" SETBACK | 58'-0" BUILDING | 20'-0" SETBACK

NOTE:
SQUARE FOOTAGE OF ROOMS DOES NOT REPRESENT THE SQUARE FOOTAGE OF WORK TO BE DONE. PLEASE REFER TO PW3 FOR SQUARE FOOTAGE OF WORK.

NOTE:
AS PER 2014 BUILDING CODE TABLE 1107.6.1.1, THE TOTAL NUMBER OF ACCESSIBLE DWELLING AND SLEEPING UNITS FOR 301 TO 400 UNITS SHALL BE A TOTAL OF 12 HOTEL ROOMS REQUIRED TO BE ADA ACCESSIBLE.

THIS HOTEL HAS 310 HOTEL ROOMS AND A TOTAL OF 14 ROOMS ARE ACCESSIBLE, 2 PER FLOOR FROM FLOORS 3RD TO 9TH FLOOR.

LEGEND:
- EXISTING WALLS TO REMAIN
- NEW WALLS

ADJACENT (32) STORY BUILDING
EX. FIN. FLOOR @
EL. = XX'-0" (V.I.F.)

NOTE: EGRESS REQUIREMENTS OF HOTEL WILL NOT BE IMPACTED BY SCOPE OF THE WORK SHOWN IN THE PLAN SET.

2" SEISMIC GAP

2" SEISMIC SEPARATION REQUIREMENT

WEST PROPERTY LINE (V.I.F.)

SOUTH PROPERTY LINE (V.I.F.)

NORTH PROPERTY LINE (V.I.F.)

EAST PROPERTY LINE (V.I.F.)

66'-8" LOT

66'-0" BUILDING

66'-2" BUILDING

98'-9"

0"

6"

EXISTING STAIR NOT IN SCOPE

STAIR 02

STAIR 01

ROOF OVER BREAKFAST AREA

SLOPE

ROOF OVER 1ST FLOOR

R.D.

WINDOW WALL FACADE

13'-8" OVERALL ROOM WIDTH

13'-0" OVERALL ROOM WIDTH

13'-2" OVERALL ROOM WIDTH

13'-3" OVERALL ROOM WIDTH

12'-10" OVERALL ROOM WIDTH

12'-9" OVERALL ROOM WIDTH

14'-4" OVERALL ROOM WIDTH

11'-10" OVERALL ROOM WIDTH

EQUAL

46'-3" DISTANCE BETWEEN STAIRS

TRAVEL DISTANCE = 57'-6" (MAX. ALLOWABLE = 200'-0")

EXISTING 10 LB. FIRE EXTINGUISHER CABINET

EXISTING ACCESS PANEL IN LOW VOLT. CONTRACTOR

LOW-ENERGY AUTOMATIC DOOR WITH BATTERY BACKUP PROPOSED ADA DOOR OPENER PUSH PLATE WITH SYMBOL

F.A.= 143 S.F.
REQ'D. LIGHT= 14.3 S.F.
LIGHT PROVIDED= 17.96 S.F.
REQ'D. VENT=7.15 S.F.
VENT PROVIDED= 8.58 S.F.

F.A.= 156 S.F.
REQ'D. LIGHT= 15.6 S.F.
LIGHT PROVIDED= 17.96 S.F.
REQ'D. VENT=7.8 S.F.
VENT PROVIDED= 8.58 S.F.

F.A.= 150 S.F.
REQ'D. LIGHT= 15.0 S.F.
LIGHT PROVIDED= 17.96 S.F.
REQ'D. VENT=7.5 S.F.
VENT PROVIDED= 8.58 S.F.

F.A.= 145 S.F.
REQ'D. LIGHT= 14.5 S.F.
LIGHT PROVIDED= 17.96 S.F.
REQ'D. VENT=7.25 S.F.
VENT PROVIDED= 8.58 S.F.

F.A.= 171 S.F.
REQ'D. LIGHT= 17.10 S.F.
LIGHT PROVIDED= 35.85 S.F.
REQ'D. VENT=8.55 S.F.
VENT PROVIDED=10.16 S.F.

F.A.= 175 S.F.
REQ'D. LIGHT= 17.5 S.F.
LIGHT PROVIDED= 42.45 S.F.
REQ'D. VENT=8.75 S.F.
VENT PROVIDED=17.75 S.F.

F.A.= 162 S.F.
REQ'D. LIGHT= 16.2 S.F.
LIGHT PROVIDED= 42.45 S.F.
REQ'D. VENT=8.1 S.F.
VENT PROVIDED=17.75 S.F.

F.A.= 151 S.F.
REQ'D. LIGHT= 15.1 S.F.
LIGHT PROVIDED= 42.45 S.F.
REQ'D. VENT=7.55 S.F.
VENT PROVIDED=17.75 S.F.

F.A.= 122 S.F.
REQ'D. LIGHT= 12.20 S.F.
LIGHT PROVIDED= 35.85 S.F.
REQ'D. VENT=6.10 S.F.
VENT PROVIDED=26.89 S.F.

F.A.= 151 S.F.
REQ'D. LIGHT= 15.10 S.F.
LIGHT PROVIDED= 53.78 S.F.
REQ'D. VENT=8.76 S.F.
VENT PROVIDED=26.89 S.F.

-10 EXISTING KING HOTEL KEY
325 sf |2 occ|J-1
– EXISTING BATHROOM
41 sf |0 occ|J-1

-09 EXISTING KING HOTEL KEY
315 sf |2 occ|J-1
– EXISTING BATHROOM
35 sf |0 occ|J-1

-08 EXISTING KING HOTEL KEY
308 sf |2 occ|J-1
– EXISTING BATHROOM
47 sf |0 occ|J-1

-07 EXISTING HOTEL KEY
310 sf |2 occ|J-1
– EXISTING BATHROOM
41 sf |0 occ|J-1

-06 DBL. ADA HOTEL KEY
330 sf |2 occ|J-1
ADA EXISTING BATHROOM
39 sf |0 occ|J-1

– EXISTING BATHROOM
41 sf |0 occ|J-1
-01 EXISTING DBL. HOTEL KEY
310 sf |2 occ|J-1

– EXISTING BATHROOM
41 sf |0 occ|J-1
-02 EXISTING KING HOTEL KEY
300 sf |2 occ|J-1

– EXISTING BATHROOM
41 sf |0 occ|J-1
-03 EXISTING KING HOTEL KEY
300 sf |2 occ|J-1

– EXISTING BATHROOM
41 sf |0 occ|J-1
-04 EXISTING QUEEN HOTEL KEY
250 sf |2 occ|J-1

-05 DBL. ADA HOTEL KEY
324 sf |2 occ|J-1
ADA EXISTING BATHROOM
45 sf |0 occ|J-1

PE1 700 FPM
PE2 700 FPM
PE3 700 FPM

HOISTWAY

EXISTING LAUNDRY CHUTE

EXISTING SHAFT

EXISTING TV CLOSET

EXISTING MAID'S CLOSET

SHOWER SEAT

NOTE:
GENERAL CONTRACTOR IS TO COORDINATE ALL PLUMBING RISERS SLAB PENETRATIONS (LOCATIONS AND SIZES) IN FIELD. GENERAL CONTRACTOR IS TO PROVIDE REINFORCEMENT AROUND ALL PENETRATIONS AS PER APPROVED STRUCTURAL REBAR SHOP DRAWINGS.

NOTE:
HARDWIRED CARBON MONOXIDE DETECTORS COMPLYING WITH RS 17-13 AND INSTALLED IN ACCORDANCE WITH 17-14 SHALL BE PROVIDED IN EVERY UNIT WITHIN 15 FEET OF THE PRIMARY ENTRANCE TO EACH BED ROOM

NOTE: EGRESS REQUIREMENTS OF HOTEL WILL NOT BE IMPACTED BY SCOPE OF THE WORK SHOWN IN THE PLAN SET.

TRASH CHUTE NOTE:
KEY-OPERATED ELEVATOR 'PE3' TO BE USESD FOR TRASH REMOVAL AND BE CONTROLLED BY HOTEL STAFF ONLY AT DESIGNATED HOURS

ADJACENT (33 STORY BUILDING)
EX. FIN. FLOOR @
EL. = 287'-6.5" (V.I.F.)

NOTE:
PROVIDE IN WALL BLOCKING AS REQUIRED FOR ALL WALL MOUNTED ITEMS INCLUDING:
-MILLWORK
-HEADBOARD
-ARTWORK
-TV
-CLOTHES RAIL
-COAT HOOK
-WALL SCONCE
-BARN DOOR TRACK
-WELCOME LEDGE
-DESK

6" SEISMIC SEPARATION REQUIREMENT

6" SEISMIC GAP

20'-9" SETBACK | 57'-3" BUILDING | 20'-9" SETBACK

98'-9" LOT

1 2ND FLOOR CONSTRUCTION PLAN

SCALE: 1/4" = 1'-0"

40TH STREET

WEST

OWNER:
Delta Midtown
340 W 57th St ,Manhattan, NY 10018

ARCHITECT :
LU NING ARCHITECTURE
136-20 38TH AVENUE, SUITE 9F, FLUSHING, NY 11354
TEL.: (718) 395-8637 FAX.: (440) 378-8400

THESE DRAWINGS AND SPECIFICATIONS, AS INSTRUMENTS OF SERVICE, REMAIN THE PROPERTY OF LU NING ARCHITECTURE, PLLC. UNAUTHORIZED USE, CHANGES, OR PUBLICATION IS PROHIBITED UNLESS EXPRESSLY APPROVED BY LU NING ARCHITECTURE, PLLC. ANY INFRINGEMENTS WILL BE PROSECUTED. GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR FIELD FIT AND QUANTITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF GENERAL CONTRACTOR FOR ANY ERROR OR NEGLECT ON THEIR PART.

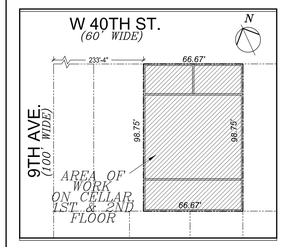
NOTE: ALL DIMENSIONS TO BE VERIFIED ON FIELD.

DEPARTMENT OF BUILDING'S APPLICATION NUMBER:

Date: Revision:

SCALE: 0' 1' 2' 4'

KEY PLAN:



ZONING DISTRICT: C6-4 BLOCK: 763 LOT: 60
MAP NO.: 8d OCCUPANCY: R-1

NO CHANGE TO USE, EGRESS OR OCCUPANCY

PROJECT LOCATION:
340 W 40th St.
betw'n 8th & 9th Avenues
Manhattan, New York

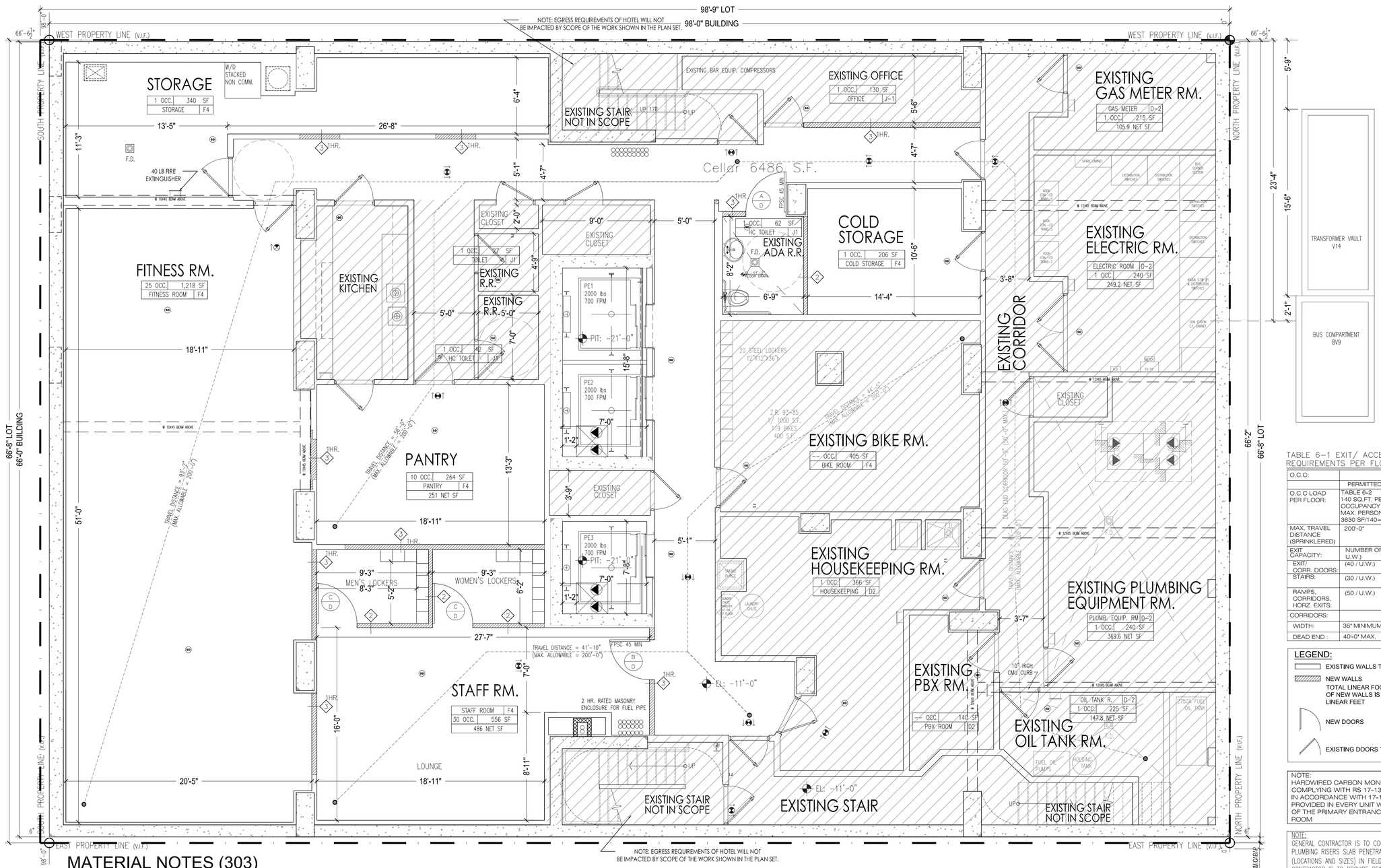
DRAWING TITLE:
SECOND FLOOR CONSTRUCTION PLAN

DEPARTMENT OF BUILDING'S APPLICATION NUMBER:
M00761538-I1

SEAL & SIGNATURE:
REGISTERED ARCHITECT NING LU LICENSED STATE OF NEW YORK

DOB EMPLOYEE STAMP
NYC Buildings ACCEPTED Date: 08/23/2022

DATE:	04-11-22
PROJECT No:	2019-10
DRAWN BY:	
CHECK'D BY:	N. LU
DWG. No.:	A-008.00
	SHEET 8 OF 15
CADD FILE No:	\PROJECTS\340 W 40th St



1 CELLAR FLOOR CONSTRUCITON PLAN
SCALE: 1/4" = 1'-0"

NOT IN SCOPE (NO CHANGE)

MATERIAL NOTES (303)

1. MATERIALS, SYSTEMS, AND EQUIPMENT SHALL BE IDENTIFIED IN A MANNER THAT WILL ALLOW A DETERMINATION OF COMPLIANCE WITH THE APPLICABLE PROVISIONS OF THIS CODE. (R303.1)

2. CEILING INSULATION INSTALLED PER MANUFACTURER'S INSTRUCTIONS. BLOWN INSULATION MARKED EVERY 300 FT² (R303.1.1.1)

3. MATERIALS, SYSTEMS AND EQUIPMENT SHALL BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND PROVISIONS OF THE NEW YORK CITY BUILDING CODE, AS APPLICABLE. (R303.2)

4. INSULATION APPLIED TO THE EXTERIOR OF CELLAR WALLS, CRAWL SPACE WALLS, AND THE PERIMETER OF SLAB-ON-GRADE FLOORS SHALL HAVE A RIGID, OPAQUE AND WEATHER-RESISTANT PROTECTIVE COVERING TO PREVENT THE DEGRADATION OF THE INSULATION'S THERMAL PERFORMANCE. THE PROTECTIVE COVERING SHALL COVER THE EXPOSED EXTERIOR INSULATION AND EXTEND A MINIMUM OF 6 INCHES (153 MM) BELOW GRADE. (R303.2.1)

ENVELOPE NOTES (402)

1. BUILDING ENVELOPE TIGHTNESS AND INSULATION INSTALLATION SHALL BE CONSIDERED ACCEPTABLE WHEN THE ITEMS LISTED IN TABLE 402.4.2, APPLICABLE TO THE METHOD OF CONSTRUCTION, ARE FIELD VERIFIED. WHERE REQUIRED BY THE CODE ENFORCEMENT OFFICIAL, AN APPROVED PARTY INDEPENDENT FROM THE INSTALLER OF THE INSULATION SHALL INSPECT THE AIR BARRIER AND INSULATION. (R402.4.2.2)

TABLE 6-1 EXIT/ ACCESS REQUIREMENTS PER FLOOR

O.C.C:	J-1	
	PERMITTED	EXISTING
O.C.C LOAD PER FLOOR:	TABLE 6-2 140 SQ.FT. PER OCCUPANCY MAX. PERSONS: 3830 SF/140=27	20 PERSONS FOR 10 UNITS. NO CHANGE TO MAX. PERSONS SHOWN ON CO
MAX. TRAVEL DISTANCE (SPRINKLERED)	200'-0"	CEL:93'-8", 1ST: 83'-1", 2ND:58'-11" <200'-0", OK.
EXIT CAPACITY:	NUMBER OF PERSONS (PER 22" U.W.)	
EXIT/ CORR. DOORS:	(40 / U.W.)	(2) 36"/22"x40 =131.>20,OK.
STAIRS:	(30 / U.W.)	(2) 36"/22"x30 =98.>20,OK.
RAMPS, CORRIDORS, HORZ. EXITS:	(50 / U.W.)	54"/22"x50=122. >20,OK.
CORRIDORS:		
WIDTH:	36" MINIMUM	54",>36", OK
DEAD END :	40'-0" MAX.	0"

LEGEND:
- EXISTING WALLS TO REMAIN
- NEW WALLS TOTAL LINEAR FOOTAGE OF NEW WALLS IS 325 LINEAR FEET
- NEW DOORS
- EXISTING DOORS TO REMAIN

NOTE:
HARDWIRED CARBON MONOXIDE DETECTORS COMPLYING WITH RS 17-13 AND INSTALLED IN ACCORDANCE WITH 17-14 SHALL BE PROVIDED IN EVERY UNIT WITHIN 15 FEET OF THE PRIMARY ENTRANCE TO EACH BED ROOM

NOTE:
GENERAL CONTRACTOR IS TO COORDINATE ALL PLUMBING RISERS SLAB PENETRATIONS (LOCATIONS AND SIZES) IN FIELD. GENERAL CONTRACTOR IS TO PROVIDE REINFORCEMENT AROUND ALL PENETRATIONS AS PER APPROVED STRUCTURAL REBAR SHOP DRAWINGS.

SEAL & SIGNATURE:

REGISTERED ARCHITECT NING LU 032858 STATE OF NEW YORK

DOB EMPLOYEE STAMP:

NYC Buildings ACCEPTED Date: 08/23/2022

OWNER:
Delta Midtown
340 W 57th St ,Manhattan, NY 10018

ARCHITECT :
LU NING ARCHITECTURE
136-20 38TH AVENUE, SUITE 9F, FLUSHING, NY 11354
TEL.: (718) 395-8637 FAX.: (440) 378-8400

THESE DRAWINGS AND SPECIFICATIONS, AS INSTRUMENTS OF SERVICE, REMAIN THE PROPERTY OF LU NING ARCHITECTURE, PLLC. UNAUTHORIZED USE, CHANGES, OR PUBLICATION IS PROHIBITED UNLESS EXPRESSLY APPROVED BY LU NING ARCHITECTURE, PLLC. ANY INFRINGEMENTS WILL BE PROSECUTED. GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR FIELD FIT AND QUANTITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF GENERAL CONTRACTOR FOR ANY ERROR OR NEGLECT ON THEIR PART.

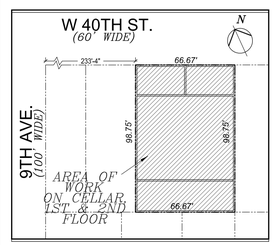
NOTE: ALL DIMENSIONS TO BE VERIFIED ON FIELD.

DEPARTMENT OF BUILDING'S APPLICATION NUMBER:

Date: Revision:

SCALE: 0' 1' 2' 4'

KEY PLAN:



ZONING DISTRICT: C6-4 BLOCK: 763 LOT: 60
MAP NO.: 8d OCCUPANCY: R-1

NO CHANGE TO USE, EGRESS OR OCCUPANCY

PROJECT LOCATION:
340 W 40th St.
betw'n 8th & 9th Avenues
Manhattan, New York

DRAWING TITLE:
CELLAR FLOOR CONSTRUCTION PLAN

DEPARTMENT OF BUILDING'S APPLICATION NUMBER:
M00761538-I1

DATE:	04-11-22
PROJECT No:	2019-10
DRAWN BY:	
CHECK'D BY:	N. LU
DWG. No.:	A-006.00
	SHEET 6 OF 15
CADD FILE No:	\PROJECTS\340 W 40th St

98'-9" LOT

20'-9" SETBACK

78'-0" BUILDING

ADJACENT (6) STORY BUILDING
EX. FIN. FLOOR @
EL. = 60'-0" (V.I.F.)

NOTE: EGRESS REQUIREMENTS OF HOTEL WILL NOT BE IMPACTED BY SCOPE OF THE WORK SHOWN IN THE PLAN SET.

LEGEND:
EXISTING WALLS TO REMAIN
NEW WALLS

WEST PROPERTY LINE (V.I.F.)

SOUTH PROPERTY LINE (V.I.F.)

EAST PROPERTY LINE (V.I.F.)

NORTH PROPERTY LINE (V.I.F.)

66'-8"

98'-9"

66'-8" LOT

SURVEY EL. +33.98'

SURVEY EL. +34.58'

WEST 40TH STREET (60' WIDE)

LINE OF CURB

12'-0"

66'-2"

WEIGHT: 1200 lbs
RTU-1

TOILET | J1 | 1 OCC. | 25 SF

HC TOILET | J1 | 1 OCC. | 35 SF

HC TOILET | J1 | 1 OCC. | 35 SF

STAIR #2 UP

DN

COLD ROOM

REF

SINK

H/S

HOSE

GROUND FLOOR
EL.=0.00"A.F.F.
EL.=0'-2"T.O.S.

OPEN BAR

OPEN MERCHANDISER

BAR SEATING

5" SLAB DEPRESSION @ CIRCULATION SPACE

ZR 37-51 & ZR 37-53:
REQUIRED PEDESTRIAN CIRCULATION SPACE
BUILDING ENTRANCE RECESS AREA
11'1"d x 30'10"w x 15'h
341 S.F.

TRANSFORMER VAULT
TYPE V 1 4

BUS COMPARTMENT
BV 9

BREAKFAST AREA

BREAKFAST AREA

BREAK AWAY DOORS FOR EGRESS

FIRE RATED GLASS FIREPLACE W/ SPRINKLER CURTAIN PROTECTION

PE1
2000 lbs
700 FPM

PE2
2000 lbs
700 FPM

PE3
2000 lbs
700 FPM

HOST SERVER

LOBBY

LOBBY | J1 | 30 OCC. | 900 NET SF

DIVIDING ELEMENT

SLOPE @ 1/8" PER 12" MIN.

A.D.

20 SF ALUMINUM LOUVER

Ground Floor. 4529 S.F.

OFFICE | J1 | 1 | 60 NET SF

OFFICE 1

RECEPTION

RECEPTION | J1 | 3 OCC. | 97 NET SF

5" SLAB DEPRESSION CIRCULATION SPACE

LAUNDRY CHUTE

SMOKE PURGE

DISH WASHER

DISH WASHER

H/S

REF

RRZ

40 LB FIRE EXTINGUISHER

FPSC 45 MIN

TRAVEL DISTANCE = 85'-7"
(MAX. ALLOWABLE = 200'-0")

MOBILE

OFFICE 2

OFFICE | J1 | 1 OCC. | 106 NET SF

LOADING AREA

LOADING AREA | D2 | 0 OCC. | 487 NET SF

TRASH COMPACTOR | S-2 | 0 OCC. | 20 SF

FACE OF TOWER ABOVE

ROLL-UP GATE

DROP CURB

STAIR #1 UP

4" STORM UP TO 2ND FLOOR

8" COLD WATER DOWN

4" F.D.

RPZ

7.75" EA. DN 17R

CURB CUT LOCATION
AT LEAST 8' FROM SIDE PROPERTY LINE

6" SEISMIC GAP

NOTE:
GENERAL CONTRACTOR IS TO COORDINATE ALL PLUMBING RISERS SLAB PENETRATIONS (LOCATIONS AND SIZES) IN FIELD. GENERAL CONTRACTOR IS TO PROVIDE REINFORCEMENT AROUND ALL PENETRATIONS AS PER APPROVED STRUCTURAL REBAR SHOP DRAWINGS.

NOTE:
HARDWIRED CARBON MONOXIDE DETECTORS COMPLYING WITH RS 17-13 AND INSTALLED IN ACCORDANCE WITH 17-14 SHALL BE PROVIDED IN EVERY UNIT WITHIN 15 FEET OF THE PRIMARY ENTRANCE TO EACH BED ROOM

NOTE: EGRESS REQUIREMENTS OF HOTEL WILL NOT BE IMPACTED BY SCOPE OF THE WORK SHOWN IN THE PLAN SET.

TRASH CHUTE NOTE:
KEY-OPERATED ELEVATOR 'PE3' TO BE USED FOR TRASH REMOVAL AND BE CONTROLLED BY HOTEL STAFF ONLY AT DESIGNATED HOURS

ADJACENT (33 STORY BUILDING)
EX. FIN. FLOOR @
EL. = 287'-6.5" (V.I.F.)

33 STORY BUILDING IN CONSTRUCTION

20'-9" SETBACK

78'-0" BUILDING

98'-9" LOT

1 1ST FLOOR CONSTRUCTION PLAN
SCALE: 1/4" = 1'-0"

OWNER:
Delta Midtown
340 W 57th St ,Manhattan, NY 10018

ARCHITECT :
LU NING ARCHITECTURE
136-20 38TH AVENUE, SUITE 9F, FLUSHING, NY 11354
TEL.: (718) 395-8637 FAX.: (440) 378-8400

THESE DRAWINGS AND SPECIFICATIONS, AS INSTRUMENTS OF SERVICE, REMAIN THE PROPERTY OF LU NING ARCHITECTURE, PLLC. UNAUTHORIZED USE, CHANGES, OR PUBLICATION IS PROHIBITED UNLESS EXPRESSLY APPROVED BY LU NING ARCHITECTURE, PLLC. ANY INFRINGEMENTS WILL BE PROSECUTED. GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR FIELD FIT AND QUANTITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF GENERAL CONTRACTOR FOR ANY ERROR OR NEGLECT ON THEIR PART.

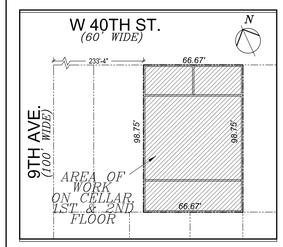
NOTE: ALL DIMENSIONS TO BE VERIFIED ON FIELD.

DEPARTMENT OF BUILDING'S APPLICATION NUMBER:

Date: Revision:

SCALE: 0' 1' 2' 4'

KEY PLAN:



ZONING DISTRICT: C6-4 BLOCK: 763 LOT: 60

MAP NO.: 8d OCCUPANCY: R-1

NO CHANGE TO USE, EGRESS OR OCCUPANCY

PROJECT LOCATION:
340 W 40th St.
betw'n 8th & 9th Avenues
Manhattan, New York

DRAWING TITLE:
FIRST FLOOR CONSTRUCTION PLAN

DEPARTMENT OF BUILDING'S APPLICATION NUMBER:
M00761538-I1

SEAL & SIGNATURE:
REGISTERED ARCHITECT
NING LU
032868
STATE OF NEW YORK

DOB EMPLOYEE STAMP:
NYC Buildings
ACCEPTED
Date: 08/23/2022

DATE:	04-11-22
PROJECT No:	2019-10
DRAWN BY:	
CHECK'D BY:	N. LU
DWG. No.:	A-007.00
	SHEET 7 OF 15
CADD FILE No:	\PROJECTS\340 W 40th St

98'-9" LOT

20'-0" SETBACK | 58'-0" BUILDING | 20'-0" SETBACK

NOTE:
SQUARE FOOTAGE OF ROOMS DOES NOT REPRESENT THE SQUARE FOOTAGE OF WORK TO BE DONE. PLEASE REFER TO PW3 FOR SQUARE FOOTAGE OF WORK.

NOTE:
AS PER 2014 BUILDING CODE TABLE 1107.6.1.1, THE TOTAL NUMBER OF ACCESSIBLE DWELLING AND SLEEPING UNITS FOR 301 TO 400 UNITS SHALL BE A TOTAL OF 12 HOTEL ROOMS REQUIRED TO BE ADA ACCESSIBLE.

THIS HOTEL HAS 310 HOTEL ROOMS AND A TOTAL OF 14 ROOMS ARE ACCESSIBLE, 2 PER FLOOR FROM FLOORS 3RD TO 9TH FLOOR.

LEGEND:
- EXISTING WALLS TO REMAIN
- NEW WALLS

ADJACENT (32) STORY BUILDING
EX. FIN. FLOOR @
EL. = XX'-0" (V.I.F.)

NOTE: EGRESS REQUIREMENTS OF HOTEL WILL NOT BE IMPACTED BY SCOPE OF THE WORK SHOWN IN THE PLAN SET.

2" SEISMIC GAP

2" SEISMIC SEPARATION REQUIREMENT

WEST PROPERTY LINE (V.I.F.)

SOUTH PROPERTY LINE (V.I.F.)

NORTH PROPERTY LINE (V.I.F.)

EAST PROPERTY LINE (V.I.F.)

66'-8" LOT

66'-0" BUILDING

66'-2" BUILDING

98'-9"

0"

6"

EXISTING STAIR NOT IN SCOPE

STAIR 02

STAIR 01

ROOF OVER BREAKFAST AREA

SLOPE

ROOF OVER 1ST FLOOR

R.D.

WINDOW WALL FACADE

13'-8" OVERALL ROOM WIDTH

13'-0" OVERALL ROOM WIDTH

13'-2" OVERALL ROOM WIDTH

13'-3" OVERALL ROOM WIDTH

12'-10" OVERALL ROOM WIDTH

12'-9" OVERALL ROOM WIDTH

14'-4" OVERALL ROOM WIDTH

11'-10" OVERALL ROOM WIDTH

EQUAL

46'-3" DISTANCE BETWEEN STAIRS

TRAVEL DISTANCE = 57'-6" (MAX. ALLOWABLE = 200'-0")

EXISTING 10 LB. FIRE EXTINGUISHER CABINET

EXISTING ACCESS PANEL IN LOW VOLT. CONTRACTOR

LOW-ENERGY AUTOMATIC DOOR WITH BATTERY BACKUP PROPOSED ADA DOOR OPENER PUSH PLATE WITH SYMBOL

F.A.= 143 S.F.
REQ'D. LIGHT= 14.3 S.F.
LIGHT PROVIDED= 17.96 S.F.
REQ'D. VENT=7.15 S.F.
VENT PROVIDED= 8.58 S.F.

F.A.= 156 S.F.
REQ'D. LIGHT= 15.6 S.F.
LIGHT PROVIDED= 17.96 S.F.
REQ'D. VENT=7.8 S.F.
VENT PROVIDED= 8.58 S.F.

F.A.= 150 S.F.
REQ'D. LIGHT= 15.0 S.F.
LIGHT PROVIDED= 17.96 S.F.
REQ'D. VENT=7.5 S.F.
VENT PROVIDED= 8.58 S.F.

F.A.= 145 S.F.
REQ'D. LIGHT= 14.5 S.F.
LIGHT PROVIDED= 17.96 S.F.
REQ'D. VENT=7.25 S.F.
VENT PROVIDED= 8.58 S.F.

F.A.= 171 S.F.
REQ'D. LIGHT= 17.10 S.F.
LIGHT PROVIDED= 35.85 S.F.
REQ'D. VENT=8.55 S.F.
VENT PROVIDED=10.16 S.F.

F.A.= 175 S.F.
REQ'D. LIGHT= 17.5 S.F.
LIGHT PROVIDED= 42.45 S.F.
REQ'D. VENT=8.75 S.F.
VENT PROVIDED=17.75 S.F.

F.A.= 162 S.F.
REQ'D. LIGHT= 16.2 S.F.
LIGHT PROVIDED= 42.45 S.F.
REQ'D. VENT=8.1 S.F.
VENT PROVIDED=17.75 S.F.

F.A.= 151 S.F.
REQ'D. LIGHT= 15.1 S.F.
LIGHT PROVIDED= 42.45 S.F.
REQ'D. VENT=7.55 S.F.
VENT PROVIDED=17.75 S.F.

F.A.= 122 S.F.
REQ'D. LIGHT= 12.20 S.F.
LIGHT PROVIDED= 35.85 S.F.
REQ'D. VENT=6.10 S.F.
VENT PROVIDED=26.89 S.F.

F.A.= 151 S.F.
REQ'D. LIGHT= 15.10 S.F.
LIGHT PROVIDED= 53.78 S.F.
REQ'D. VENT=8.76 S.F.
VENT PROVIDED=26.89 S.F.

-10 EXISTING KING HOTEL KEY
325 sf |2 occ|J-1
– EXISTING BATHROOM
41 sf |0 occ|J-1

-09 EXISTING KING HOTEL KEY
315 sf |2 occ|J-1
– EXISTING BATHROOM
35 sf |0 occ|J-1

-08 EXISTING KING HOTEL KEY
308 sf |2 occ|J-1
– EXISTING BATHROOM
47 sf |0 occ|J-1

-07 EXISTING HOTEL KEY
310 sf |2 occ|J-1
– EXISTING BATHROOM
41 sf |0 occ|J-1

-06 DBL. ADA HOTEL KEY
330 sf |2 occ|J-1
ADA EXISTING BATHROOM
39 sf |0 occ|J-1

– EXISTING BATHROOM
41 sf |0 occ|J-1
-01 EXISTING DBL. HOTEL KEY
310 sf |2 occ|J-1

– EXISTING BATHROOM
41 sf |0 occ|J-1
-02 EXISTING KING HOTEL KEY
300 sf |2 occ|J-1

– EXISTING BATHROOM
41 sf |0 occ|J-1
-03 EXISTING KING HOTEL KEY
300 sf |2 occ|J-1

– EXISTING BATHROOM
41 sf |0 occ|J-1
-04 EXISTING QUEEN HOTEL KEY
250 sf |2 occ|J-1

-05 DBL. ADA HOTEL KEY
324 sf |2 occ|J-1
ADA EXISTING BATHROOM
45 sf |0 occ|J-1

PE1 700 FPM
PE2 700 FPM
PE3 700 FPM

HOISTWAY

EXISTING LAUNDRY CHUTE

EXISTING SHAFT

EXISTING TV CLOSET

EXISTING MAID'S CLOSET

SHOWER SEAT

NOTE:
GENERAL CONTRACTOR IS TO COORDINATE ALL PLUMBING RISERS SLAB PENETRATIONS (LOCATIONS AND SIZES) IN FIELD. GENERAL CONTRACTOR IS TO PROVIDE REINFORCEMENT AROUND ALL PENETRATIONS AS PER APPROVED STRUCTURAL REBAR SHOP DRAWINGS.

NOTE:
HARDWIRED CARBON MONOXIDE DETECTORS COMPLYING WITH RS 17-13 AND INSTALLED IN ACCORDANCE WITH 17-14 SHALL BE PROVIDED IN EVERY UNIT WITHIN 15 FEET OF THE PRIMARY ENTRANCE TO EACH BED ROOM

NOTE: EGRESS REQUIREMENTS OF HOTEL WILL NOT BE IMPACTED BY SCOPE OF THE WORK SHOWN IN THE PLAN SET.

TRASH CHUTE NOTE:
KEY-OPERATED ELEVATOR 'PE3' TO BE USESD FOR TRASH REMOVAL AND BE CONTROLLED BY HOTEL STAFF ONLY AT DESIGNATED HOURS

ADJACENT (33 STORY BUILDING)
EX. FIN. FLOOR @
EL. = 287'-6.5" (V.I.F.)

NOTE:
PROVIDE IN WALL BLOCKING AS REQUIRED FOR ALL WALL MOUNTED ITEMS INCLUDING:
-MILLWORK
-HEADBOARD
-ARTWORK
-TV
-CLOTHES RAIL
-COAT HOOK
-WALL SCONCE
-BARN DOOR TRACK
-WELCOME LEDGE
-DESK

6" SEISMIC SEPARATION REQUIREMENT

6" SEISMIC GAP

20'-9" SETBACK | 57'-3" BUILDING | 20'-9" SETBACK

98'-9" LOT

1 2ND FLOOR CONSTRUCTION PLAN

SCALE: 1/4" = 1'-0"

40TH STREET

WEST

OWNER:
Delta Midtown
340 W 57th St ,Manhattan, NY 10018

ARCHITECT :
LU NING ARCHITECTURE
136-20 38TH AVENUE, SUITE 9F, FLUSHING, NY 11354
TEL.: (718) 395-8637 FAX.: (440) 378-8400

THESE DRAWINGS AND SPECIFICATIONS, AS INSTRUMENTS OF SERVICE, REMAIN THE PROPERTY OF LU NING ARCHITECTURE, PLLC. UNAUTHORIZED USE, CHANGES, OR PUBLICATION IS PROHIBITED UNLESS EXPRESSLY APPROVED BY LU NING ARCHITECTURE, PLLC. ANY INFRINGEMENTS WILL BE PROSECUTED. GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR FIELD FIT AND QUANTITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF GENERAL CONTRACTOR FOR ANY ERROR OR NEGLECT ON THEIR PART.

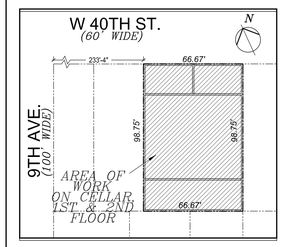
NOTE: ALL DIMENSIONS TO BE VERIFIED ON FIELD.

DEPARTMENT OF BUILDING'S APPLICATION NUMBER:

Date: Revision:

SCALE: 0' 1' 2' 4'

KEY PLAN:



ZONING DISTRICT: C6-4 BLOCK: 763 LOT: 60
MAP NO.: 8d OCCUPANCY: R-1

NO CHANGE TO USE, EGRESS OR OCCUPANCY

PROJECT LOCATION:
340 W 40th St.
betw'n 8th & 9th Avenues
Manhattan, New York

DRAWING TITLE:
SECOND FLOOR CONSTRUCTION PLAN

DEPARTMENT OF BUILDING'S APPLICATION NUMBER:
M00761538-I1

SEAL & SIGNATURE:
REGISTERED ARCHITECT NING LU LICENSED STATE OF NEW YORK

DOB EMPLOYEE STAMP
NYC Buildings ACCEPTED Date: 08/23/2022

DATE:	04-11-22
PROJECT No:	2019-10
DRAWN BY:	
CHECK'D BY:	N. LU
DWG. No.:	A-008.00
	SHEET 8 OF 15
CADD FILE No:	\PROJECTS\340 W 40th St

MENU

ITALIAN

NEROLAB

FOOD ZONE

WHY NOT!

ANTIPASTI - STARTERS

CAPRESE 23 $
buffala mozzarella, tomatoes, basil and evo

PROSCIUTTO & BURRATA 23 $
burrata cheese, Parma ham and evo

TAGLIERE & PINSA ROMANA 28 $
typical Roman Pinsa & charcuterie board

BRUSCHETTE 18 $
3 different flavours: toasted bread with tomatoes, fresh mozzarella & basil, smoked salmon & avocado broccoli, sausage & fontina cheese

CALAMARI FRITTI 20 $
crispy calamari served with marinara sauce

PRIMI - PASTA

POMODORO E BASILICO 20 $
tonnarelli, tomato and basil sauce, evo

BOLOGNESE 28 $
tonnarelli, bolognese sauce, parmigiano

CARBONARA 26 $
tonnarelli, egg yolks, pecorino, guanciale, pepper

CACIO & PEPE 26 $
tonnarelli, grana, pecorino, pepper

PESTO E BURRATA 23 $
trofie, basil pesto, burrata & confit cherry tomato

ALFREDO 23 $
tonnarelli, simple sauce of butter & parmigiano

VODKA 25 $
tonnarelli, tomato & vodka sauce, stracciatella cheese on top

POMODORINI E GAMBERI 29 $
tonnarelli, sauteed cherry tomatoes, shrimps, juice lemon, lemon zest and parsley

Extra Chicken 7 $

GRANDMA SPECIALS

LASAGNA 25 $
fresh pasta layered, beef ragout, bechamel sauce, mozzarella and parmigiano

PARMIGIANA 21 $
layered fried eggplants, tomato sauce, mozzarella, basil and parmigiano

POLPETTE AL SUGO 23 $
meatballs (pork & beef), tomato sauce, cheese

MAIN COURSES

RIBEYE STEAK 52 $
served with green peppercorn sauce & fries

COTOLETTA ELEFANTE 31 $
traditional chicken cutlet with a perfect crispy crust

SALMON 33 $
baked Atlantic salmon with sautéed broccoli rabe

POLLO AL LIMONE 27 $
lemon chicken scaloppine served with butter sautéed potatoes with rosemay and black pepper

TO ENSURE FAIR WAGES AND MAINTAIN THE QUALITY OF OUR SERVICE, AN 18% SERVICE CHARGE IS AUTOMATICALLY ADDED TO EACH BILL.

ITALIAN NEROLAB FOOD ZONE

BURGER

THE CLASSIC 22 $
grounded beef patty, cheese, lettuce, tomato, red onion, served with fries

SPICY 23 $
grounded beef patty, fontina cheese, bacon, crispy onion, letture, tomato, served with fries

COTOLETTA 24 $
chicken cutlet, lettuce, tomato, served with fries

VEGGIE 22 $
veggie burger, lettuce, tomato, served with fries

SIDES

FRENCH FRIES	6.50 $
SWEET POTATO FRIES	7.50 $
SAUTEED BROCCOLI RABE	11 $
GRILLED MIX VEGETABLES	11 $
MIXED SALAD	12 $

ADD ON

BREAD & BUTTER 6 $
fresh bread served with butter

BREAD & OLIVE OIL 6 $
fresh bread served with olive oil

FOCACCIA BREAD 9 $
our pinsa with olive oil

BROCCOLI E SALSICCIA 12 $

PINSA

we are from Rome, so the only style of pizza we could serve is
the most traditional one: PINSA
made of a mixture of 3 different flours (soy, rice & wheat)

MARGHERITA 22 $
tomato sauce, mozzarella and basil

SALAMI 26 $
tomato sauce, mozzarella and salami

MORTADELLA 24 $
mortadella, stracciatella cheese & pistachio cream

SMOKED SALMON 29 $
smoked salmon, stracciatella cheese, arugula, cherry tomato confit

VEGETARIANA 24 $
truffle cream, arugula and mix vegetable

SALAD

CHICKEN 20 $
lettuce, chicken breast, cherry tomatoes, shaved parmigiano, croutons

SALMON 24 $
spring mix, smoked salmon, cherry tomatoes, avocado, almonds

MOZZARELLA 18 $
spring mix, tomatoes, olives, mozzarella cheese

GREEK 19 $
spring mix, tomatoes, olives, feta cheese, red onion, sliced cucumbers

VEGAN 17 $
spring mix, cherry tomatoes, olives, chickpeas, pickled red onion, avocado

MORE PROTEINS?

chicken +7$ smoked salmon +9$
avocado/feta cheese/chickpeas +5$

TO ENSURE FAIR WAGES AND MAINTAIN THE QUALITY OF OUR SERVICE, AN 18% SERVICE CHARGE IS AUTOMATICALLY ADDED TO EACH BILL.

DESERTS

TIRAMISU' 9 $
classic Italian tiramisù

NY CHEESECAKE 9 $
NY Cheesecake served with fruit & whipped cream

BROWNIES 9 $
warmed brownies served with zabaione ice cream

SALAD FRUIT & ICE CREAM 9 $
mix of fruit with zabaione ice cream

KIDS MENU

POMODORO E BASILICO 20 $
tonnarelli, tomato and basil sauce, evo

PASTA AL PESTO 18 $
trofie with basil pesto

CHICKEN TENDERS 18 $
fried chicken filet, served with fries

WINES

RED WINE		WHITE WINE	
CHIANTI CLASSICO DA VINCI	16.00 - 60.00	SAUVIGNON BLANC FETZER	14.00 - 50.00
PINOT NERO 100 NAILS RANCH	18.00 - 65.00	GEWURZTRAMINER FETZER	18.00 - 65.00
VALPOLICELLA ALLEGRINI	18.00 - 65.00	GAVI DI GAVI FRANCO AMOROSO	18.00 - 65.00
CABERNET SAUVIGNON CHATEAU SOUVERAIN	14.00 - 50.00	VERMENTINO SASSO REALE	18.00 - 65.00
MERLOT BONTERRA	14.00 - 50.00	PINOT GRIGIO BELLA SERA	15.00 - 55.00
MONTEPULCIANO LA MONICA	14.00 - 50.00	CHARDONNAY CASTELLO DEL POGGIO	15.00 - 55.00

SPARKLING WINE

PROSECCO LA MARCA	16.00 - 60.00
PROSECCO ROSE'	16.00 - 60.00

TO ENSURE FAIR WAGES AND MAINTAIN THE QUALITY OF OUR SERVICE, AN 18% SERVICE CHARGE IS AUTOMATICALLY ADDED TO EACH BILL.

ITALIAN
NEROLAB
FOOD ZONE

WHY NOT!

BRUNCH MENU

INCLUDED IN BREAKFAST PACKAGE

PANCAKES 15.00 $
SERVED WITH FRESH FRUIT AND SYRUP

FRENCH TOAST 15.00 $
SERVED WITH FRESH FRUIT AND SYRUP

POCHE EGGS 15.00 $
2 EGGS, WITH TOASTED BREAD AND HAM

TOAST 14.50 $
HAM, FONTINA CHEESE, HONEY MUSTARD AND BECHAMEL

GRILLED CHEESE 12.00 $

CROQUE MADAME 17.00 $
TOAST BAKED WITH BECHAMEL SAUCE AND EGG ON TOP

CROQUE MONSIEUR 15.00 $
TOAST BAKED WITH BECHAMEL SAUCE

AVOCADO TOAST 15.50 $

SCRUMBLE EGGS 14.50 $

ITALIAN FOOD EXPERIENCE

ITALIAN
NEROLAB
FOOD ZONE

WHY NOT!

BRUNCH MENU

NOT INCLUDED IN BREAKFAST PACKAGE

SIDES

• SMOKED SALMON	• 6,00$
• MUSHROOM	• 4,00$
• AVOCADO	• 5,00$
• BACON	• 5,00$
• HAM	• 5,00$
• TURKEY	• 5,00$
• 2 POCHE EGGS	• 6,00$
• 2 FRIED EGGS	• 6,00$
• SCRUMMBLE EGGS	• 6,00$
• BREAD	• 3,00$
• FRESH FRUIT	• 5,00$
• CHEESE (FONTINA/CHEDDAR)	• 3,00$

CLUB SANDWICH

LATTUCE, PICKLE, BACON, EGG, TOMATE, HONNEY MUSTARD, MAYO. SERVED WITH FRIES

18.00 $

- WITH CHICKEN SALAD
- WITH TUNA SALAD

HOT DRINK

ESPRESSO	3.50
BLACK COFFE	4.50
DBL ESPRESSO	5.00
MACCHIATO	4.50
AMERICANO	5.50
CAPPUCCINO	6.00
LATTE	6.00
MOCHA	6.50
HOT CHOCOLATE	6.50
HOT TEA	4.50

COLD DRINK

ICED COFFE	4.50
ICED CAPPUCCINO	6.50
ICED LATTE	6.50
ICED MOCHA	7.00
ICED CHOCOLATE	6.50
ICED TEA	6.00
APPLE JUICE	5,50
PINAPPLE JUICE	5.50
ORANGE JUICE	5.50

TO ENSURE FAIR WAGES AND MAINTAIN THE QUALITY OF OUR SERVICE, AN 18% SERVICE CHARGE IS AUTOMATICALLY ADDED TO EACH BILL.

ITALIAN FOOD EXPERIENCE

DELTA HOTELS MARRIOTT

DELTA HOTELS MARRIOTT

PUBLIC NOTICE

Hotel License

Building Energy Efficiency Rating

C 67

PUBLIC NOTICE

Business Licenses and Permits Committee
will discuss an application submitted by

Nero Lab NY Cafe Time Square Corp.

340 W 40th Street

A New Liquor, Wine, Beer & Cider Licenses Application for a Hotel Establishment with Recorded Music

DATE:	**Tuesday, August 11, 2026**
TIME:	**6:30 PM**
PLACE:	**Hybrid Meeting:**
	Video/Phone Conference Registration: https://tinyurl.com/MCB4-BLP-COM
	LOCATION **In-Person:** MCB4 Office 630 9th Avenue, Suite 208 (44/45)
	Due to limited space, we encourage all members of the public to participate remotely via Zoom.

We invite you to attend this meeting and learn more about this application. Alternately, you should email your comments by 12 p.m. Monday, August 10th or for more information, to Assistant District Manager Nelly Gonzalez negonzalez@cb.nyc.gov

Posted according to the Administrative Code of the City of New York section 10-119. Please do not remove until after the above meeting date.

TYH Supplies®

World Cup penalty kicks are uniquely *high* pressure

Experts give an inside look at the mix of ritual, repetition and confidence involved. **In Sports**

Teen went from Target worker to Disney's Moana

Catherine Laga'aia shares that she almost didn't try out for the live-action remake. **In Life**

USA TODAY

THE NATION'S NEWS | $3 | MONDAY, JULY 13, 2026



MIKE LANG/USA TODAY NETWORK

Free samples bring in fans, big bucks for Costco

Customers say they're more likely to buy a product after trying a tasty handout; experts say that's not an accident. **In Money**

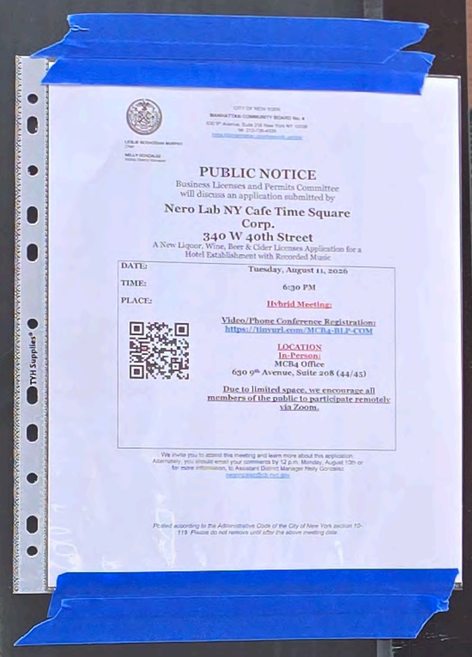
CRISIS IN CUBA



EY GRAHAM
2026

ributes pour in for GOP lwart


PARKING
Bus Terminal
24 hours
ROOFTOP PARKING
ENTER RAMP
ON 40TH AND 10TH
Port Authority
Fairfield
BY MARRIOTT
DELTA
HOTELS
MARRIOTT
VALET
4RUNNER
DRX489
TOYOTA
PUBLIC NOTICE
New Lab NY Cafe Time Square
Corp.
340 W 40th Street



CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD No. 4
450 9th Avenue, Suite 208 New York NY 10036
Tel: (212) 736-4536
https://cb4manhattan.nyc.gov/cb4/

GALE A. BROOKS-SHARPE
Chair

KELLY GONZALEZ
District Manager

PUBLIC NOTICE

Business Licenses and Permits Committee
will discuss an application submitted by

Nero Lab NY Cafe Time Square Corp.
340 W 40th Street

A New Liquor, Wine, Beer & Cider Licenses Application for a Hotel Establishment with Recorded Music

DATE:	Tuesday, August 11, 2026
TIME:	6:30 PM
PLACE:	Hybrid Meeting:

Video/Phone Conference Registration:
https://tinyurl.com/MCB4-BLP-COM

LOCATION
In-Person:
MCB4 Office
630 9th Avenue, Suite 208 (44/45)

Due to limited space, we encourage all members of the public to participate remotely via Zoom.

We invite you to attend this meeting and learn more about this application. Alternately, you should email your comments by 12 p.m. Monday, August 10th or for more information, to Assistant District Manager Reily Gonzalez reilygonzalez@cb.nyc.gov

Posted according to the Administrative Code of the City of New York section 10-115. Please do not remove until after the above meeting date.

TYH Supplies

Hotel License

Business Name:
334-340 HOTEL MANAGEMENT LLC

DBA/Trade Name:
Delta Times Square Midtown

Business Address:
340 W 40TH ST FL 4
NEW YORK NY 10018

License Number: 2128059-DCWP
Issued: 06/15/2026 Expires: 09/30/2028

For complaints, contact:
311 | nyc.gov/dcwp

New York City Department of Consumer and Worker Protection
42 Broadway, New York, NY 10004

NYC Consumer and Worker Protection
Zohran Mamdani, Mayor
Samuel A.A. Levine, Commissioner

CITY OF NEW YORK
Business Integrity Commission
nyc.gov/bic

CONTROL NUMBER 525737

COLLECTION PROVIDED BY
Company: SUSTAINABLY
BIC #: 01121
Phone: 973-423-7300

AUTHORIZED FOR
☑ SINGLE-STREAM
☐ CO-COLLECTION
☐ SOURCE-SEPARATED

REFUSE COLLECTION ☑ YES ☐ NO
Collection Days: SUN. MON. TUES. WED. THURS. FRI. SAT.
Collection Time: 9PM 9PM 9PM 9PM 9PM 9PM 9PM

MGP COLLECTION ☐ YES ☑ NO
Collection Days: SUN. MON. TUES. WED. THURS. FRI. SAT.
Collection Time:

CARDBOARD/PAPER COLLECTION ☐ YES ☑ NO
Collection Days: SUN. MON. TUES. WED. THURS. FRI. SAT.
Collection Time: 9PM 9PM 9PM 9PM 9PM 9PM 9PM

SINGLE-STREAM COLLECTION ☐ YES ☑ NO
Collection Days: SUN. MON. TUES. WED. THURS. FRI. SAT.
Collection Time: 9PM 9PM 9PM 9PM 9PM 9PM 9PM

Building Energy Efficiency Rating

C 67

2024 Rating
B/81

2023 Rating
B/83

D 0–55 | C 55–70 | B 70–85 | A 85–100

Building Specifications	More Information
334 WEST 40 STREET, MANHATTAN	The 1–100 ENERGY STAR® score compares this building's energy consumption to similar buildings. Buildings with a score of 75 or better are top performers and eligible for ENERGY STAR certification.
Year of Compliance: 2025	
Borough, Block and Lot: 1-00763-0060	
BIN: 1013683	
NYC Average: 52	

Learn more about Building Energy Ratings. Find ways to improve. Visit nyc.gov/energyrating

NYC


12FT 0IN
VALET
PUBLIC NOTICE

NYS Liquor Authority Mapping Project (LAMP)

version: 3.0.0

Search By Proximity

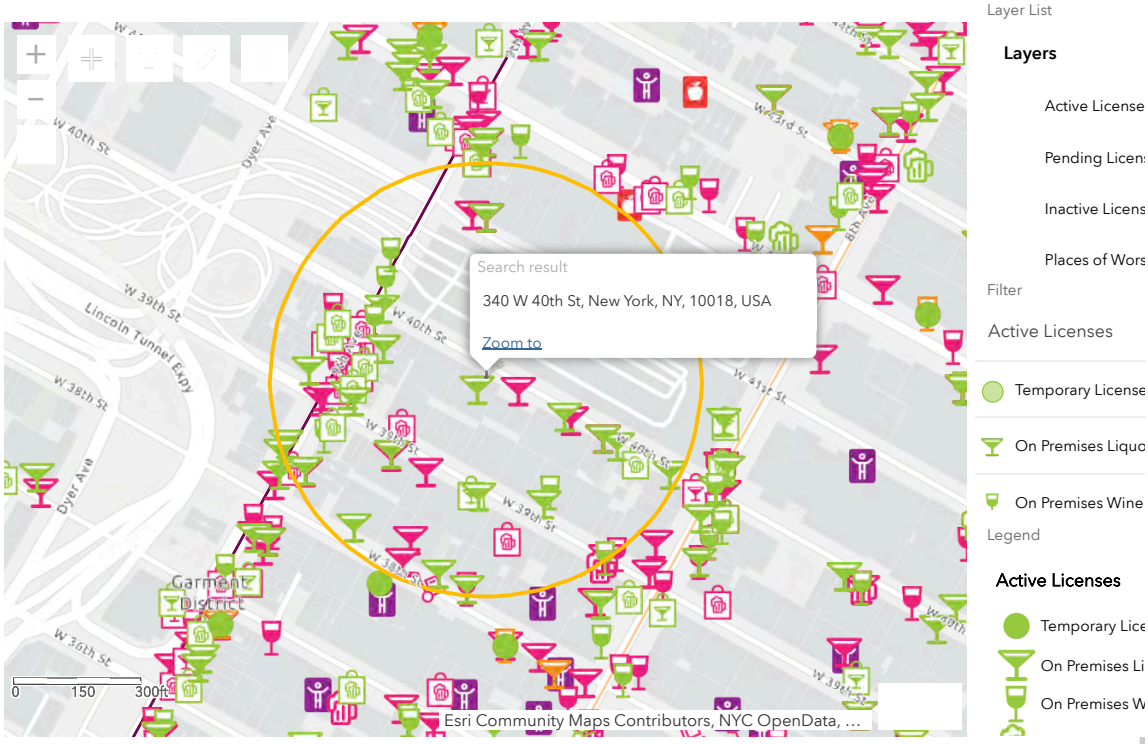
Search for an address or locate on map

340 W 40th St, New York, NY, 10018, USA

Show results within (Feet) 500

0

Active Licenses
334 340 HOTEL MANAGEMENT LLC | Active
Janus Hotel Management Services, LLC | Active
CAA 536 9TH AVENUE CORP | Active
39TH STREET WINE INC | Active
TAMBURI TRATTORIA LTD | Active
NY 39TH ST LLC, NY 39TH ST OPRTG TENANT LLC&TB2-39 | Active
NEW EAST WEST GROCERY INC | Active
TRATTORIA PESCE PASTA RESTAURANT CORP | Active



NYS Liquor Authority Mapping Project (LAMP)

version: 3.0.0

Search By Proximity

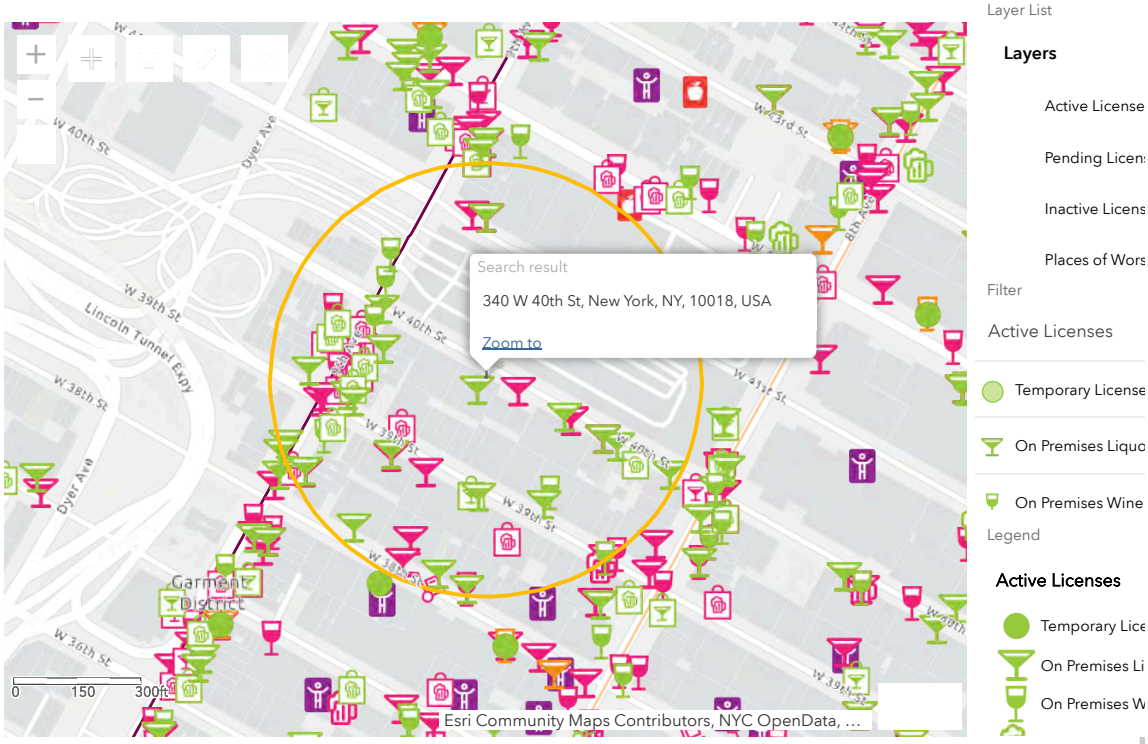
Search for an address or locate on map

340 W 40th St, New York, NY, 10018, USA

Show results within (Feet) 500

0

Active Licenses
BLUE RUIN INC | Active
TRS LLC & REAL HOSPITALITY GROUP LLC AS MANAGER | Active
TIMES SQUARE HOSPITALITY II LLC | Active
OTANI INC | Active
39 & 9TH GROCERY INC | Active
TNN ENTERPRISES LLC | Active
TOP ONE TOP INC | Active
542 TACO LLC | Active



NYS Liquor Authority Mapping Project (LAMP)

version: 3.0.0

Search By Proximity

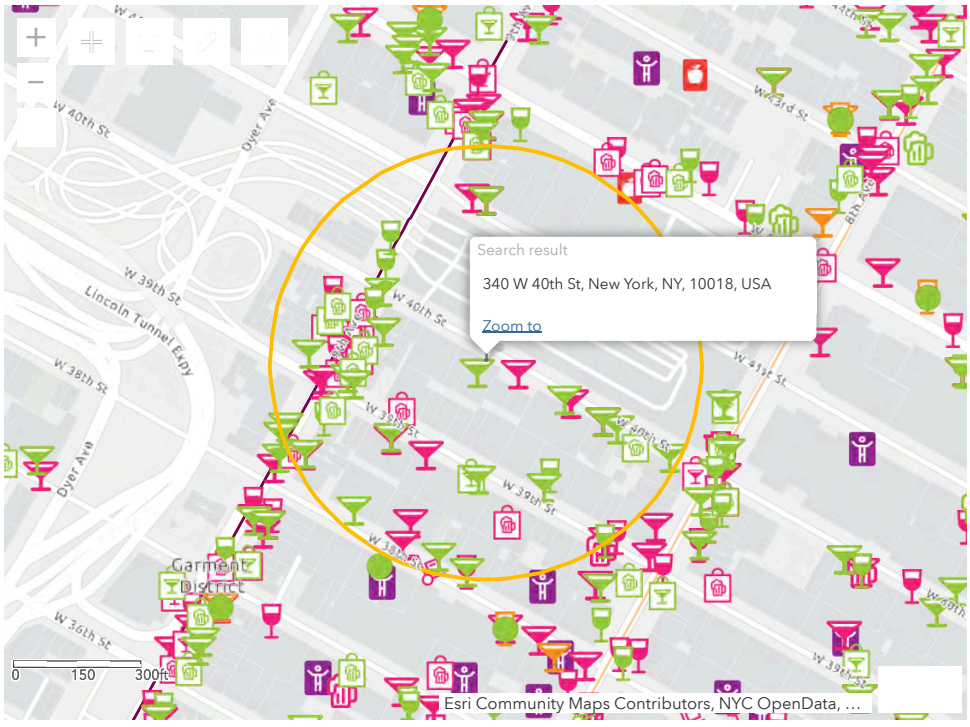
Search for an address or locate on map

340 W 40th St, New York, NY, 10018, USA

Show results within (Feet) 500

0

Active Licenses
TIMES SQUARE HOSPITALITY I LLC | Active
WEST END PIZZA INC | Active
HELLS KITCHEN DELI FOOD CORP | Active
RED EYE NY LLC | Active
522 9TH AVENUE FOOD CORP | Active
NEW YORK SMOKE SHOP INC | Active
HELLS KITCHEN STORE LLC | Active
SMT Four Corp | Active



NYS Liquor Authority Mapping Project (LAMP)

version: 3.0.0

Search By Proximity

Search for an address or locate on map

340 W 40th St, New York, NY, 10018, USA

Show results within (Feet) 500

0

Active Licenses

NITTI GROUP INC, THE | Active

QUADRUM 38 F&B LLC & RHG Midtown LLC | Active

THEORY LOUNGE LLC | Active

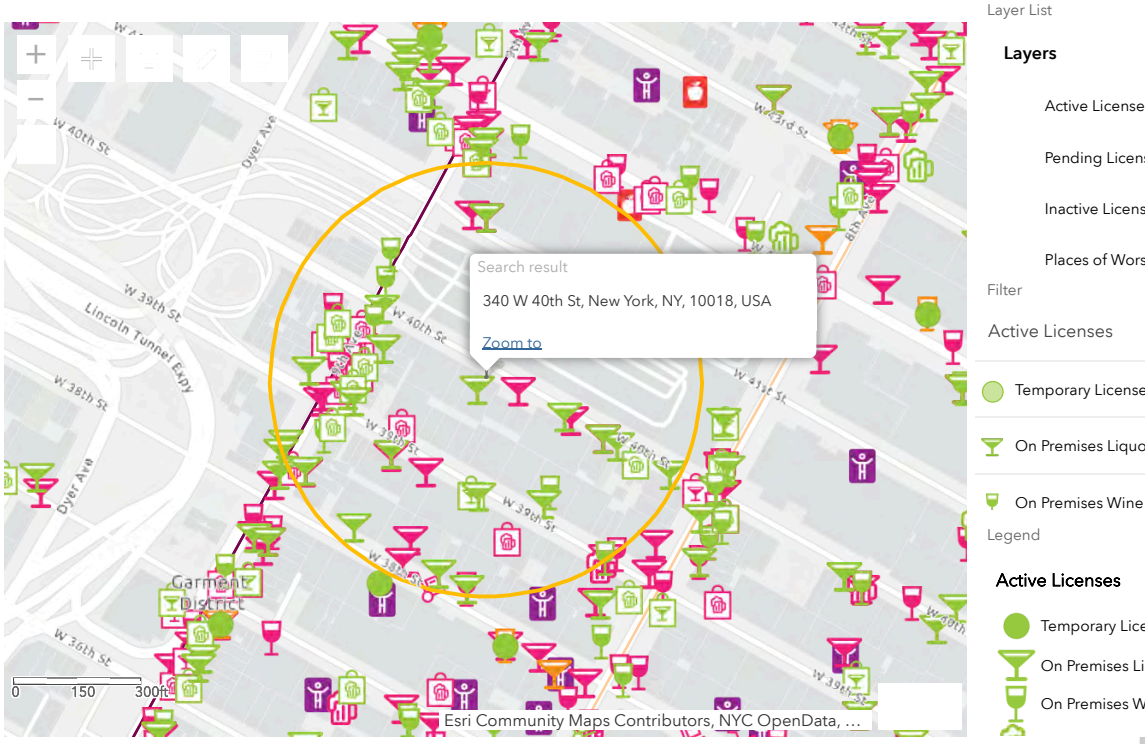
Tippclare LLC | Active

310 GROUP LLC, ALIZ GROUP LLC & DEAR HUDSON LLC | Active

511 9TH COMMERCIAL LLC | Active

COEXIST GAMING LLC | Active

AYA SUSHI INC | Active



FROM: Nero.Lab NY Café Time Square, Corp. ("Applicant")
Nero Lab
340 West 40th Street
New York, New York 10018

DATE: July 1, 2026

TO: Community Board 4, Manhattan

RE: On Premises Hotel Liquor License Application
In Support of «Public Interest» Statement – Response to 500 Ft Radius Issue

Nero.Lab NY Café Time Square, Corp , d/b/a/ Nero Lab (hereinafter the "Applicant" or "Restaurant") is located at 340 West 40th Street, New York, New York 10018 ("Premises").

Applicant has filed the 30-Day Standardized Notice to the local Community Board ("CB") and has been administratively approved to apply for an on premises Hotel liquor license application with the New York State Liquor Authority (the "SLA").

Applicant rented the Premises for a 10 (ten) year term. The Applicant is a cozy restaurant specializing in Roman cuisine and traditional Italian cocktails. Applicant has vast experience in similar businesses, to wit: a location on 5th Avenue and a former location on Wall Stret. Its menu features delicious, inspired Italian dishes from Rome,. Applicant offers a selection of pastas, appetizers, salads, cheeses, cured meats, and a selection of rotating specials. As a restaurant located in a busy Hotel just outside Port Authority Bus Station, strategically located between Penn Station/Madison Square Garden and Times Square, the Restaurant caters also to the tourists guests of the hotel, therefore offers a menu including dishes that are recognized by the vast majority of domestic and international tourists, such as burgers, steaks to mention a few. A handpicked selection of Italian and international wines is available to complement the menu. The restaurant offers a full bar with a signature cocktail menu, where patrons can also enjoy a full dinner. Applicant's restaurant distinguishes itself by offering a unique combination of small plates, handmade pastas, and signature dishes, always utilizing the best and freshest ingredients available. By using simple, fresh and selected ingredients, Applicant is able to offer an uncommon variety of well balanced, genuine and healthy dishes, prepared in a manner to preserve and enhance the natural flavor and nutritional value of the ingredients.

While serving typical Italian and more specifically Roman dishes, the Applicant has tailored well-crafted signature and classic cocktails that would accommodate customers, starting from some of the most renowned Italian cocktails, such as Negroni, Aperol Spritz, and adding a unique twist to the recipes of classic cocktails such as Martini, by adding simple but at the same time flavorful ingredients.

POSITIVE IMPACT

Currently the Premises, where the Restaurant will carry out its eating and drinking operation, are occupied by a similar, although distinguishable establishment; the main distinctive characteristic is that Applicant is bringing its Italian cuisine to the Premises and the surrounding areas. The Restaurant's services of the sophisticated yet traditional central Italian

food, and signature / classic cocktail drinks, will most definitely have a positive impact on the community, including not only the quality and exquisite Roman cuisine introduced in the area; but also the generation of additional revenue (taxes) to the State and employment of individuals from the New York City area, including the neighbours.

The variety of eateries has enhanced the quality of the neighbourhood with its rich history and character. The opening of new eateries has continued to improve upon the quality of the neighbourhood, with the addition of unique gourmet dining experiences with traditional offerings (like the Restaurant's Roman cuisine) that appeal to a wide audience.

The area has been beneficial to both commercial and residential neighbours, providing for a steady increase in both tourism and residential, and enhancing the culture of the community at large.

Considering that most of the customers know such combination of Italian food with signature and classic cocktails; they would request, most certainly, that the Restaurant introduces the services of the alcohol services to the Premises. Clearly, such introduction will make customers enjoy better the atmosphere within the Premises, while they experience a true combination of "Roman" eating experience, and atmosphere.

LEGAL STANDARD

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

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

(a) The number, classes and character of licenses in proximity to the location and in the particular municipality;

(b) Evidence that all necessary permits have been obtained from the state and all governing bodies;

(c) The effect of granting the license on vehicular traffic and parking in proximity to the location;

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

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

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

Each of these factors will be addressed below.

DISCUSSION

(a) The Number, Classes and Character of Licenses in Proximity to the Location and in the Particular Municipality

The Applicant's address is 340 West 40th Street, York, New York 10018. This building is a hotel building facing of the side entrances of Port Authority Bus Station, in proximity to the Garment District in Mid-Town New York and Hell's Kitchen.

The Applicant leased the Premises for a ten-year commercial lease, for the purpose of utilizing the Premises as eating and drinking establishment. Applicant is not increasing the density of on-premises locations in the neighbourhood: the Applicant is merely "re-opening" (re-branding) the Premises, where previous tenants (licensees) were running as an eating and drinking establishment, under a similar Hotel on-premises liquor license.

It is undisputed that there are more than three (3) on-premises establishments within 500 feet of the Premises.[1] However, the neighbourhood is commercial and residential, consisting mostly of offices, businesses, boutiques, hotels, and specialty stores.

According to the NYS "Lamp" map system, within 500 feet of the premises there are the following establishments with a Full Liquor License:

1. *Janus Hotel Management Services, LLC* is located at 342 West 40th Street, approximately 60 feet from the Premises. This establishment is located inside the Distrikt Hotel, a Hiton branded hotel, and is called Collage Bar.

2. *CAA 536 9th Avenue, Corp, d/b/a Tabata*, is located at 540 9th Avenue, approximately 180 feet from the Premises., and according to their website, Tabata is a Japanese restaurant specialized in serving Ramen and dishes of Japanese inspired cuisine.

3. *Tamburi Trattoria LTD d/b/a Mercato*, is located at 352 W 39th St, New York, approximately 213 feet from the Premises. It is an Italian restaurant featuring Southern Italy inspired cuisine, with a predominance, according to their website, of seafood and pastas. It is open Mon–Sunday 11.30am – 12am.

4. *NY 39TH ST LLC, NY 39TH ST OPRTG TENANT LLC&TB2-39 , d/b/a Chi* is located at 492 9th Avenue, approximately 278 feet from the Premises. According to their website, this is a classy Chinese Restaurant featuring typical Chinese food, such as dumplings, chicken, duck, Dim Sum and is open Sunday – Thursday from11:30 AM to 10:15 PM, and Friday – Saturday from 11:30 AM to 10:45 PM.
5. *BLUE RUIN INC , dba Blue Ruin* is located at 538 9th Ave, New York, NY 10018, approximately 267 feet from the Premises, and, according to the information available on-line, is a Dive-Bar open from 12pm to 4am every day.

6. *Otani Inc., dba Aquhito* located at 359 W 39th St., New York, New York 10018, approximately 299 feet from the Premises is, according to its website, a Japanese home style bar in New York, and features, Sochu, Japanese whisky, a nice selection of Sake and some of homemade Japanese recipes.

[1] See attached herein a list of On-Premise Licenses within 500 Feet.

7. *TIMES SQUARE HOSPITALITY II, LLC*, located at 330 West 40th Street, New York, NY, and approximately 305 feet from the Premises, operates a restaurant in the Fairfield Inn Hotel.

8. *TNN ENTERPRISES LLC, dba The Joice Public House*, located at 315 West 39th Street, New York, New York 10018, approximately 320 feet from the Premises is an Irish inspired Pub, featuring typical pub dishes and beverages. According to its website, it's open every day from 11:30am to 12am.

9. *542 Taco LLC dba Taqueria Diana*, located at 524 9th Ave. New York, New York 10018, approximately 325 feet from the Premises is a California inspired Mexican Restaurant.

10. *TIMES SQUARE HOSPITALITY I LLC*, located at 326 W 40th Street, New York, New York, approximately 340 feet from the Premises operates a restaurant within the Four Points by Sheraton hotel.

11. *Red Eye, LLC*, located at 355 West 41st Street, New York, New York, approximately 371 feet from the Premises is, according to its website, a bar, and nightlife venue.

12. *Nitti Group Inc, dba Nittis*, is a typical Italian restaurant located at 523 9th Avenue, New York, New York, approximately 410 feet from the Premises.

13. *Walkinstown Inc. Dba Scallywag's Irish Pub & Restaurant*, located at 508 9th Avenue, New York, New York, approximately 435 feet from the Premises is a classic and typical Irish Pub, offering pub food and beverages.

14. *QUADRUM 38 F&B LLC & RHG Midtown LLC*, located at 351 West 38th Street, New York, New York, approximately 460 feet from the Premises operates a restaurant within the ARLO Midtown hotel.

15. *Theory Lounge, LLC,* located at 331 West 38th Street, New York, New York, approximately 460 feet from the Premises is a sports lounge and bar targeting customers in the areas of Madison Square Garden.

16. *310 GROUP LLC, ALIZ GROUP LLC & DEAR HUDSON LLC,* located at 310 West 40th Street, New York, New York, approximately 480 feet from the Premises operates a restaurant within the Aliz Hotel.

Upon obtaining the full on-premises liquor license, the Restaurant will be open seven days a week, for breakfast, lunch/brunch and dinner, every day from 6am to 11pm. Applicant's menu, submitted with the application, reveals that it is operating as a typical yet innovative Italian restaurant, allowing customers to enjoy Italian inspired meals, made by utilizing selected ingredients. As evidenced above, the majority of the Full Liquor licenses within 500 feet from the Restaurant, are either bars/sports lounges or operate a restaurant within the hotels serving mostly tourists and a part from two traditional Italian restaurants, none offer a similar culinary experience.

(b) Evidence that All Necessary Permits Have Been Obtained or applied for from the State and all Governing Bodies

Applicant emphasizes that the Restaurant is a young and yet traditional Italian inspired restaurant. The Restaurant will not be a night club attracting a late night crowd; and it will implement very low background (recorded) music composed of modern and Italian inspired music to allow patrons a full experience.

Applicant is a responsible and legally compliant business and property owner and will comply with all necessary permits and will abide to all laws and regulations.

(c) The Effect of Granting the License on Vehicular Traffic and Parking in Proximity to the Location

Applicant's Premises have a capacity to accommodate 92 seated patrons and 8 seats at the bar and it will serve Italian inspired food alongside an extensive list of Italian inspired beverages and cocktails. A copy of Applicant's menu is submitted with the present statement.

There is no evidence of parking related issues on this block. There is ample parking, and there would be no notable impact on parking or traffic. There is no reason to expect any change in traffic patterns, parking or noise level upon the addition of the on-premises liquor license to the Restaurant in the same location. Many of the patrons are hotel guests and neighbourhood residents so traffic and parking are not a concern within the community. The premises are strategically located and are easily accessible by subway or bus.

(d) The Existing Noise Level at the Location and Any Increase in Noise Level that would be generated by the Proposed Premises

The Restaurant only has very light background (recorded) music playing for its customers through an electronic device. The music will be mainly composed of Italian and international modern music. Applicant's premises do not feature live music, nor does it intend to do so.

Again, it is stressed that Applicant intends to operate a restaurant with a small bar (10 seats) business, within the hotel, not a night club, lounge, or a dive bar services. There is no dancing or even a dance floor at the Restaurant. Patrons will not be allowed to loiter, and cars would not be permitted to park illegally in the street in front of the Premises. This will be enforced using both staff and personal of the Restaurant, at the main entrance/exit, daily, especially on weekend and busy nights.

(e) The History of Liquor Violations and Reported Criminal Activity in the Premises

There are no liquor violations and no reported criminal activity in the Premises, including previous licensees.

Nevertheless, Applicant has already a solid management plan in place under which takes proactive efforts to offer a more upscale, safer and cleaner experience and to avoid disturbances, violence, fighting, crime, noise, and litter.

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

---------***-------

For all of the reasons set forth above, it is clear that the on-premises full liquor license application applied for with respect to the premises is in the public interest, convenience and advantage of the community. Accordingly, we respectfully request that this Community Board grant the issuance of the new on-premises liquor license to the Applicant.

/CesarArias/

Cesar Arias, Manager

Outlook

Nero Lab Times Square - Liquor License Application

From Alessandro Morandi <amorandi@bilalilaw.com>
Date Wed 2026-07-01 8:47 AM
To Alessandro Morandi <amorandi@bilalilaw.com>
Cc nerolab.ts@gmail.com <nerolab.ts@gmail.com>; Alessandro Morandi <amorandi@bilalilaw.com>
Bcc rjbenfatto@hyhkalliance.org <rjbenfatto@hyhkalliance.org>; pgouris@hyhkalliance.org <pgouris@hyhkalliance.org>; kathleentreat123@gmail.com <kathleentreat123@gmail.com>; mcgee79@aol.com <mcgee79@aol.com>; excom@chekpeds.com <excom@chekpeds.com>; info@clintonhousing.org <info@clintonhousing.org>; jrestuccia2@clintonhousing.org <jrestuccia2@clintonhousing.org>; rmarcano@clintonhousing.org <rmarcano@clintonhousing.org>; bkelley@clintonhousing.org <bkelley@clintonhousing.org>; West43rdStreetNYC@gmail.com <West43rdStreetNYC@gmail.com>; mptenants@gmail.com <mptenants@gmail.com>; marisared22@aol.com <marisared22@aol.com>; west44thnyc@gmail.com <west44thnyc@gmail.com>; twocatsltd@worldnet.att.net <twocatsltd@worldnet.att.net>; hk4546ba@gmail.com <hk4546ba@gmail.com>; w47th48thblock@gmail.com <w47th48thblock@gmail.com>; mariagnys@aol.com <mariagnys@aol.com>; rpimentel@commonground.org <rpimentel@commonground.org>; dsage@commonground.org <dsage@commonground.org>; nkyriacou@yahoo.com <nkyriacou@yahoo.com>; gdclay@att.net <gdclay@att.net>; delores.rubin@att.net <delores.rubin@att.net>; brianscottweber@gmail.com <brianscottweber@gmail.com>; john.mudd@usa.net <john.mudd@usa.net>; ploeb315@aol.com <ploeb315@aol.com>; info@hcc-nyc.org <info@hcc-nyc.org>; west55ba@gmail.com <west55ba@gmail.com>; hk5051@gmail.com <hk5051@gmail.com>; tenants350west51st@gmail.com <tenants350west51st@gmail.com>; hudson.tenants@hotmail.com <hudson.tenants@hotmail.com>; awm3333@me.com <awm3333@me.com>; jessbondy@aol.com <jessbondy@aol.com>; john.waldman@redcross.org <john.waldman@redcross.org>; HellsKBA@gmail.com <HellsKBA@gmail.com>; brianscottweber@gmail.com <brianscottweber@gmail.com>; cressidac@gmail.com <cressidac@gmail.com>; peggychane@gmail.com <peggychane@gmail.com>; ljames@hcc-nyc.org <ljames@hcc-nyc.org>

1 attachment (212 KB)
340 W 40th Street - Nero Lab NY Cafe Time Square Corp - Notice.pdf;

Dear Sir/Madam:

My name is Alessandro Morandi, and I am the attorney for Nero.Lab NY Café' Times Square Corp., dba Nero Lab.
My client is in the process of applying for a Hotel Liquor license at the premises located at 340 West 40th Street, and will appear in front of the SLA committee on August 11th, at 6:30pm

Hours of operations will be 6am to 11pm, Monday through Sunday.
Background music will be the only type of music played in the premises.
There will be no sidewalk or roadway café expansion of the license, as this will be for the restaurant inside the Delta Times Square hotel.

For your ease of reference, please find enclosed the Public Notice with respect to this matter.

We will be attending next month's meeting of Manhattan Community Board 4 to present the application and answer questions.

Should you have any questions or wish to speak before then, we would be happy to meet in person or virtually.
In addition, if there are any other individuals or groups who you believe would be interested in speaking with us before the Community Board meeting, we would
welcome their names and contact information.

Sincerely,

—-

Alessandro Morandi, Esq.
Bilali & Associates, LLC
250 E 63rd St., Ste 14D
New York, New York 10065

Tel: (201) 532-0027
Fax: (646) 480-2185
amorandi@bilalilaw.com
www.bilalilaw.com