

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT Bocca 2 Corp.		DOING BUSINESS AS (DBA)					
STREET ADDRESS 635 9th Avenue		CROSS STREETS West 44th St and West 45th St.					
OWNER	NAME: Robert Malta	ATTORNEY	NAME: Rosa m Sanchez				
	PHONE: 212-262-2525		PHONE: 646-619-1166				
	FAX: 312-245-5662		FAX: 646-365-8233				
MANAGER	NAME: TBD	LANDLORD	NAME: 635 9th Avenue				
	PHONE:		PHONE: 212-874-0035				
	FAX:		FAX:				
DESCRIPTION OF BUSINESS							
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization -- Members Only) <input type="radio"/> Other (Explain): _____					
Method of Operation:		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): _____					
License Type:		<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer					
APPLICATION TYPE (check one)		<input type="radio"/> New					
		Has applicant owned or managed a similar business?		YES	NO		
		What is/was the name of establishment?					
		What is/was the address of the establishment?					
		What were the dates the applicant was involved with this former premise?					
		<input checked="" type="radio"/> Transfer		What is the prior license #?		1029876	
				What is the expiration date on the prior license?		9-30-13	
				Are you making any alterations or operational changes?		YES	<input checked="" type="radio"/> NO
				If alterations or operational changes are being made, please attach the plans to this form.			
		<input type="radio"/> Alteration		What is the current license #?			
What is the expiration date on the current license?							
Please describe the nature of the alterations and attach the plans							

OPERATIONAL ISSUES

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS	Operation	12pm-4pm	12pm-4pm	12pm-4pm	12pm-4pm	12pm-4pm	12pm-4pm	12pm-4pm
	Music	12pm-4pm	12pm-4pm	12pm-4pm	12pm-4pm	12pm-4pm	12pm-4pm	12pm-4pm
	Kitchen	11am-3:30pm	11am-3:30pm	11am-3:30pm	11am-3:30pm	11am-3:30pm	11am-3:30pm	11am-3:30pm

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	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 Bars	Number of Seats	Number of Tables
	90	90	22	60	0	1	14	0	0

How many floors are there? What is the capacity for each floor? (please respond in space provided)	<input checked="" type="radio"/>	3-4	5+	ground floor - Restaurant Basement - Storage
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	<input checked="" type="radio"/> NO	N/A	
Will applicant have bottle service?	YES	<input checked="" type="radio"/> NO	N/A	
Will you be hosting private parties and promotional events? (occasionally)	<input checked="" type="radio"/> YES	NO	N/A	Baptisms Bar mitzva, corp. events
Will outside promoters be used?	YES	<input checked="" type="radio"/> NO	N/A	
Will the security plan submitted be implemented?	YES	<input checked="" type="radio"/> NO	N/A	
Will State certified security personnel be used?	YES	<input checked="" type="radio"/> NO	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	<input checked="" type="radio"/> YES	NO	N/A	
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	<input checked="" type="radio"/> YES	NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	<input checked="" type="radio"/> NO	N/A	
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	NO	<input checked="" type="radio"/> N/A	
Will applicant provide contact information to neighbors and respond to complaints that arise?	<input checked="" type="radio"/> YES	NO	N/A	
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	<input checked="" type="radio"/> YES	NO	N/A	

If you plan to have music, what type(s)? **BACKGROUND** LIVE MUSIC DJ ipod, soft music

BUILDING DESIGN

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> N/A	
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)	<input checked="" type="radio"/> YES	NO	N/A	

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="radio"/> NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	<input checked="" type="radio"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	<input checked="" type="radio"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<input checked="" type="radio"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	<input checked="" type="radio"/> N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	<input checked="" type="radio"/> N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	<input checked="" type="radio"/> N/A

LOCATION & ZONING			
Primary Zoning District:		Overlay (If Applicable):	N/A
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	N/A Clinton
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	<input checked="" type="radio"/> NO	N/A letter of no objection Applied for
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	<input checked="" type="radio"/> NO	N/A premises has been continuously licensed since 1993
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO	N/A
Are your plans filed with DOB?	yes	<input checked="" type="radio"/> NO	N/A to be filed after CB appearance.
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	N/A	
	# 2		
	# 3		

ADDITIONAL STIPULATIONS: (Office Use Only)

Method of Operator will not change

ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation

Denial Approval

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Community Associate


Lisa Daglian
CB4 BLP Committee Co-Chair

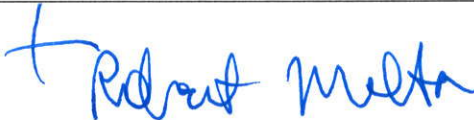

Paul Seres
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE





SIGNATURE OF APPLICANT

Tuesday,
March 12, 2013

DATE

WINE BY THE GLASS

Vini Bianchi	Glass	Bottle	Taste(3oz)
801 Gavi Formai Bergoglio 2011 Piemonte	14.00	52.00	8.00
802 Kerner Strasshofi 2011 Alto Adige	14.00	52.00	8.00
803 Soave La Cappuccina 2011 Veneto	10.00	36.00	6.00
804 Tocai Pinelato Bolzano 2011 Friuli	12.00	44.00	7.00
805 Pinot Grigio Vignali 2011 Friuli	12.00	44.00	7.00
806 Pinot Grigio Molino A Venio 2011 Sicilia	10.00	38.00	6.00
807 Riesling "Assalto" San Michele 2011 Alto Adige	14.00	52.00	8.00
808 Chardonnay Arco della Luna 2008 France	14.00	52.00	8.00
809 Chardonnay "Arco del Cerro" Ardore 2011 Toscana	14.00	52.00	8.00
810 Sauvignon Blanc Dorzio 2011 Campania	14.00	52.00	8.00
811 Pinelongo Carino Dorzio 2011 Campania	12.00	42.00	7.00
812 Vermentino Di Sardegna Crastoni 2011 Sardegna	12.00	42.00	7.00
813 Etna Bianco "Assalto" Dorzio 2011 Sicilia	13.00	50.00	8.00

Vini Spumante	Glass	Bottle	Taste(3oz)
814 Prosecco "Levi" Biadè	12.00	44.00	7.00
815 Prosecco Rose "Levi" Biadè	14.00	48.00	8.00
816 Moscato D'Asti "Sere" Marengo 2011 Piemonte	10.00	44.00	7.00
817 Lambrusco "Seco" Emme Medici 2011 E. Romagna	12.00	44.00	7.00
818 A NICE CHAMPAGNE			

Vini Rosati	Glass	Bottle	Taste(3oz)
819 Aglianico Rosso "Demazano" Luigi Masi 2011 Campania	14.00	52.00	8.00
820 Rose Chateau Montand covey de Provence 2011 France	12.00	44.00	7.00

Vini Rossi	Glass	Bottle	Taste(3oz)
821 Barbera d'Alba Paganè 2007 Piemonte	14.00	44.00	7.00
822 Barbera d'Alba Corsin 2010 Piemonte	13.00	52.00	7.00
823 Nebbiolo Langhe "Masse" 2011 Piemonte	13.00	54.00	8.00
824 Pinot Nero Alzavolo "Terrazze" 2011 Lombardia	12.00	44.00	7.00
825 Valpolicella Classico "Venturini" 2010 Veneto	14.00	46.00	7.00
826 Merlot Dorzio 2011 Friuli	14.00	52.00	8.00
827 Malbec "Reserva Gougenheim" 2009 Argentina	17.00	44.00	7.00
828 Cabernet Sauvignon "Ministry of The Vineyard" 2009 CA	18.00	52.00	7.00
829 Chianti Coll' Senese Frata Dolceto 2010 Toscana	13.00	44.00	7.00
830 Chianti Classico "Baccanelli" 2008 Toscana	13.00	44.00	7.00
831 Super Tuscan Marengo Fantasia Del Cerro 2008 Toscana	14.00	54.00	8.00
832 Super Tuscan "Lucene" Luce Della Vite 2008 Toscana	18.00	68.00	10.00
833 Montepulciano D'Abruzzo "Meca" Talamonti 2010 Abruzzo	14.00	38.00	8.00
834 Montepulciano D'Abruzzo "Tre Saggi" Talamonti 2008 Abruzzo	15.00	38.00	8.00
835 Montepulciano Tenute Rubino 2010 Puglia	11.00	40.00	6.00
836 Primitivo "Punta Aquila" Tenute Rubino 2010 Puglia	13.00	52.00	7.00
837 Nero d'Avola "Demati" Camporeale 2010 Sicilia	12.00	44.00	7.00
838 Cileggiato "Pudati" Fiore 2010 Sicilia	14.00	50.00	8.00
839 Ripappato "Fai Nobile" 2010 Sicilia	15.00	52.00	8.00

Bevande	Glass	Bottle	Taste(3oz)
839 Barberesco "Rio Sardo" Masse 2008 Piemonte	21.00	84.00	12.00
840 Barolo Terre Del Barolo 2007	18.00	68.00	10.00
841 Barolo "San Piero" Ruggieri Corina 2007 Piemonte	26.00	96.00	14.00
842 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
843 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
844 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
845 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
846 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
847 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
848 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
849 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
850 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
851 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
852 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
853 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
854 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
855 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
856 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
857 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
858 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
859 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
860 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
861 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
862 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
863 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
864 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
865 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
866 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
867 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
868 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
869 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
870 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
871 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
872 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
873 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
874 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
875 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
876 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
877 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
878 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
879 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00
880 Cabernet Sauvignon "Montepulciano" Dorzio 2007 Friuli	24.00	88.00	13.00



ANTIPASTI

- Calamari Friti 14**
Fried Calamari
- Gamberoni 17**
Steamed Jumbo Shrimp
Served with Sauce
- Polipo Grigliato 18**
Grilled Octopus, Served with Potato Salad
- Tortino Di Granchio 16**
Crab Cake with Wild Mushroom Salad
- Involtini Di Melanzane E Ricotta 12**
Eggplant, Impured with Ricotta, Mozzarella
- Quaglia E Polenta 16**
Sausage Stuffed Quail Served with Polenta in a Sausage Reduction Sauce
- Corze Al Vino Bianco 15**
Meatballs with Garlic in a White Wine Broth

ASSAGI

- Branchea Ai Funghi 12**
Truffle, Breadcrumbs, Wild Mushrooms and Middle Oil
- Alfabetti Mishi 17**
Taste of Curry Meats, Chef's Choice
- Parmigiani Misi 17**
Taste of Four Cheeses, Honey, Fig Jam, Chef's Choice
- Arancini Bocca Di Bacco 11**
Italian Style Sausage Rice Balls
- Crostini Misi 11**
Taste of Mixed Crostini, Chef's Choice
- Polpette Al Pomodoro 10**
Classic Meatballs in Tomato Sauce
- Prosciutto Di "San Daniele" 16**
Bresaola Label "San Daniele" prosciutto with Gardeniera Vegetable
- Parmigiano Reggiano Piattini 13**
San Daniele Tomato Marinade

INSALATE

- Insalata Di Sgionone 11**
Warm Seasonal Vegetables, Nona Elibio Vinaigrette, Ricotta Salata Cheese
- Insalata Barbabietole Rosse 12**
Roasted Red Beets, Spring Beans, Hardboiled Quail Cheese, Raspberry Vinaigrette
- Insalata Bocca Di Bacco 11**
Pork Cheese, Roasted Tomato, Arugula, Sweet Pepper, Black Olives
- Insalata Mista 11**
Bresaola, Green Apple, Almonds, Sherry Vinaigrette
- Insalata Tradizionale Caesar 12**
Traditional Caesar Salad
- Bresaola E Pere 13**
Arugula, Impured Bresaola, Rose Pear, Parmesan Cheese, Balsamic Vinaigrette
- Insalata Tre Colori 13**
Feta Cheese, Arugula, Radicchio Rosso, Mushroom, Lemon Dressing
- Capriccio Di Manzo 13**
Beef Carpaccio, Arugula, Shaved Parmesan, Lemon Dressing

PASTE

- Orecchiette In Salsa Di Ragni D'Agnello 18**
Lamb Ragù Sauce
- Cavatelli Di Grano Arso 20**
Braised White Cavatelli, Italian Sausage, Charred Mushrooms
- Petruccine Alla Bolognese 17**
Homemade Meat with a Traditional Meat Sauce
- Spaghetti Amatriciana Sgogliata 18**
Spaghetti, Tomato, Sausage, Bacon, Onion, Cheese
- Gnocchi Alla Sorrentina 17**
Fried Chopped Tomato, Basil, Ricotta, Mozzarella
- Tortellini Ricotta E Spinaci 17**
Fried Ricotta and Spinach Tortellini, Butter Sage, Green Asparagus, Parmesan
- Tagliatini Neri Con Granchio 21**
Homemade Spicy Ink Pasta, Jumbo Lump Crab Meat, Baby Arugula, Fresh Tomato
- Ravioli Di Pesce 20**
Mince seafood, Vegetables, Brandy Sauce
- Garganelli All' Orobisacco 20**
Braised Veal Ossobuco Sauce
- Pasta Gorgonzola Noce E Pistacchi 15**
Gorgonzola Cheese, Green Peas, Walnut

SECONDI

- Deniche Con Corze E Vongole 24**
Pan-Seared Red Shrimp, Mozzarella, Clams, White Wine, Saffron
- Coda Di Rospo Alla Livornese 20**
Seared Neck Pork, Tomato Sauce, Kalamata Olives
- Salmone Bocca Di Bacco 24**
Oven Roasted Salmon, Caramelized Onion, Fresh Beans, Balsamic, Reducetion
- Branzino Grigliato 24**
Grilled Branzino, Roasted Potatoes, Breadcrumbs, Olive Oil
- Sinco D'Agnello 21**
Herbed Roasted Lamb Shank, Fried Onions, Marshbed Potatoes
- Costolete D'Agnello 27**
Grilled Lamb Chops, Balsamic Reducetion, Sauce, Marshbed Potatoes
- Tagliata Al Tagliere 28**
Grilled Angus Sirloin Steak, Sautéed Reducetion Sauce, Roasted Potatoes
- Polle Al Rosmarino 20**
Roasted Free-Range Chicken, Marshbed Potatoes, Breadcrumbs, Rosemary Sauce
- Costolete Di Manzo 23**
New York Strip, Caramelized Vegetables
- Costata Di Manzo Brasata 19**
Braised Beef Short Ribs, Sausage, Cauliflower

ZUPPE

- Minestrina Con Orzo E Fagioli 7**
Red Bean, Barley Soup
- Zuppa Di Fave 7**
Creamy Fava Bean Soup, Spinach, Mushroom, Goat Cheese
- Zuppa Di Cipolle 7**
Classic Onion Soup

CONTORNI 6

- Roasted Potatoes**
- Mashed Potatoes**
- Broccoli**
- Broccoli Rabe**
- Spinach**
- French Beans**

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- Spinach**
- French Beans**

CHEF: Kristin Sillman

BOTTLE LIST

VINI BIANCHI

Piemonte/Liguria

101	Changre Terre 2011 Liguria	54
102	Chardonnay "Sbrander" Colombo Piemonte	44
103	Chardonnay "Pada" Negera 2009	52
104	Gavi di Gavi "Balen" Casolari Bergoglio 2010 Piemonte	46
105	Pignolo A. Malcora 2010 Liguria	36
106	Vernando "Almugueser" La Ghiana 2011 Liguria	50

Alto Adige / Friuli

110	Kerner Strasserhof 2011	52
111	Gewürztraminer Elena Welch 2010	48
112	Gruener Veltliner 2011 Valle Isarco	45
113	Müller Thurgauer Elena Welch 2011 Alto Adige	58
114	Chardonnay Darrigo "Razquet" 2010 Friuli	72
115	Sauvignon Bianco/Pino Grigio "Der Ufer" Bertani 11 42	72
116	Tocai Friulano "The Bass" Ronco del Gales 2009 48	48
117	Cano Bianco R. Gialdi/Tocai/Sauv. Bianco/Riesling 10 42	42
118	Pino di Grigio Barbanera 2011	36

VINI ROSSI

Piemonte

301	Dolcetto d'Alba Musso 2010	38
302	Dolcetto d'Alba Ruggieri Corsini 2010	52
303	Dolcetto d'Alba "Tre vigne" Venti 2010	54
304	Dolcetto d'Alba "Vigneto Manaberto" Carai 08	60
305	Nebbiolo "Langhe" Canina del Pino 2010	46
306	Nebbiolo "Pernice" Venti 2009	58
307	Barbera d'Alba Musso 2008	42
308	Barbera d'Alba "Aremuzan" Ruggieri Corsini 2009 58	58
309	Barbera d'Alba "Tre Vigne" Venti 2010	54
310	Cabernet Sauv. "Sanvic" la Barberchia 2000	108
311	Barbaresco "Bo Sorolo" Musso 2008	84
312	Barbaresco "Ovello" Produttori del Barbaresco '07 128	108
313	Barbaresco "Ovello" Cantina del Pino 2003	108
314	Bacola "Cannubi" Danilino 2004	118
315	Bacola "Bramat" Caretto 2007	220
316	Bacola Pratielli Altesanidada 2007	112
317	Bacola "Castiglione" Venti 2008	106
318	Bacola Ruggieri "San Pietro" Corsini 2007	96
319	Bacola "Villero" Paganari 2004	88
320	Passo Nero "Apertura" Colombo 2011	52
321	"Almugueser Rosso" Tenuta La Ghiana 09 Liguria	42

129	Pino di Grigio "Dorigo" 2011	48
130	Ribolla Gialla "Dorigo" 2011	46

Toscana / Abruzzo

141	Chardonnay "Domenico" Annarici 2011 Toscana	42
142	Tedesco d'Abruzzo "Terzi" Talamoni 2011 Abruzzo	36

Campania/Sardegna/Sicilia

151	Pino Langi "Malfini" Kratos' 2010 Campania	46
152	Falanga "Campi Pignoli" Cantina Iloro 11 Campania	48
153	Pino Di Avellino Pietracupa 2010 Campania	62
154	Greco Di Tufo Pietracupa 2010 Campania	66
155	Vernandina "Domenico" Pietracupa D'Esana 11 Sardegna	38
156	Vernandina "Naso" "Pentosa" Ferruccio Deiana 10 Sardegna	36
157	Pino Bianco "Solonardi" 2011 Sicilia	56
158	Moscato Bianco "Saliperti" Annata Sicilia (Orange & Dry) 52	52

Alto Adige

331	Schizoa Valle Isarco 2011 Alto Adige	42
332	Langrenn Elena Welch 2011 Alto Adige	32

Trentino

341	Pino Nero Maso Pelli 2009	52
342	Cab. Sauvignon "Fiore di Chiesgo" La Vigne 05	108

Veneto

351	Veduggiata Ripasso "Semenone" Aldo Venturini 09 52	52
352	Veduggiata Superiore Roccato Grassi 2008	72
353	Amarone Classico Roccato Grassi 2007	164
354	Amarone "Compensat" Venturini 2005	108
355	Amarone Classico Allegri 2007	148
356	Amarone Le Silette 2007	98
357	Carmenere/Osseta "Campo Bari" La Cappuccina '07 54	54
358	Cab. Nero/ Cab. Franc/Merlot "Cape di Sesto" Vengozzi '05	96

BOTTLE LIST

Frutti		
181	Schioppettino Dorigo 2010	58
182	Rubisco dal Pedemonte Rosso Dorigo 2003	66
183	Cabernet Franc Dorigo 2011	46
184	Pignolo Dorigo 2003	140
185	Pino Nero Beltrame 2010	38
186	Tazzolenghe Beltrame 2004	58

Emilia Romagna

391	Barbica Bonarda "Vignamonte" Guarnati "La Tosa" 10 58	58
392	Sangiovese di Romagna "Vigneto Prigneto" Nespoli 10 42	42

Toscana

401	Rosso di Montepulciano "La Calonica" 2011	38
402	Chianti "Colli Senesi" Poggio Salmi 2010	36
403	Chianti Classico Riserva "Baccarelli" 2007	34
404	Chianti Classico Riserva "Carpasano" Capata 07 68	68
405	Cabernet Sauvignon/Merlot "Il Grandi" Mola 09 45	45
406	Vino Nobile di Montepulciano Riserva La Calonica 07 68	68
407	Vino Nobile di Montepulciano Corte alla Hora 09 54	54
408	Rosso di Montalcino "La Toga" Tenuta Curtina 05 64	64
409	Brunello Di Montalcino "La Gode" 2006	102
410	Brunello di Montalcino "La Toga" Tenuta Curtina '07	67
411	Brunello di Montalcino "Bacco" La regina Tenuta Curtina '07 195	195
412	Brunello di Montalcino Campogiovanni 2007 116	116
413	Super Tuscan "Rosso del Pesano" La Pieve 2006 53	53
414	Super Tuscan "Campo del Basso" P. Savi 2007 92	92
415	Super Tuscan "Luca" Luca della Vite 2007 185	185
416	Super Tuscan "Grifone" La Calonica 2009 98	98
417	Super Tuscan "Tignanello" Annarici 2008 294	294

Marsica/Abruzzo/Basilicata/Puglia

441	Sangiovese "Trampilli" Serragrossa 2008 Marsica	66
442	Sangiovese/Merlot/Cab. Franc "Mascari" Serragrossa '10 Marsica	38

Abruzzo

443	Montepulciano "Diabruzzo" Marina Cenci 2006 Abruzzo	60
444	Montepulciano "Diabruzzo" Villa Lermana 2005 Abruzzo	162
445	Montepulciano "Diabruzzo" Mandarino 2008	72

Basilicata/Puglia

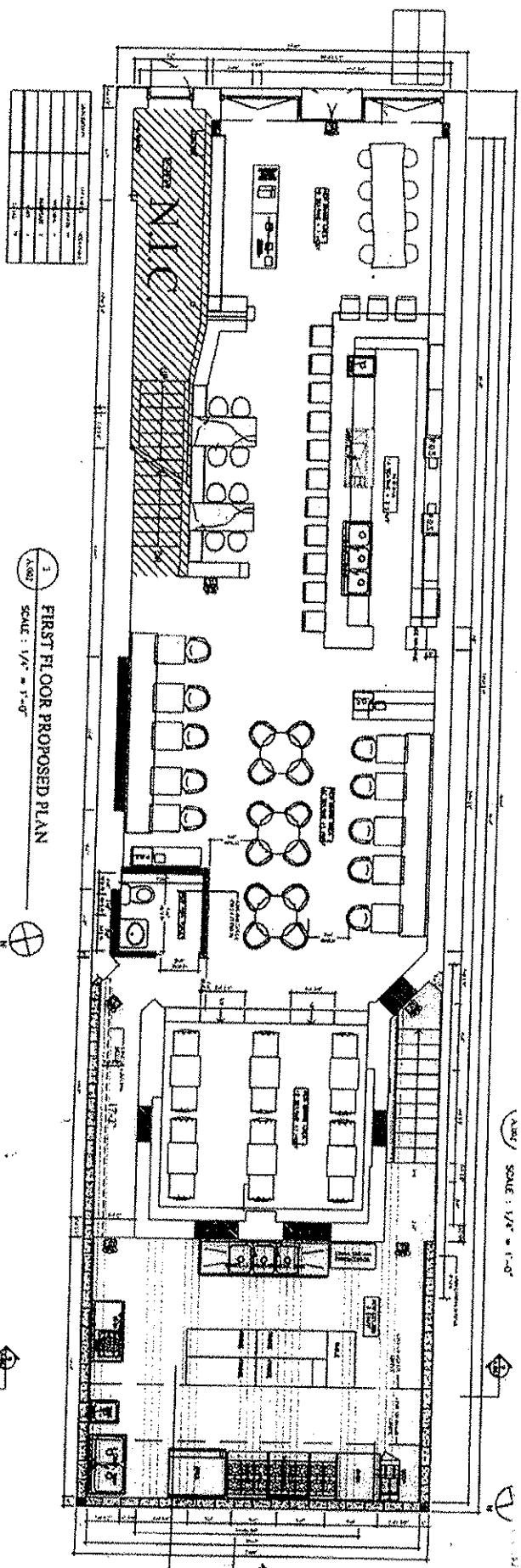
446	Aglianico del Vulture "E.L.U.S.I." 2005 Basilicata	68
447	Aglianico/Malvasia Nera "Vernandina" Rossi "Bibbi" 08 Puglia	38
448	Brunello Rosso "Faddice" T. Rubino 2007 Puglia	48
449	Primitivo "Vissello" T. Rubino 2007 Puglia	62
450	Susurramello "Torre Terzi" T. Rubino 2007 Puglia	90

Campania/Sardegna		
461	Taurasi Pietracupa 2005	130
462	Aglianico "Cento" Langi Malfini 2006 Campania	92
463	Aglianico/Pedemonte "Pino Rosso" Mareo Ciano '09 Campania	42
464	Canonica/Cargnana "Maso" Deiana '02 Sardegna	112

Sicilia

501	Nero d'Avola "Domest" Camporeale 2010	44
502	Nero d'Avola "Nero Capitano" FaNobilita 2006	54
503	Nero d'Avola "Carna" Annata 2006	72
504	Syrac "Kala" Camporeale 2009	60
505	Frappato FaNobilita 2010	52
506	Etna Rosso "San Lorenzo" Girolamo Russo 2008 106	106
507	Cerasuolo di Vittoria FaNobilita 2009	52
508	Rosso Soprano Palati 2009	88
509	Palati Fano 2007	180

RED denotes Tre Bicchieri • Vintages are subject to change



NO.	DESCRIPTION	QTY.	UNIT	REMARKS
1
2
3
4
5
6
7
8
9
10

1
ASB
FIRST FLOOR PROPOSED PLAN
SCALE: 1/8" = 1'-0"



SCALE: 1/8" = 1'-0"

List of establishments within 500'

Restaurant & Café Corp.
d/b/a Café Tartare
653 9th Avenue
New York, NY 10036
OP 1187523

RW 1266162
Romcargio LLC
d/b/a Tartina
653 9th Avenue
New York, NY 10036

OP 1174475
Yum Yum Bangkok Corp.
650 9th Avenue
New York, NY 10036

OP 10280389
650 Restaurant Inc.
d/b/a Mercury Bar & Grill
659 9th Avenue
New York, NY 10036

OP 1028038
656 Ninth Avenue Pub Corp.
d/b/a Cleo's Ninth Ave Saloon
656 9th Avenue
New York, New York 10036

OP 1242780
Breeze NYC Restaurant LLC
661 9th Avenue
New York, New York 10036

OP 1221678
Ninth Ave Kitchen Corp.
d/b/a Yum Yum Too
662 9th Avenue
New York, New York 10036

OP 1119571
Dana's LLC
630 9th Avenue
New York, New York 10036

OP 1027874
Ninth Avenue Saloon Inc.
d/b/a Rudy's Bar & Grill
627 9th Avenue
New York, NY 10036

Ponente LLC
d/b/a Nizza
628 9th Avenue
New York, NY 10036
OP 1184275

OP 1250642
Shny Restaurant Group LLC
d/b/a Southern Hospitality
643-645 9th Avenue
New York, NY 10036

OP 1180200
667 9th Ave Rest Corp.
d/b/a Riposo
667 9th Avenue
New York, NY 10036

OP 1266958
Pho 66 Inc.
673 9th Avenue
New York, NY 10036

OP 1244099
Bass Organics LLC
d/b/a Zigolini's
675A 9th Avenue
New York, New York 10036

OP 1027886
Paradiso Inc.
d/b/a Hell's Kitchen
679 9th Avenue
New York, NY 10036

OP 1181500
G Cubed Corp.
d/b/a The Ritz Bar & Lounge
369 West 46th Street
New York, New York 10036

OP 1179378
AA Firebird LLC
d/b/a Firebird Restaurant
365-367 West 46th Street
New York, NY 10036

OP 1148229
363 West 46th Street Tavern Inc.
363 West 46th Street
New York, NY 10036

OP 1027795
Erminia Restaurant Corporation
361 West 46th Street
New York, NY 10036

OP 1027891
Pola Restaurant Inc.
d/b/a Becco
355 West 46th Street
New York, NY 10036

OP 1027844
La Buca Rest Corp.
d/b/a True Blue
349 West 36th Street
New York, New York 10036