

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME Maritima LLC		DOING BUSINESS AS (DBA) La Sirena	
STREET ADDRESS 88 9th Avenue, New York, NY		CROSS STREETS 9th Avenue and West 16th Street	ZIP CODE 10011
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Mario Batali	ATTORNEY/ REPRESENTATIVE	NAME: Arielle J. Albert
	PHONE: 212-995-9559		PHONE: 212-370-3744
	EMAIL: N/A		EMAIL: aalbert@dmppc.com
MANAGER	NAME: Jeffrey Katz Managing Partner	LANDLORD	NAME: Richard Born
	PHONE: 212-977-6096		PHONE: 212-247-3900
	EMAIL: jkatz@lasirena-nyc.com		EMAIL: N/A
APPLICATION TYPE (Check One)			
<input type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input type="radio"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?	YES	NO
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input checked="" type="radio"/> Alteration	What is the current license # and expiration date?	Serial No.: 1285144	Expiration 12/31/2017
	<i>Please list/describe the nature of all the changes and attach the plans:</i> Applicant will add bar to its currently licensed premise. Additionally, Applicant will expand its licensed premise to add cabana space directly above and accessible from currently licensed area. Cabana space is currently licensed to Hudson River Inn LLC and operated by Applicant. Hudson River Inn LLC will surrender its license upon SLA approval of Applicant's application.		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization - Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	YES	<input checked="" type="radio"/> NO	Applicant will file Alteration Application with SLA as soon as permitted by law.
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	YES	<input checked="" type="radio"/> NO	Premise is located within 500 feet of three or more on-premises liquor establishments but 500 Foot Rule does not apply to Alteration Applications.
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	NO	

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

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	6:00 am-2:00am	6:00 am-2:00am	6:00 am-2:00am	6:00 am-2:00am	6:00 am-2:00am	6:00 am-2:00am	6:00 am-2:00am
	Kitchen	N/A	N/A	N/A	N/A	N/A	N/A	N/A
	Music	12:00 pm - 12:00am	12:00 pm - 12:00am	12:00 am - 12:00pm	12:00 am - 12:00pm	12:00 am - 12:00pm	12:00 am - 12:00pm	12:00 am - 12:00pm
If you plan to have music, what type(s)? (Circle all that apply)		<input checked="" type="checkbox"/> BACKGROUND		<input checked="" type="checkbox"/> LIVE MUSIC	DJ	JUKE BOX	KARAOKE	

OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	474 for entire premise	474	160	328	1	21	25
OUTSIDE <i>(Other than sidewalk café)</i>	N/A	474	72	154		1	0
SIDEWALK CAFÉ							

How many floors are there? What is the capacity for each floor? Two (2)

How frequently will the owner(s) be at the establishment? At least one license Principal is at the establishment on a daily basis.

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?	YES	<input checked="" type="radio"/> NO	
Will applicant have bottle or table service for beverage alcohol?	YES	<input checked="" type="radio"/> NO	
Will you be hosting private, promotional or corporate events?	<input checked="" type="radio"/> YES	NO	
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="radio"/> NO	
Will you have a security plan? If, yes please attach.	YES	<input checked="" type="radio"/> NO	
Will security plan be implemented?	YES	NO	N/A
Will State certified security personnel be used?	YES	NO	N/A
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	NO	N/A
Will applicant be using delivery bicycles? If yes, how many?	YES	<input checked="" type="radio"/> NO	
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	YES	NO	N/A
Where will delivery bicycles be stored during the day when not in use?			N/A

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	The premise is locate in the Hudson Yards Special District and Special West Chelsea District.
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Certificate of Occupancy in place.
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Public Assembly permit in place.
Are your plans filed with DOB?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	N/A

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	Applicant notified all organizations listed on chart provided by Manhattan Community Board 4 titled "Chelsea Block Associations- Tenant Associations - Community Groups -2016" except for those listed without an e-mail address.	
	# 2		
	# 3		
	# 4		
	# 5		
	Please provide dates when applicant met with the groups listed above.		Notice invited Community Groups to meet with applicant. As of today, only Miguel Acevedo of Robert Fulton Houses requested a meeting which we are working to schedule. Applicant will provide updated list prior to hearing.
Who was your contact person at each group you met with?		See above.	
When did applicant post the notice that was provided?		Sign was posted on April 18, 2017.	
Where did applicant post the notice that was provided?		Sign is posted on front entrance door to premises.	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input type="radio"/> YES	<input checked="" type="radio"/> NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input type="radio"/> YES	<input checked="" type="radio"/> NO

BUILDING DESIGN			
State the name and type of business previously located in the space.		Applicant currently is currently licensed for the portion of the premise where it seeks to add a bar. Hudson River Inn LLC currently holds a liquor license for the cabana spaces that Applicant seeks to add to its premises - note that Applicant already operates this space for Hudson River Inn LLC.	
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Hudson River Inn LLC & Maritima LLC MGR d/b/a La Sirena/ Maritime Hotel currently holds a license to the cabana spaces (serial no. 1130445)
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant use a storm enclosure?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	<input checked="" type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	<input checked="" type="radio"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES	<input checked="" type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	<input checked="" type="radio"/> NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have an illuminated sign?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	Air conditioner located on roof, chilled water and air cooled.		
When was the air conditioner installed?	2015		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ

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

OUTDOOR ITEMS -- SIDEWALK CAFÉ

Applicant does not have a Sidewalk Cafe and does not intend to apply for this permit. Therefore, this section is not applicable.

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	N/A
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	N/A
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	N/A
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	N/A
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	N/A
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	YES	NO	N/A
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	N/A
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	N/A
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	N/A
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	N/A
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO	N/A
Will applicant use umbrellas?	YES	NO	N/A
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO	N/A

ADDITIONAL STIPULATIONS: (Office Use Only)

- Any live music will be limited to indoor restaurant, and all doors and windows will be closed whenever live music is played
- Outdoor bar will be closed to patrons no later than midnight nightly, although bar may continue to be used as a service bar only
- Any outdoor music will be limited to background music only, played at volume that cannot be heard from sidewalks and streets

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

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

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

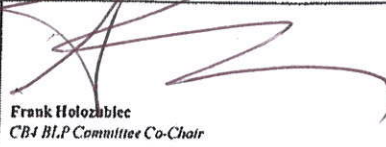
Manhattan Community Board 4 (MCB4) recommends:

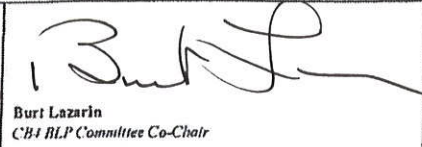
Denial unless all stipulations agreed to by applicant/owner are part of the method of operation

Denial Approval

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Assistant District Manager


Frank Holozabiec
CB4 BLP Committee Co-Chair


Burt Lazarin
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY


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

SIGN HERE →

Maritima LLC d/b/a La Sirena

JEFFREY KATZ

PRINT NAME OF APPLICANT


SIGNATURE OF APPLICANT

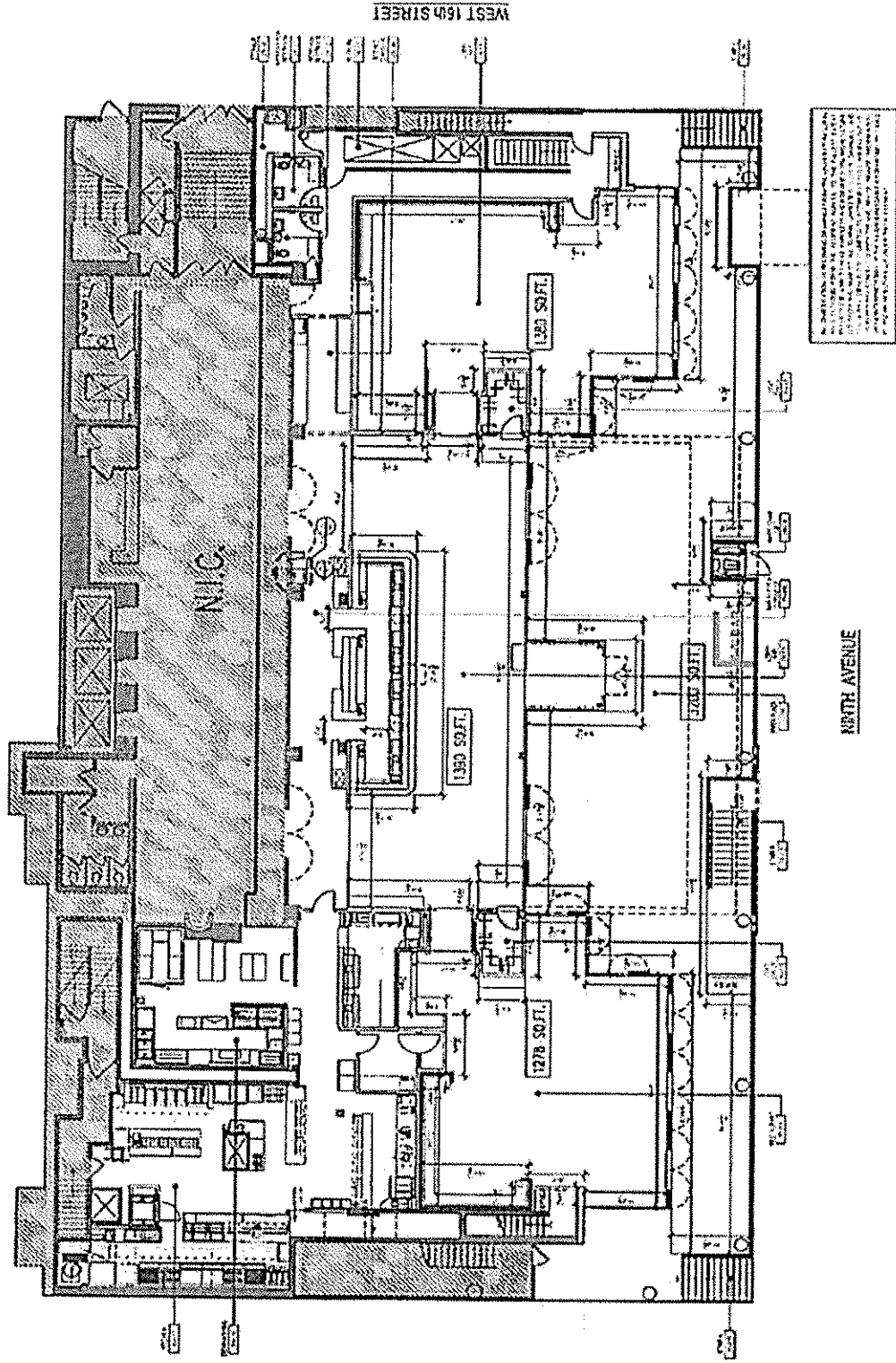
4/20/17

DATE

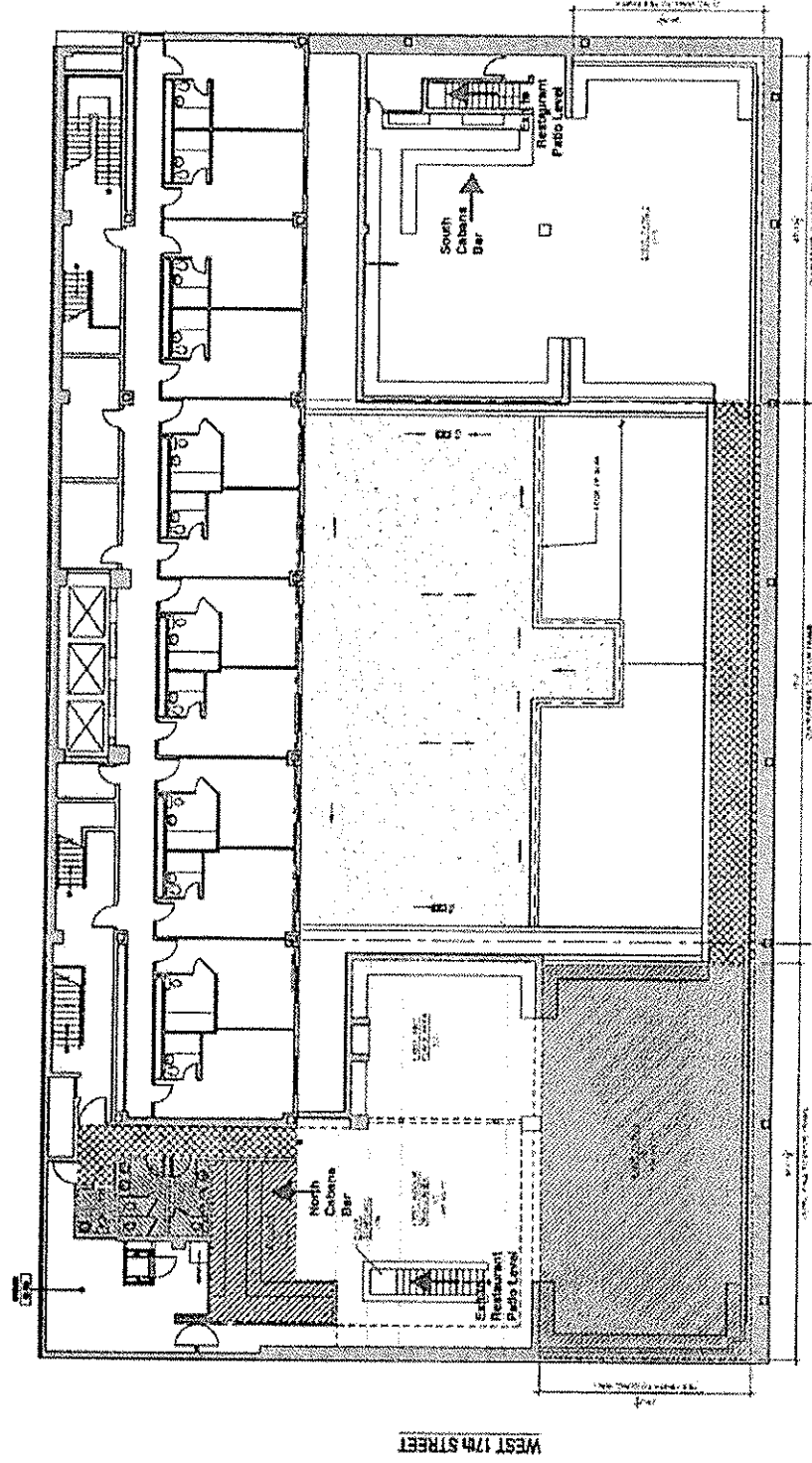
JEFFREY KATZ

5/9/17

Maritima LLC DBA La Sirena
Community Board Notice
April 14, 2017
Exhibit A
Exhibit Showing Proposed Bar



Maritima LLC DBA La Sirena
Community Board Notice
April 14, 2017
Exhibit B
Exhibit Showing North and South Cabana



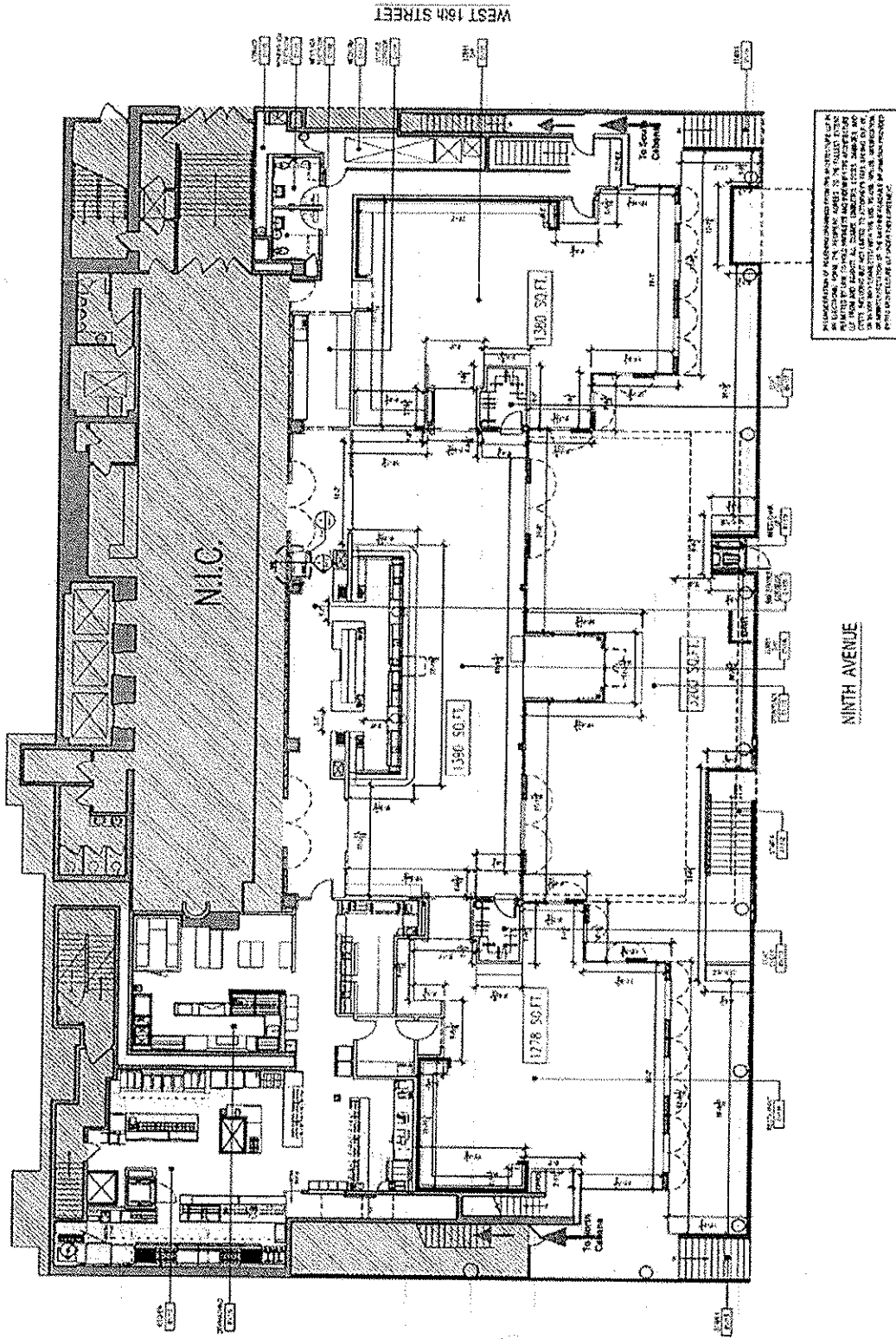
1 OVERALL EXISTING SECOND FLOOR PLAN
2017-04-14

NINTH AVENUE

WEST 16th STREET

WEST 17th STREET

Maritima LLC DBA La Sirena
Community Board Notice
April 14, 2017
Exhibit C
Exhibit Showing Access to Cabana



BANQUET WINE LIST

SPARKLING

- Flor Prosecco \$36
- Jacques Picard Brut Le Chapitre \$60
- Perrier-Jouët Grand Brut NV \$100
- Drappier Brut Rosé \$100

WHITE

- Bastianich Friulano "Vini Orsone" 2014 \$40
- Andrea Felici Verdicchio dei Castelli di Jesi 2015 \$56
- Bastianich "Vespa Bianco" 2014 \$72
- Jermann "Dreams" 2013 \$130

ROSE

- Cavalchina Bardolino Chiaretto 2016 \$45
- Fattoria Sardi "Le Cicale" 2016 \$80

RED

- La Mozza "I Perazzi" Sangiovese 2014 \$44
- Tolaini "Valdisanti" 2011 Toscana \$80
- La Mozza Aragone 2011 \$80
- Bastianich Vespa Rosso 2012 (1.5L) \$144
- Cavallotto Barolo Bricco Boschis 2012 \$140
- Bruno Giacosa Barolo 2001 \$195
- Giacomo Conterno Barolo Cascina Francia 2001 \$250

***If you would like to speak to a sommelier about selections not currently on this list, you can email our wine director Scott Woltz at swoltz@lasirena-nyc.com for advice or information.

BEVERAGE



Beverage may be charged on consumption or included in an unlimited package. We offer a Premium Open Bar (\$40pp/hour), Basic Open Bar (\$25pp/hour), and Wine & Beer Package (\$65pp/3 hours).

BASIC BAR

Liquor

Absolut Vodka
Absolut Citron
Reyka Vodka
Plymouth Gin
Tanqueray Gin
Milagro Blanco Tequila
Montelobos Mezcal
Bacardi Maestro Rum
Bacardi 8 Year Rum
Old Forestor Bourbon
Jameson Irish Whiskey
Rittenhouse Rye
Monkey Shoulder Scotch
Dewars Scotch
Aperol
Campari
Fernet
Sweet Vermouth
Dry Vermouth
Baileys
Saint Germain
White Samba
Pallini Limoncello
Cynar 70
Jaegermeister

Beer

Brooklyn East IPA
Coney Island Pilsner

Wine

White - Bastianich Friulano
Red - La Mozza Sangiovese
Sparkling - Flor Prosecco
Rose - Costaripa

WINE & BEER PACKAGE

Beer

Brooklyn East IPA
Coney Island Pilsner

Wine

White - Bastianich Friulano
Red - La Mozza Sangiovese
Sparkling - Flor Prosecco
Rose - Costaripa

PREMIUM BAR

Liquor

Absolut Vodka
Absolut Citron
Reyka Vodka
Absolut Elyx
Grey Goose
Plymouth Gin
Tanqueray Gin
Hendricks Gin
Milagro Blanco Tequila
Montelobos Mezcal
Herradura Blanco
Herradura Reposado
Avion Blanco
Avion Reposado
Patron Silver
Bacardi Maestro Rum
Bacardi 8 Year Rum
Ron Zacapa 23 Year Rum
Old Forestor Bourbon
Jameson Irish Whiskey
Rittenhouse Rye
Monkey Shoulder Scotch
Dewars Scotch
Maker's Mark
Knob Creek Small Batch Bourbon
Knob Creek Rye
Bulleit Bourbon
Bulleit Rye
Johnny Walker Black
Glenlivet 12 Year
Laphroaig
Aperol
Campari
Fernet
Sweet Vermouth
Dry Vermouth
Baileys
Saint Germain
White Sambuca
Pallini Limoncello
Cynar 70
Jaegermeister
Grand Marnier

Beer

Brooklyn East IPA
Coney Island Pilsner

Wine

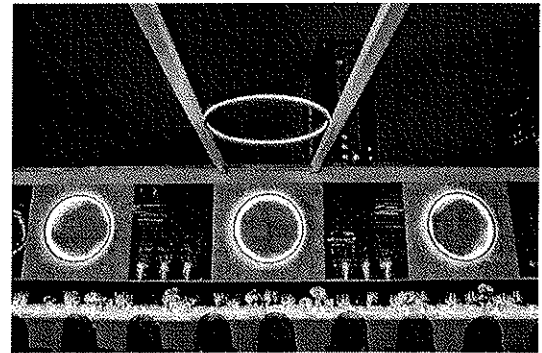
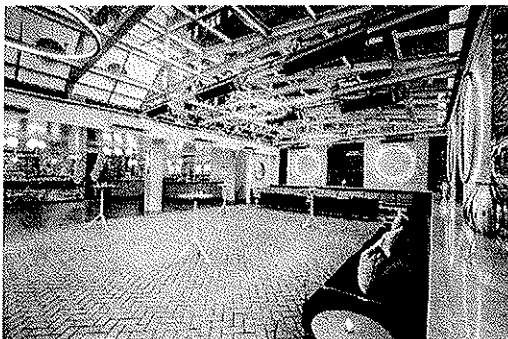
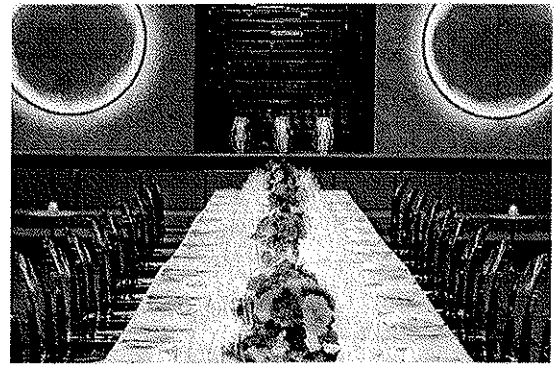
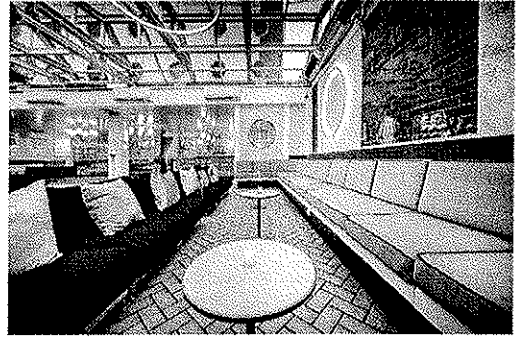
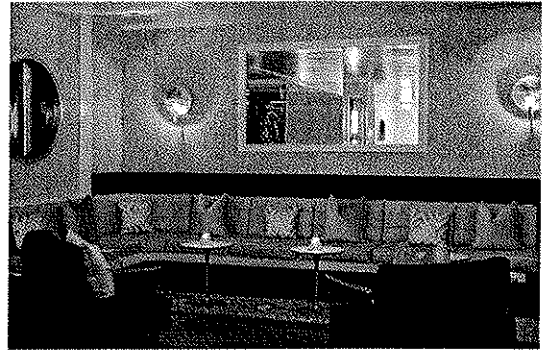
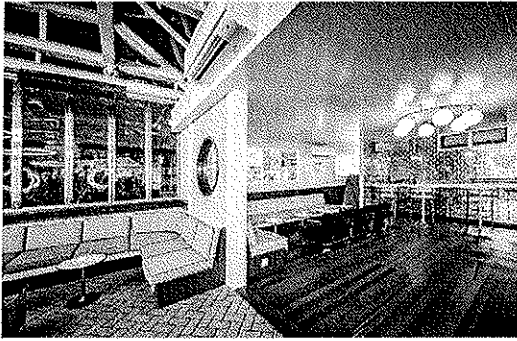
Sparkling - Le Chapitre
Champagne
White - Vespa Bianco
Red - La Mozza Aragone

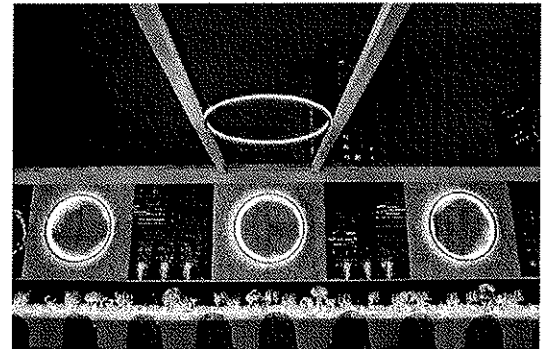
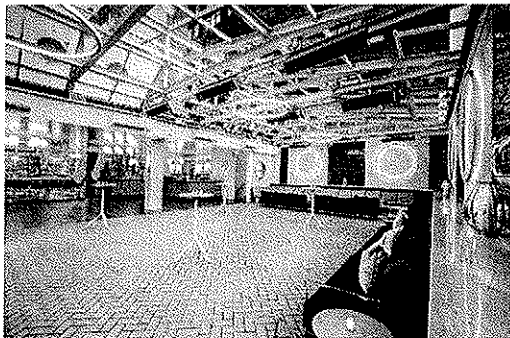
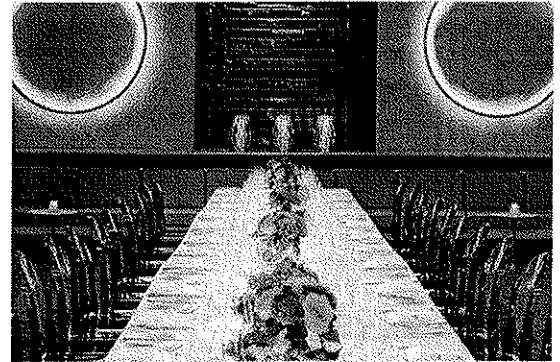
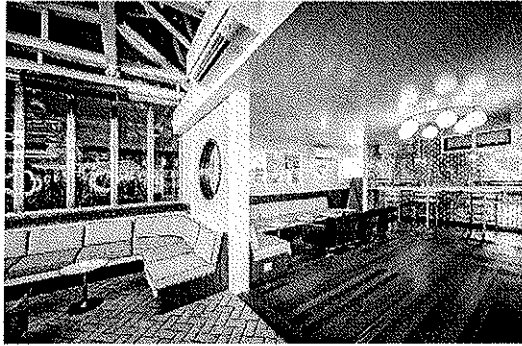
*Add 2x Specialty Cocktails for \$15pp++

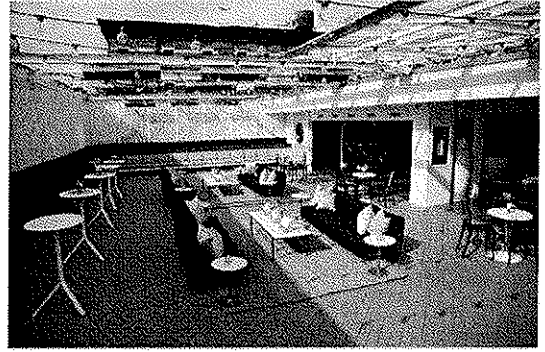
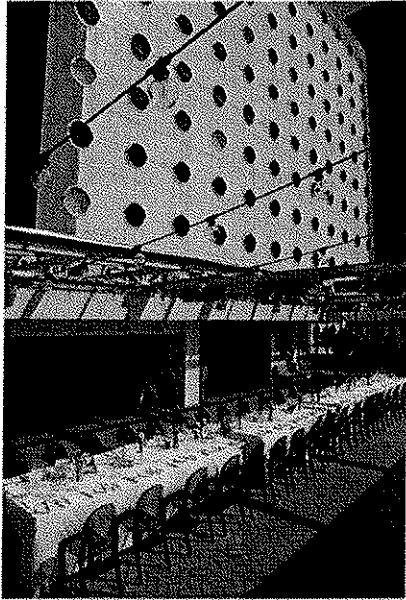


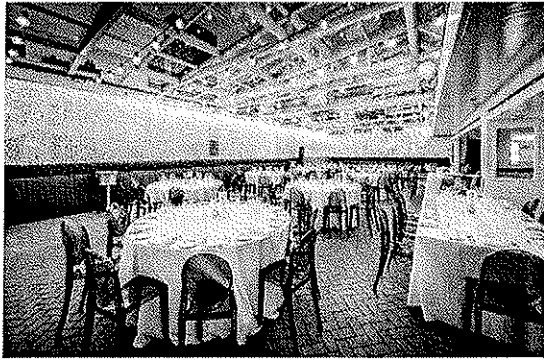
PUBLIC NOTICE

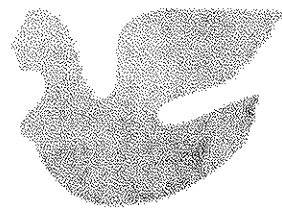
Maritima LLC
d/b/a La Sirena
89 9th Avenue











LA SIRENA

BRUNCH RECEPTION
NORTH CABANA



LA SIRENA BRUNCH \$75pp++

Passed Assaggi (1 Hour)

Please Select 4x

- Parma Cotta & Provolone Panino
- Seasonal Vegetable Frittata with Mozzarella & Parmigiano
- Soppressata & Mozzarella Frittata
- Pecorino & Parmigiano Frittata
- Mascarpone Pancake Skewers with Amaretti Cookie Crumble
- Seasonal Fruit Cup
- Yogurt Parfait with Granola & Seasonal Fruit
- Grissini with Prosciutto and Black Truffle Butter
- Soft Scrambled Eggs with Crispy Bacon

Brunch Station (2 Hours)

Please Select 5x

- Seasonable Vegetable Frittata with Mozzarella & Parmigiano
- Soppressata & Mozzarella Frittata
- Pecorino & Parmigiano Frittata
- Yogurt Parfait with Granola & Seasonal Fruit
- Seasonal Fruit
- Soft Breads, Butter & Jams
- Mixed Pastries
- Roasted Seasonal Vegetables with Honey Vinaigrette
- Golden Beets with Preserved Lemon & Pistachio
- Roasted Carrots with Orange & Aleppo Chili
- Caprese Salad
- Tricolore Salad
- Farro Salad with Vin Cotto & Grilled Vegetables

***Includes Unlimited: Drip Coffee, Tea, Orange Juice, Grapefruit Juice, Soft Drinks**

ADDITIONS



See Below for Pricing

Raw Bar (2 Hours): +\$35pp++

All Included

- Oysters
- Clams
- Fresh Gulf Shrimp with Bumba Cocktail
- Octopus, Celery & Potato Salad
- Insalata di Mare

Antipasti Station (2 Hours): +\$20pp++

Please Select 5x

- Chef's Selection of Italian Cured Meats
- Chef's Selection of Cheeses
- Smoked Salmon Platter
- Mixed Fruit & Olives
- Bread Basket
- Pickled Vegetables
- Carciofi alla Romana
- Marinated Zucchini
- Eggplant Caponata

Mini Dolci Station (1 Hour): +\$30pp++

Please Select 5x

- Panna Cotta Verrine
- Tiramisu Verrine
- Crema al Cioccolato Verrine
- Mini Torta della Nonna
- Mini Lemon Meringue Tart
- Mini Fruit Tarts
- Mini Baba al Campari
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Milk Chocolate Passion Rounds

Large-Format Dolci Station (1 Hour): +\$15pp++

All Included

- Torta della Nonna
- Torta Caprese
- Seasonal Crostata

Beverage Additions

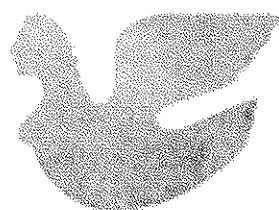
- Unlimited 2x Brunch Cocktails (3 Hours): +\$15pp++
- Unlimited 2x Brunch Cocktails + Basic House Wines (3 Hours): +\$25pp++

Cocktails

- Mimosa
- Bloody Mary
- Bellini

Wines

- Flor Prosecco
- Bastianich Friulano
- La Mozza Sangiovese



LA SIRENA

SEATED BRUNCH
NORTH CABANA



SEATED BRUNCH \$85pp++

Colazione

Table shares all

Pane e Prosciutto | *Galloni 18 Month Riserva with Figs & Grilled Bread*

Mixed Pastries | *Chef's Selection of our Best*

Seasonal Fruit

Main

Please Select 2x, Guest Chooses 1

Seasonal Frittata | *Italian Style Eggs with Market Vegetables, Mozzarella & Parmigiano*

Eggs in Purgatory | *Two Eggs Poached in Slightly Spicy Thick Tomato Sauce*

Yogurt Parfait | *Fresh Yogurt with House-Made Oat & Nut Granola, & Seasonal Fruit*

Coconut Farro | *Bananas, Berries, Pineapple, Lime, Honeycomb*

Contorni

Table shares all

Mixed Toast

Fingerling Potatoes

Bacon & Sausage

*Includes Unlimited: Drip Coffee, Tea, Orange Juice, Grapefruit Juice, Soft Drinks

ADDITIONS



See Below for Pricing

Passed Assaggi (1 Hour): +\$25pp++

Please Select 4x

- Parma Cotta & Provolone Panino
- Seasonal Vegetable Frittata with Mozzarella & Parmigiano
- Soppressata & Mozzarella Frittata
- Pecorino & Parmigiano Frittata
- Mascarpone Pancake Skewers with Amaretti Cookie Crumble
- Seasonal Fruit Cup
- Yogurt Parfait with Granola & Seasonal Fruit
- Grissini with Prosciutto and Black Truffle Butter

Mini Dolci Station (1 Hour): +\$30pp++

Please Select 5x

- Panna Cotta Verrine
- Tiramisu Verrine
- Crema al Cioccolato Verrine
- Mini Torta della Nonna
- Mini Lemon Meringue Tart
- Mini Fruit Tarts
- Mini Baba al Campari
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Milk Chocolate Passion Rounds

Large-Format Dolci Station (1 Hour): +\$15pp++

All Included

- Torta della Nonna
- Torta Caprese
- Seasonal Crostata

Beverage Additions

Unlimited 2x Brunch Cocktails (3 Hours): +\$15pp++

Unlimited 2x Brunch Cocktails + Basic House Wines (3 Hours): +\$25pp++

Cocktails

- Mimosa
- Bloody Mary
- Bellini

Wines

- Flor Prosecco
- Bastianich Friulano
- La Mozza Sangiovese



LA SIRENA

LUNCH RECEPTION
NORTH CABANA

LUNCH RECEPTION



See Below for Pricing

Passed Assaggi (1 Hour): \$25pp++

Please Select 6x

- Ricotta & Pesto Stuffed Heirloom Tomato | *Cherry Tomato, Walnut Pesto, Ricotta, Basil*
- Shishito Pepper | *Huancaína, Parmesan, Walnuts, & Toasted Garlic al Jerez*
- Chilled Tomato & Basil Soup | *Fresh Tomato Water with Basil Oil*
- Beet Tartare | *Goat Cheese Espuma, Crispy Beet Chip*
- Roasted Eggplant | *Ricotta & Spicy Tomato Sauce*
- Chickpea Panelle | *Ricotta & Lemon*
- Frittelle di Zucchini | *Smoked Ricotta*
- Seasonal Arancini | *Butternut Squash & Risotto*
- 'Fin Fish' Crudo | *Diced Cucumber, Fresh Orange, & Spring Radish*
- Mussels Escabeche | *Leeks, Shallots, Saffron, Sweet Vermouth Mignonette*
- Shrimp Scampi Spiadino | *Garlic, Butter, Chili Flakes*
- House Cured Salmon Crostino | *Caponata, Orange & Lemon Yogurt*
- Paella Croquetas | *Seafood Paella & Tomatillo Aioli*
- Pulpo a la Plancha | *Grilled Octopus with Pickled Pepper & Burnt Cabbage Vinaigrette*
- Carne Cruda | *Fingerling Chip & Black Truffle Vinaigrette*
- Grissini | *Prosciutto & Black Truffle Butter*
- Polpette Agrodolce | *All Pork Meatball with Sweet & Sour Tomato Sauce*
- Mini Morcilla Hot Dog | *Spicy Mustard and Pickled Cabbage*
- Foie Gras Banana Split | *Homemade Banana Chip, Negroni Syrup, & Amarena Cherry*

Dolci Station (1 Hour): \$30pp++

Please Select 5x

- Panna Cotta Verrine
- Tiramisu Verrine
- Crema al Cioccolato Verrine
- Mini Torta della Nonna
- Mini Lemon Meringue Tart
- Mini Fruit Tarts
- Mini Baba al Campari
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Milk Chocolate Passion Rounds

Antipasti Station (2 Hours): \$30pp++

Please Select 12x

- Carciofi alla Romana
- Eggplant Capponata
- Roasted Seasonal Vegetables | *Honey Vinaigrette*
- Golden Beets | *Preserved Lemon & Pistachio*
- Roasted Carrots | *Orange & Aleppo Chili*
- Caprese Salad | *Fresh Tomatoes, Boccancini Mozzarella, & Basil*
- Tricolore Salad | *Chianti Vinaigrette & Parmigiano Reggiano*
- Farro Salad | *Vin Cotto, & Grilled Vegetables*
- Prosciutto di Parma | *Galloni Riserva - 18 month*
- Mortadella | *Cooked Ham with Pistachios*
- Finocchiona | *Pork & Fennel Seed Sausage*
- Hot Sopressata | *Spicy Pork Sausage*
- Pecorino Toscano
- Taleggio
- Boccancino di Mozzarella
- Parmigiano Reggiano | *Cravero 24 Month*
- Ricotta | *Honey & Black Pepper*
- Seasonal Fruit & Mixed Olives
- Mixed Focaccia & Ciabatta
- Bread Basket | *7-Grain, Olive, Semolina*

Primi Station (2 Hours): \$25pp++

Please Select 2x

- Sweet Potato Agnolotti | *Sage Butter*
- Lasagna al Pesto e Patate | *Layers of Fresh Pasta with Pesto, Golden Potatoes & Béchamel*
- Cavatelli with Lamb Ragù | *Semolina Pasta with Braised Lamb in Spicy Tomato Sauce*
- Orecchiette | *Broccoli Rabe, Aleppo Chili & Sesame*
- Stone Ground Mascarpone Polenta | *Choice of Fungi Misti Ragù or Lamb Ragù*

Secondi Station (2 Hours): \$35pp++

Please Select 2x

- Salt Baked Salmon
- Chicken Cacciatore
- NY Strip Steak
- Leg of Lamb
- Polpette Agrodolce

ADDITIONS



See Below for Pricing

Raw Bar (2 Hours): \$55pp++

All Included

- Oysters
- Clams
- Fresh Gulf Shrimp with Bumba Cocktail
- Octopus, Celery & Potato Salad
- Insalata di Mare

Late-Night Bites (1 Hour): \$35pp++

Please Select 3x

- Sausage & Peppers Sandwich
- Spicy Fried Chicken Sandwich
- Meatball Sandwich
- Eggplant Parm Sandwich
- Spicy Chicken Parm Sandwich
- French Fries

Passed Dolci (1 Hour): \$25pp++

Please Select 3x

- Bomboloni
- Cocoa Caramels
- Pistachio Raspberry Frolla
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Chocolate Truffles
- Milk Chocolate Passion Rounds

Large-Format Dolci Station (1 Hour): \$15pp++

All Included

- Torta della Nonna
- Torta Caprese
- Seasonal Crostata



LA SIRENA

DINNER RECEPTION
NORTH CABANA

DINNER RECEPTION



See Below for Pricing

Passed Assaggi (1 Hour): \$25pp++

Please Select 6x

- Ricotta & Pesto Stuffed Heirloom Tomato | *Cherry Tomato, Walnut Pesto, Ricotta, Basil*
- Shishito Pepper | *Huancaína, Parmesan, Walnuts, & Toasted Garlic al Jerez*
- Chilled Tomato & Basil Soup | *Fresh Tomato Water with Basil Oil*
- Beet Tartare | *Goat Cheese Espuma, Crispy Beet Chip*
- Roasted Eggplant | *Ricotta & Spicy Tomato Sauce*
- Chickpea Panelle | *Ricotta & Lemon*
- Frittelle di Zucchini | *Smoked Ricotta*
- Seasonal Arancini | *Butternut Squash & Risotto*
- 'Fin Fish' Crudo | *Diced Cucumber, Fresh Orange, & Spring Radish*
- Mussels Escabeche | *Leeks, Shallots, Saffron, Sweet Vermouth Mignonette*
- Shrimp Scampi Spiadino | *Garlic, Butter, Chili Flakes*
- House Cured Salmon Crostino | *Caponata, Orange & Lemon Yogurt*
- Paella Croquetas | *Seafood Paella & Tomatillo Aioli*
- Pulpo a la Plancha | *Grilled Octopus with Pickled Pepper & Burnt Cabbage Vinaigrette*
- Carne Cruda | *Fingerling Chip & Black Truffle Vinaigrette*
- Grissini | *Prosciutto & Black Truffle Butter*
- Polpette Agrodolce | *All Pork Meatball with Sweet & Sour Tomato Sauce*
- Mini Morcilla Hot Dog | *Spicy Mustard and Pickled Cabbage*
- Foie Gras Banana Split | *Homemade Banana Chip, Negroni Syrup, & Amarena Cherry*

Dolci Station (1 Hour): \$30pp++

Please Select 5x

- Panna Cotta Verrine
- Tiramisu Verrine
- Crema al Cioccolato Verrine
- Mini Torta della Nonna
- Mini Lemon Meringue Tart
- Mini Fruit Tarts
- Mini Baba al Campari
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Milk Chocolate Passion Rounds

Antipasti Station (2 Hours): \$30pp++

Please Select 12x

- Carciofi alla Romana
- Eggplant Capponata
- Roasted Seasonal Vegetables | *Honey Vinaigrette*
- Golden Beets | *Preserved Lemon & Pistachio*
- Roasted Carrots | *Orange & Aleppo Chili*
- Caprese Salad | *Fresh Tomatoes, Boccancini Mozzarella, & Basil*
- Tricolore Salad | *Chianti Vinaigrette & Parmigiano Reggiano*
- Farro Salad | *Vin Cotto, & Grilled Vegetables*
- Prosciutto di Parma | *Galloni Riserva - 18 month*
- Mortadella | *Cooked Ham with Pistachios*
- Finocchiona | *Pork & Fennel Seed Sausage*
- Hot Sopressata | *Spicy Pork Sausage*
- Pecorino Toscano
- Taleggio
- Boccancino di Mozzarella
- Parmigiano Reggiano | *Cravero 24 Month*
- Ricotta | *Honey & Black Pepper*
- Seasonal Fruit & Mixed Olives
- Mixed Focaccia & Ciabatta
- Bread Basket | *7-Grain, Olive, Semolina*

Primi Station (2 Hours): \$25pp++

Please Select 2x

- Sweet Potato Agnolotti | *Sage Butter*
- Lasagna al Pesto e Patate | *Layers of Fresh Pasta with Pesto, Golden Potatoes & Béchamel*
- Cavatelli with Lamb Ragù | *Semolina Pasta with Braised Lamb in Spicy Tomato Sauce*
- Orecchiette | *Broccoli Rabe, Aleppo Chili & Sesame*
- Stone Ground Mascarpone Polenta | *Choice of Fungi Misti Ragù or Lamb Ragù*

Secondi Station (2 Hours): \$35pp++

Please Select 2x

- Salt Baked Salmon
- Chicken Cacciatore
- NY Strip Steak
- Leg of Lamb
- Polpette Agrodolce

ADDITIONS



See Below for Pricing

Raw Bar (2 Hours): \$55pp++

All Included

- Oysters
- Clams
- Fresh Gulf Shrimp with Bumba Cocktail
- Octopus, Celery & Potato Salad
- Insalata di Mare

Late-Night Bites (1 Hour): \$35pp++

Please Select 3x

- Sausage & Peppers Sandwich
- Spicy Fried Chicken Sandwich
- Meatball Sandwich
- Eggplant Parm Sandwich
- Spicy Chicken Parm Sandwich
- French Fries

Passed Dolci (1 Hour): \$25pp++

Please Select 3x

- Bomboloni
- Cocoa Caramels
- Pistachio Raspberry Frolla
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Chocolate Truffles
- Milk Chocolate Passion Rounds

Large-Format Dolci Station (1 Hour): \$15pp++

All Included

- Torta della Nonna
- Torta Caprese
- Seasonal Crostata



LA SIRENA

SEATED LUNCH
NORTH CABANA

SEATED LUNCH



3-Course: \$115pp++

4-Course: \$135pp++

Antipasti

0-100 Guests: Please Select 2x, Guest Chooses 1

100+ Guests: Please Select 1x

Fin Fish Crudo | Diced Cucumber, Fresh Orange, & Spring Radish

Came Cruda | Lemon Thyme Aioli & Grilled Bread

Chickpea Ensalada | Avocado Hummus, Olive Oil Torn Toast, Preserved Lemon, & Balsamic

Tricolore with Chianti Vinaigrette & Parmigiano | Radicchio Treviso, Castelfranco & Arugula

Blood Orange Salad | Watercress, Shaved Valdéon Blue Cheese, Marcona Almonds,
Pomegranates, & Poached Figs

Primi

Please Select 1x

Sweet Potato Agnolotti | Sage Butter

Lasagna al Pesto e Patate | Layers of Fresh Pasta with Pesto, Golden Potatoes & Béchamel

Cavatelli with Lamb Ragu | Semolina Pasta with Braised Lamb in Spicy Tomato Sauce

Caserecce | Broccoli Rabe, Aleppo Chili & Sesame

Ravioli all'Amatriciana with Spring Onion Butter | Pancetta, Tomato, Onion &
Pecorino Filled Ravioli

Stone Ground Mascarpone Polenta | Choice of

Funghi Misti Ragu

Lamb Ragu

Secondi

Please Select 2x, Guest Chooses 1

Escalivada | Burnt Japanese Eggplant, Black Garlic, Roasted Peppers, & Tomato Chili Broth

Scottish Salmon OR Wild Striped Bass | English Pea Purée, Spring Asparagus, & Mint

Roasted Baby Chicken Hunter's Style | Mushroom, Olive, & Tomato Ragu

Dry Aged NY Strip | Layered Potatoes & Taleggio, Chimichurri Sauce

Slow Braised Beef Short Rib | Stone Ground Mascarpone Polenta, Pickled Mushrooms, Funghi Misti Demi Glace

Braised Lamb Shoulder | Lemon Yogurt, Mint, Carmelized Balsamic Onions

Dolci

0-50 Guests: Please Select 2x, Guest Chooses 1

50+ Guests: Please Select 1x or 2x to be Alternated

Torta della Nonna | Classic "Grandma Style" Pine Nut Tart, with Cider-Raisins, Red Wine Caramel &
Honey Vanilla Mascarpone

Torta Caprese | Rich Italian Chocolate Cake, flourless, served with Strawberry Sabayon &
Crispy Meringue

Crema al Cioccolato | Milk Chocolate, Mascarpone, Olive Oil Torn Toast

Baba al Campari | Citrus & Campari Soaked Neapolitan Cake with Bergamot, Grapefruit & Basil

*Add: Shared Cookie Plate | Assorted Italian Cookies + \$5pp

ADDITIONS



See Below for Pricing

Passed Assaggi (1 Hour): +\$25pp++

Please Select 6x

- Ricotta & Pesto Stuffed Heirloom Tomato | *Cherry Tomato, Walnut Pesto, Ricotta, Basil*
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- Chilled Tomato & Basil Soup | *Fresh Tomato Water with Basil Oil*
- Beet Tartare | *Goat Cheese Espuma, Crispy Beet Chip*
- Roasted Eggplant | *Ricotta & Spicy Tomato Sauce*
- Chickpea Panelle | *Ricotta & Lemon*
- Frittelle di Zucchini | *Smoked Ricotta*
- Seasonal Arancini | *Butternut Squash & Risotto*
- 'Fin Fish' Crudo | *Diced Cucumber, Fresh Orange, & Spring Radish*
- Mussels Escabeche | *Leeks, Shallots, Saffron, Sweet Vermouth Mignonette*
- Shrimp Scampi Spiadino | *Garlic, Butter, Chili Flakes*
- House Cured Salmon Crostino | *Caponata, Orange & Lemon Yogurt*
- Paella Croquetas | *Seafood Paella & Tomatillo Aioli*
- Pulpo a la Plancha | *Grilled Octopus with Pickled Pepper & Burnt Cabbage Vinaigrette*
- Carne Cruda | *Fingerling Chip & Black Truffle Vinaigrette*
- Grissini | *Prosciutto & Black Truffle Butter*
- Polpette Agrodolce | *All Pork Meatball with Sweet & Sour Tomato Sauce*
- Mini Morcilla Hot Dog | *Spicy Mustard and Pickled Cabbage*
- Foie Gras Banana Split | *Homemade Banana Chip, Negroni Syrup, & Amarena Cherry*

Mini Dolci Station (1 Hour): +\$30pp++

Please Select 5x

- Panna Cotta Verrine
- Tiramisu Verrine
- Crema al Cioccolato Verrine
- Mini Torta della Nonna
- Mini Lemon Meringue Tart
- Mini Fruit Tarts
- Mini Baba al Campari
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Milk Chocolate Passion Rounds

Large-Format Dolci Station (1 Hour): +\$15pp++

All Included

- Torta della Nonna
- Torta Caprese
- Seasonal Crostata



LA SIRENA

SEATED DINNER
NORTH CABANA

SEATED DINNER



3-Course: \$115pp++

4-Course: \$135pp++

Antipasti

0-100 Guests: Please Select 2x, Guest Chooses 1

100+ Guests: Please Select 1x

Fin Fish Crudo | Diced Cucumber, Fresh Orange, & Spring Radish

Carne Cruda | Lemon Thyme Aioli & Grilled Bread

Chickpea Ensalada | Avocado Hummus, Olive Oil Torn Toast, Preserved Lemon, & Balsamic

Tricolore with Chianti Vinaigrette & Parmigiano | Radicchio Treviso, Castelfranco & Arugula

Blood Orange Salad | Watercress, Shaved Valdéon Blue Cheese, Marcona Almonds,

Pomegranates, & Poached Figs

Primi

Please Select 1x

Sweet Potato Agnolotti | Sage Butter

Lasagna al Pesto e Patate | Layers of Fresh Pasta with Pesto, Golden Potatoes & Béchamel

Cavatelli with Lamb Ragù | Semolina Pasta with Braised Lamb in Spicy Tomato Sauce

Caserecce | Broccoli Rabe, Aleppo Chili & Sesame

Ravioli all'Amatriciana with Spring Onion Butter | Pancetta, Tomato, Onion &

Pecorino Filled Ravioli

Stone Ground Mascarpone Polenta | Choice of

Funghi Misti Ragù

Lamb Ragù

Secondi

Please Select 2x, Guest Chooses 1

Escalivada | Burnt Japanese Eggplant, Black Garlic, Roasted Peppers, & Tomato Chili Broth

Scottish Salmon OR Wild Striped Bass | English Pea Purée, Spring Asparagus, & Mint

Roasted Baby Chicken Hunter's Style | Mushroom, Olive, & Tomato Ragù

Dry Aged NY Strip | Layered Potatoes & Taleggio, Chimichurri Sauce

Slow Braised Beef Short Rib | Stone Ground Mascarpone Polenta, Pickled Mushrooms, Funghi Misti Demi Glace

Braised Lamb Shoulder | Lemon Yogurt, Mint, Carmelized Balsamic Onions

Dolci

0-50 Guests: Please Select 2x, Guest Chooses 1

50+ Guests: Please Select 1x or 2x to be Alternated

Torta della Nonna | Classic "Grandma Style" Pine Nut Tart, with Cider-Raisins, Red Wine Caramel &

Honey Vanilla Mascarpone

Torta Caprese | Rich Italian Chocolate Cake, flourless, served with Strawberry Sabayon &

Crispy Meringue

Crema al Cioccolato | Milk Chocolate, Mascarpone, Olive Oil Torn Toast

Baba al Campari | Citrus & Campari Soaked Neapolitan Cake with Bergamot, Grapefruit & Basil

*Add: Shared Cookie Plate | Assorted Italian Cookies + \$5pp

ADDITIONS

See Below for Pricing



Passed Assaggi (1 Hour): +\$25pp++

Please Select 6x

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- Shishito Pepper | *Huancaína, Parmesan, Walnuts, & Toasted Garlic al Jerez*
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- Roasted Eggplant | *Ricotta & Spicy Tomato Sauce*
- Chickpea Panelle | *Ricotta & Lemon*
- Frittelle di Zucchini | *Smoked Ricotta*
- Seasonal Arancini | *Butternut Squash & Risotto*
- 'Fin Fish' Crudo | *Diced Cucumber, Fresh Orange, & Spring Radish*
- Mussels Escabeche | *Leeks, Shallots, Saffron, Sweet Vermouth Mignonette*
- Shrimp Scampi Spiadino | *Garlic, Butter, Chili Flakes*
- House Cured Salmon Crostino | *Caponata, Orange & Lemon Yogurt*
- Paella Croquetas | *Seafood Paella & Tomatillo Aioli*
- Pulpo a la Plancha | *Grilled Octopus with Pickled Pepper & Burnt Cabbage Vinaigrette*
- Carne Cruda | *Fingerling Chip & Black Truffle Vinaigrette*
- Grissini | *Prosciutto & Black Truffle Butter*
- Polpette Agrodolce | *All Pork Meatball with Sweet & Sour Tomato Sauce*
- Mini Morcilla Hot Dog | *Spicy Mustard and Pickled Cabbage*
- Foie Gras Banana Split | *Homemade Banana Chip, Negroni Syrup, & Amarena Cherry*

Mini Dolci Station (1 Hour): +\$30pp++

Please Select 5x

- Panna Cotta Verrine
- Tiramisu Verrine
- Crema al Cioccolato Verrine
- Mini Torta della Nonna
- Mini Lemon Meringue Tart
- Mini Fruit Tarts
- Mini Baba al Campari
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Milk Chocolate Passion Rounds

Large-Format Dolci Station (1 Hour): +\$15pp++

All Included

- Torta della Nonna
- Torta Caprese
- Seasonal Crostata

ANTIPASTI

SEAFOOD TOWER* 89

our selection of frutti di mare

CHILLED HALF LOBSTER • HEAD-ON SHRIMP *garlic aioli* • SCALLOP CRUDO *citrus, pickled chilis*
EAST AND WEST COAST OYSTERS • CAVIAR AND POTATO *crème fraîche*

MELANZANA 16

burnt Japanese eggplant, black garlic, roasted peppers, tomato chili broth

MISTICANZA AND VEGETABLE CRUDA 17

sesame and preserved lemon vinaigrette

BURRATA 18

charred ramps, rye crumble, pickled serrano

CASTELFRANCO 17

shaved and roasted fennel, hazelnuts, gorgonzola vinaigrette

MARINATED ASPARAGUS 16

braised & crispy leeks, sorrel espuma, poached egg, boquerones

FLUKE CRUDO* 17

arbequinas, artichoke purée, kumquats

GARLIC SHRIMP 17

Gulf shrimp, Gamba, chives, clementines, aji amarillo, molto aglio

CARNE CRUDA WITH FAVA CROSTINO* 19

spicy raw beef, quail egg, chopped favas

PROSCIUTTO vs. JAMÓN IBÉRICO 29

pan con tomate, gnocco fritto

TRIPE 15

chorizo tomato broth, ceci neri, morcilla, oloroso sherry

POLPETTE ALLA SICILIANA 15

heritage pork meatballs, golden raisins, pine nuts, pecorino incanestrato

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

PRIMI

LASAGNE 23

sweet pea pesto, potatoes, Parmigiano-Reggiano

CASARECCE 21

broccoli rabe, Aleppo chili, sesame

AGNOLOTTI 25

cacio e pepe

LINGUINE WITH SPICY RED CLAM SAUCE 24

nduja, Sicilian tomatoes, hot pepper

BLACK SPAGHETTI 27

lobster, ramps, jalapeno, Meyer lemon

SPAGHETTI 22

baby octopus, green chilis, chorizo, mint

TAGLIATELLE 21

shaved asparagus, speck, poppy seed, Montasio

PICI 21

pork sausage, cavolo nero, red shiso

RAVIOLI ALL'AMATRICIANA 23

spring onion butter

STINGING NETTLE CAVATELLI 25

lamb ragu, spicy Pecorino briciolata

BIS OF PASTAS 25 PER PERSON

With the participation of the entire table we will serve two tastes of any of our pastas simultaneously.

SECONDI

WILD STRIPED BASS 26

snap peas, hearts of palm, pickled mustard seeds

CRISPY ORATA PICCATA 29

cavolo nero, Providence style butter sauce

GALLETTO AL MATTONE 29

half of a S.A.S.S.O. chicken, romesco, marcona almonds, cherry tomatoes

HERITAGE PORK SHANK FOR TWO 55

orange, green & black olive, horseradish gremolata

LAMB CHOP 29

braised lamb neck, puntarelle, blood orange, pomegranate

GRIGLIA

12oz Boneless NY Strip, Dry Aged 70 Days 49

10oz Filet Mignon 45

16oz Center Cut Veal Chop 49

60oz Porcini Rubbed Bone-In Ribeye for Two, Dry Aged 40 days 125

40oz Classic Fiorentina Porterhouse for Two, Dry Aged 40 days 135

2 Pound Lobster with Fried Artichokes and Aioli 59

Branzino for Two with Lemon Jam 60

SALSE

5 EACH

Barolo and Shallot Reduction
Salsa Verde
Béarnaise

Horseradish Sour Cream
Black Truffle Vinaigrette
Crumbled Gorgonzola

CONTORNI

8 EACH

Classic Mashed Potatoes
Fried Fingerlings with Rosemary
French Fries
Potato Gratin

Braised Escarole with Pickled Peppers
Broccoli Rabe with Lemon and Garlic
Onions with Villa Manadori Aceto Balsamico
Sauteed Oyster and Cremini Mushrooms

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STAGIONE 59

*four course tasting menus celebrating seasonal ingredients
sommelier wine pairing 40 per person*

RHUBARB

POACHED

*hearts of palm, white gazpacho, smoked marcona almonds
Bodegas Yuste 'Aurora' Manzanilla, Sanlúcar de Barrameda*

CROSTINO

*filone, fois gras torchon, rhubarb jam
La Viarte, Verduzzo/Picolit, Friuli '08*

DUCK

*long island breast, rhubarb mostarda
Luigi Giordano, Barbera d'Alba, Piemonte '15*

CHEESECAKE

*rhubarb ginger compote, apricot gelato
Cascina Ca'Rossa, Brachetto, Piemonte NV*

ASPARAGUS

CORTADO

*warm asparagus and oregano soup, leeks, kaffir lime, capon brodo
Kettmeir, Müller-Thurgau, Alto Adige '15*

FREEKAH

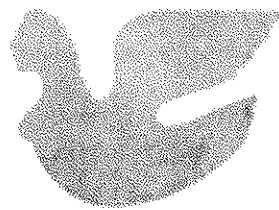
*crispy pancetta, mahon cheese, preserved lemon
La Crotta di Vegneron, Chambave Rosso, Vallée D'Aoste '14*

FRITTO MISTO

*calamari, meyer lemon, aioli
Champagne Drappier Brut Rose NV*

PANNA COTTA

*brown sugar blackberries, lemon granita
Carpano Bianco Vermouth, Lombardia*



LA SIRENA

BRUNCH RECEPTION
SOUTH CABANA



LA SIRENA BRUNCH \$75pp++

Passed Assaggi (1 Hour)

Please Select 4x

- Parma Cotta & Provolone Panino
- Seasonal Vegetable Frittata with Mozzarella & Parmigiano
- Soppressata & Mozzarella Frittata
- Pecorino & Parmigiano Frittata
- Mascarpone Pancake Skewers with Amaretti Cookie Crumble
- Seasonal Fruit Cup
- Yogurt Parfait with Granola & Seasonal Fruit
- Grissini with Prosciutto and Black Truffle Butter
- Soft Scrambled Eggs with Crispy Bacon

Brunch Station (2 Hours)

Please Select 5x

- Seasonable Vegetable Frittata with Mozzarella & Parmigiano
- Soppressata & Mozzarella Frittata
- Pecorino & Parmigiano Frittata
- Yogurt Parfait with Granola & Seasonal Fruit
- Seasonal Fruit
- Soft Breads, Butter & Jams
- Mixed Pastries
- Roasted Seasonal Vegetables with Honey Vinaigrette
- Golden Beets with Preserved Lemon & Pistachio
- Roasted Carrots with Orange & Aleppo Chili
- Caprese Salad
- Tricolore Salad
- Farro Salad with Vin Cotto & Grilled Vegetables

***Includes Unlimited: Drip Coffee, Tea, Orange Juice, Grapefruit Juice, Soft Drinks**

ADDITIONS



See Below for Pricing

Raw Bar (2 Hours): +\$35pp++

All Included

- Oysters
- Clams
- Fresh Gulf Shrimp with Bumba Cocktail
- Octopus, Celery & Potato Salad
- Insalata di Mare

Antipasti Station (2 Hours): +\$20pp++

Please Select 5x

- Chef's Selection of Italian Cured Meats
- Chef's Selection of Cheeses
- Smoked Salmon Platter
- Mixed Fruit & Olives
- Bread Basket
- Pickled Vegetables
- Carciofi alla Romana
- Marinated Zucchini
- Eggplant Caponata

Mini Dolci Station (1 Hour): +\$30pp++

Please Select 5x

- Panna Cotta Verrine
- Tiramisu Verrine
- Crema al Cioccolato Verrine
- Mini Torta della Nonna
- Mini Lemon Meringue Tart
- Mini Fruit Tarts
- Mini Baba al Campari
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Milk Chocolate Passion Rounds

Large-Format Dolci Station (1 Hour): +\$15pp++

All Included

- Torta della Nonna
- Torta Caprese
- Seasonal Crostata

Beverage Additions

Unlimited 2x Brunch Cocktails (3 Hours): +\$15pp++

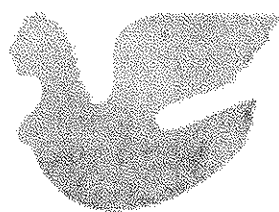
Unlimited 2x Brunch Cocktails + Basic House Wines (3 Hours): +\$25pp++

Cocktails

- Mimosa
- Bloody Mary
- Bellini

Wines

- Flor Prosecco
- Bastianich Friulano
- La Mozza Sangiovese



LA SIRENA

SEATED LUNCH
SOUTH CABANA

SEATED LUNCH



3-Course: \$115pp++

4-Course: \$135pp++

Antipasti

0-100 Guests: Please Select 2x, Guest Chooses 1

100+ Guests: Please Select 1x

Fin Fish Crudo | Diced Cucumber, Fresh Orange, & Spring Radish

Came Cruda | Lemon Thyme Aioli & Grilled Bread

Chickpea Ensalada | Avocado Hummus, Olive Oil Torn Toast, Preserved Lemon, & Balsamic

Tricolore with Chianti Vinaigrette & Parmigiano | Radicchio Treviso, Castelfranco & Arugula

Blood Orange Salad | Watercress, Shaved Valdéon Blue Cheese, Marcona Almonds,

Pomegranates, & Poached Figs

Primi

Please Select 1x

Lasagna al Pesto e Patate | Layers of Fresh Pasta with Pesto, Golden Potatoes & Béchamel

Stone Ground Mascarpone Polenta | Choice of

Funghi Misti Ragu

Lamb Ragu

Secondi

Please Select 2x, Guest Chooses 1

Escalivada | Burnt Japanese Eggplant, Black Garlic, Roasted Peppers, & Tomato Chili Broth

Scottish Salmon OR Wild Striped Bass | English Pea Purée, Spring Asparagus, & Mint

Roasted Baby Chicken Hunter's Style | Mushroom, Olive, & Tomato Ragu

Dry Aged NY Strip | Layered Potatoes & Taleggio, Chimichurri Sauce

Slow Braised Beef Short Rib | Stone Ground Mascarpone Polenta, Pickled Mushrooms, Funghi Misti Demi Glace

Braised Lamb Shoulder | Lemon Yogurt, Mint, Carmelized Balsamic Onions

Dolci

0-50 Guests: Please Select 2x, Guest Chooses 1

50+ Guests: Please Select 1x or 2x to be Alternated

Torta della Nonna | Classic "Grandma Style" Pine Nut Tart, with Cider-Raisins, Red Wine Caramel &

Honey Vanilla Mascarpone

Torta Caprese | Rich Italian Chocolate Cake, flourless, served with Strawberry Sabayon &

Crispy Meringue

Crema al Cioccolato | Milk Chocolate, Mascarpone, Olive Oil Torn Toast

Baba al Campari | Citrus & Campari Soaked Neapolitan Cake with Bergamot, Grapefruit & Basil

***Add: Shared Cookie Plate | Assorted Italian Cookies + \$5pp**

ADDITIONS



See Below for Pricing

Passed Assaggi (1 Hour): +\$25pp++

Please Select 6x

- Ricotta & Pesto Stuffed Heirloom Tomato | *Cherry Tomato, Walnut Pesto, Ricotta, Basil*
- Chilled Tomato & Basil Soup | *Fresh Tomato Water with Basil Oil*
- Beet Tartare | *Goat Cheese Espuma, Crispy Beet Chip*
- Roasted Eggplant | *Ricotta & Spicy Tomato Sauce*
- Chickpea Panelle | *Ricotta & Lemon*
- Frittelle di Zucchini | *Smoked Ricotta*
- Seasonal Arancini | *Butternut Squash & Risotto*
- 'Fin Fish' Crudo | *Diced Cucumber, Fresh Orange, & Spring Radish*
- Mussels Escabeche | *Leeks, Shallots, Saffron, Sweet Vermouth Mignonette*
- Shrimp Scampi Spiadino | *Garlic, Butter, Chili Flakes*
- House Cured Salmon Crostino | *Caponata, Orange & Lemon Yogurt*
- Paella Croquetas | *Seafood Paella & Tomatillo Aioli*
- Pulpo a la Plancha | *Grilled Octopus with Pickled Pepper & Burnt Cabbage Vinaigrette*
- Carne Cruda | *Fingerling Chip & Black Truffle Vinaigrette*
- Grissini | *Prosciutto & Black Truffle Butter*
- Polpette Agrodolce | *All Pork Meatball with Sweet & Sour Tomato Sauce*
- Mini Morcilla Hot Dog | *Spicy Mustard and Pickled Cabbage*
- Foie Gras Banana Split | *Homemade Banana Chip, Negroni Syrup, & Amarena Cherry*

Mini Dolci Station (1 Hour): +\$30pp++

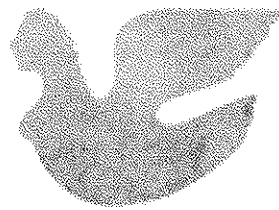
Please Select 5x

- Panna Cotta Verrine
- Tiramisu Verrine
- Crema al Cioccolato Verrine
- Mini Torta della Nonna
- Mini Lemon Meringue Tart
- Mini Fruit Tarts
- Mini Baba al Campari
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Milk Chocolate Passion Rounds

Large-Format Dolci Station (1 Hour): +\$15pp++

All Included

- Torta della Nonna
- Torta Caprese
- Seasonal Crostata



LA SIRENA

LUNCH RECEPTION
SOUTH CABANA

LUNCH RECEPTION



See Below for Pricing

Passed Assaggi (1 Hour): \$25pp++

Please Select 6x

- Ricotta & Pesto Stuffed Heirloom Tomato | *Cherry Tomato, Walnut Pesto, Ricotta, Basil*
- Chilled Tomato & Basil Soup | *Fresh Tomato Water with Basil Oil*
- Beet Tartare | *Goat Cheese Espuma, Crispy Beet Chip*
- Roasted Eggplant | *Ricotta & Spicy Tomato Sauce*
- Chickpea Panelle | *Ricotta & Lemon*
- Frittelle di Zucchini | *Smoked Ricotta*
- Seasonal Arancini | *Butternut Squash & Risotto*
- 'Fin Fish' Crudo | *Diced Cucumber, Fresh Orange, & Spring Radish*
- Mussels Escabeche | *Leeks, Shallots, Saffron, Sweet Vermouth Mignonette*
- Shrimp Scampi Spiadino | *Garlic, Butter, Chili Flakes*
- House Cured Salmon Crostino | *Caponata, Orange & Lemon Yogurt*
- Paella Croquetas | *Seafood Paella & Tomatillo Aioli*
- Pulpo a la Plancha | *Grilled Octopus with Pickled Pepper & Burnt Cabbage Vinaigrette*
- Carne Cruda | *Fingerling Chip & Black Truffle Vinaigrette*
- Grissini | *Prosciutto & Black Truffle Butter*
- Polpette Agrodolce | *All Pork Meatball with Sweet & Sour Tomato Sauce*
- Mini Morcilla Hot Dog | *Spicy Mustard and Pickled Cabbage*
- Foie Gras Banana Split | *Homemade Banana Chip, Negroni Syrup, & Amarena Cherry*

Dolci Station (1 Hour): \$30pp++

Please Select 5x

- Panna Cotta Verrine
- Tiramisu Verrine
- Crema al Cioccolato Verrine
- Mini Torta della Nonna
- Mini Lemon Meringue Tart
- Mini Fruit Tarts
- Mini Baba al Campari
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Milk Chocolate Passion Rounds

Antipasti Station (2 Hours): \$30pp++

Please Select 12x

- Carciofi alla Romana
- Eggplant Capponata
- Roasted Seasonal Vegetables | *Honey Vinaigrette*
- Golden Beets | *Preserved Lemon & Pistachio*
- Roasted Carrots | *Orange & Aleppo Chili*
- Caprese Salad | *Fresh Tomatoes, Boccancini Mozzarella, & Basil*
- Tricolore Salad | *Chianti Vinaigrette & Parmigiano Reggiano*
- Farro Salad | *Vin Cotto, & Grilled Vegetables*
- Prosciutto di Parma | *Galloni Riserva - 18 month*
- Mortadella | *Cooked Ham with Pistachios*
- Finocchiona | *Pork & Fennel Seed Sausage*
- Hot Sopressata | *Spicy Pork Sausage*
- Pecorino Toscano
- Taleggio
- Boccancino di Mozzarella
- Parmigiano Reggiano | *Cravero 24 Month*
- Ricotta | *Honey & Black Pepper*
- Seasonal Fruit & Mixed Olives
- Mixed Focaccia & Ciabatta
- Bread Basket | *7-Grain, Olive, Semolina*

Primi Station (2 Hours): \$25pp++

Please Select 2x

- Lasagna al Pesto e Patate | *Layers of Fresh Pasta with Pesto, Golden Potatoes & Béchamel*
- Stone Ground Mascarpone Polenta | *Choice of Fungi Misti Ragù or Lamb Ragù*

Secondi Station (2 Hours): \$35pp++

Please Select 2x

- Salt Baked Salmon
- Chicken Cacciatore
- NY Strip Steak
- Leg of Lamb
- Polpette Agrodolce

ADDITIONS



See Below for Pricing

Raw Bar (2 Hours): \$55pp++

All Included

- Oysters
- Clams
- Fresh Gulf Shrimp with Bumba Cocktail
- Octopus, Celery & Potato Salad
- Insalata di Mare

Passed Dolci (1 Hour): \$25pp++

Please Select 3x

- Bomboloni
- Cocoa Caramels
- Pistachio Raspberry Frolla
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Chocolate Truffles
- Milk Chocolate Passion Rounds

Large-Format Dolci Station (1 Hour): \$15pp++

All Included

- Torta della Nonna
- Torta Caprese
- Seasonal Crostata



LA SIRENA

SEATED DINNER
SOUTH CABANA

SEATED DINNER



3-Course: \$115pp++

4-Course: \$135pp++

Antipasti

0-100 Guests: Please Select 2x, Guest Chooses 1

100+ Guests: Please Select 1x

Fin Fish Crudo | Diced Cucumber, Fresh Orange, & Spring Radish

Carne Cruda | Lemon Thyme Aioli & Grilled Bread

Chickpea Ensalada | Avocado Hummus, Olive Oil Torn Toast, Preserved Lemon, & Balsamic

Tricolore with Chianti Vinaigrette & Parmigiano | Radicchio Treviso, Castelfranco & Arugula

*Blood Orange Salad | Watercress, Shaved Valdéon Blue Cheese, Marcona Almonds,
Pomegranates, & Poached Figs*

Primi

Please Select 1x

Lasagna al Pesto e Patate | Layers of Fresh Pasta with Pesto, Golden Potatoes & Béchamel

Stone Ground Mascarpone Polenta | Choice of

Funghi Misti Ragu

Lamb Ragu

Secondi

Please Select 2x, Guest Chooses 1

Escalivada | Burnt Japanese Eggplant, Black Garlic, Roasted Peppers, & Tomato Chili Broth

Scottish Salmon OR Wild Striped Bass | English Pea Purée, Spring Asparagus, & Mint

Roasted Baby Chicken Hunter's Style | Mushroom, Olive, & Tomato Ragu

Dry Aged NY Strip | Layered Potatoes & Taleggio, Chimichurri Sauce

Slow Braised Beef Short Rib | Stone Ground Mascarpone Polenta, Pickled Mushrooms, Funghi Misti Demi Glace

Braised Lamb Shoulder | Lemon Yogurt, Mint, Carmelized Balsamic Onions

Dolci

0-50 Guests: Please Select 2x, Guest Chooses 1

50+ Guests: Please Select 1x or 2x to be Alternated

*Torta della Nonna | Classic "Grandma Style" Pine Nut Tart, with Cider-Raisins, Red Wine Caramel &
Honey Vanilla Mascarpone*

*Torta Caprese | Rich Italian Chocolate Cake, flourless, served with Strawberry Sabayon &
Crispy Meringue*

Crema al Cioccolato | Milk Chocolate, Mascarpone, Olive Oil Torn Toast

Baba al Campari | Citrus & Campari Soaked Neapolitan Cake with Bergamot, Grapefruit & Basil

***Add: Shared Cookie Plate | Assorted Italian Cookies + \$5pp**

ADDITIONS



See Below for Pricing

Passed Assaggi (1 Hour): +\$25pp++

Please Select 6x

- Ricotta & Pesto Stuffed Heirloom Tomato | *Cherry Tomato, Walnut Pesto, Ricotta, Basil*
- Chilled Tomato & Basil Soup | *Fresh Tomato Water with Basil Oil*
- Beet Tartare | *Goat Cheese Espuma, Crispy Beet Chip*
- Roasted Eggplant | *Ricotta & Spicy Tomato Sauce*
- Chickpea Panelle | *Ricotta & Lemon*
- Frittelle di Zucchini | *Smoked Ricotta*
- Seasonal Arancini | *Butternut Squash & Risotto*
- 'Fin Fish' Crudo | *Diced Cucumber, Fresh Orange, & Spring Radish*
- Mussels Escabeche | *Leeks, Shallots, Saffron, Sweet Vermouth Mignonette*
- Shrimp Scampi Spiadino | *Garlic, Butter, Chili Flakes*
- House Cured Salmon Crostino | *Caponata, Orange & Lemon Yogurt*
- Paella Croquetas | *Seafood Paella & Tomatillo Aioli*
- Pulpo a la Plancha | *Grilled Octopus with Pickled Pepper & Burnt Cabbage Vinaigrette*
- Carne Cruda | *Fingerling Chip & Black Truffle Vinaigrette*
- Grissini | *Prosciutto & Black Truffle Butter*
- Polpette Agrodolce | *All Pork Meatball with Sweet & Sour Tomato Sauce*
- Mini Morcilla Hot Dog | *Spicy Mustard and Pickled Cabbage*
- Foie Gras Banana Split | *Homemade Banana Chip, Negroni Syrup, & Amarena Cherry*

Mini Dolci Station (1 Hour): +\$30pp++

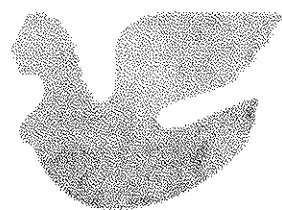
Please Select 5x

- Panna Cotta Verrine
- Tiramisu Verrine
- Crema al Cioccolato Verrine
- Mini Torta della Nonna
- Mini Lemon Meringue Tart
- Mini Fruit Tarts
- Mini Baba al Campari
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Milk Chocolate Passion Rounds

Large-Format Dolci Station (1 Hour): +\$15pp++

All Included

- Torta della Nonna
- Torta Caprese
- Seasonal Crostata



LA SIRENA

DINNER RECEPTION
SOUTH CABANA

DINNER RECEPTION



See Below for Pricing

Passed Assaggi (1 Hour): \$25pp++

Please Select 6x

- Ricotta & Pesto Stuffed Heirloom Tomato | *Cherry Tomato, Walnut Pesto, Ricotta, Basil*
- Chilled Tomato & Basil Soup | *Fresh Tomato Water with Basil Oil*
- Beet Tartare | *Goat Cheese Espuma, Crispy Beet Chip*
- Roasted Eggplant | *Ricotta & Spicy Tomato Sauce*
- Chickpea Panelle | *Ricotta & Lemon*
- Frittelle di Zucchini | *Smoked Ricotta*
- Seasonal Arancini | *Butternut Squash & Risotto*
- 'Fin Fish' Crudo | *Diced Cucumber, Fresh Orange, & Spring Radish*
- Mussels Escabeche | *Leeks, Shallots, Saffron, Sweet Vermouth Mignonette*
- Shrimp Scampi Spiadino | *Garlic, Butter, Chili Flakes*
- House Cured Salmon Crostino | *Caponata, Orange & Lemon Yogurt*
- Paella Croquetas | *Seafood Paella & Tomatillo Aioli*
- Pulpo a la Plancha | *Grilled Octopus with Pickled Pepper & Burnt Cabbage Vinaigrette*
- Carne Cruda | *Fingerling Chip & Black Truffle Vinaigrette*
- Grissini | *Prosciutto & Black Truffle Butter*
- Polpette Agrodolce | *All Pork Meatball with Sweet & Sour Tomato Sauce*
- Mini Morcilla Hot Dog | *Spicy Mustard and Pickled Cabbage*
- Foie Gras Banana Split | *Homemade Banana Chip, Negroni Syrup, & Amarena Cherry*

Dolci Station (1 Hour): \$30pp++

Please Select 5x

- Panna Cotta Verrine
- Tiramisu Verrine
- Crema al Cioccolato Verrine
- Mini Torta della Nonna
- Mini Lemon Meringue Tart
- Mini Fruit Tarts
- Mini Baba al Campari
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Milk Chocolate Passion Rounds

Antipasti Station (2 Hours): \$30pp++

Please Select 12x

- Carciofi alla Romana
- Eggplant Capponata
- Roasted Seasonal Vegetables | *Honey Vinaigrette*
- Golden Beets | *Preserved Lemon & Pistachio*
- Roasted Carrots | *Orange & Aleppo Chili*
- Caprese Salad | *Fresh Tomatoes, Boccancini Mozzarella, & Basil*
- Tricolore Salad | *Chianti Vinaigrette & Parmigiano Reggiano*
- Farro Salad | *Vin Cotto, & Grilled Vegetables*
- Prosciutto di Parma | *Galloni Riserva - 18 month*
- Mortadella | *Cooked Ham with Pistachios*
- Finocchiona | *Pork & Fennel Seed Sausage*
- Hot Sopressata | *Spicy Pork Sausage*
- Pecorino Toscano
- Taleggio
- Boccancino di Mozzarella
- Parmigiano Reggiano | *Cravero 24 Month*
- Ricotta | *Honey & Black Pepper*
- Seasonal Fruit & Mixed Olives
- Mixed Focaccia & Ciabatta
- Bread Basket | *7-Grain, Olive, Semolina*

Primi Station (2 Hours): \$25pp++

Please Select 2x

- Lasagna al Pesto e Patate | *Layers of Fresh Pasta with Pesto, Golden Potatoes & Béchamel*
- Stone Ground Mascarpone Polenta | *Choice of Fungi Misti Ragù or Lamb Ragù*

Secondi Station (2 Hours): \$35pp++

Please Select 2x

- Salt Baked Salmon
- Chicken Cacciatore
- NY Strip Steak
- Leg of Lamb
- Polpette Agrodolce

ADDITIONS



See Below for Pricing

Raw Bar (2 Hours): \$55pp++

All Included

- Oysters
- Clams
- Fresh Gulf Shrimp with Bumba Cocktail
- Octopus, Celery & Potato Salad
- Insalata di Mare

Passed Dolci (1 Hour): \$25pp++

Please Select 3x

- Bomboloni
- Cocoa Caramels
- Pistachio Raspberry Frolla
- White Chocolate Fennel Rochers
- Rainbow Cookies
- Chocolate Truffles
- Milk Chocolate Passion Rounds

Large-Format Dolci Station (1 Hour): \$15pp++

All Included

- Torta della Nonna
- Torta Caprese
- Seasonal Crostata



Proximity Report for Location:

April 5, 2017

88 9 Ave, New York, NY, 10011

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
CHELSEA WINERY LTD	75 9TH AVENUE	320 ft
MIDTOWN SPIRITS INC	177 9TH AVE UNIT C	980 ft
HOME OF CHEERS CORP	188 90 8TH AVE	1000 ft
HAYMARKET WINE LLC	19 LITTLE WEST 12TH ST	1220 ft
HIGHLINE WINE MARKET CORP	156 10TH AVE	1220 ft
MFR RETAILING LLC	249 W 13TH ST	1440 ft
MAHADEV INC	242 W 14TH ST	1515 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

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

Name	Address	Approx. Distance
MARITIMA LLC	88 9TH AVE	0 ft
HUDSON RIVER INN LLC E&S HOTEL OWNERS INC AS MGR	88 9TH AVENUE	40 ft
MARITIME F&B LLC E&S HOTEL OWNERS INC AS MGR	88 9TH AVE 2ND FLOOR	40 ft
LDV 16 LLC	357 WEST 16TH ST	155 ft
RESTAURANT ASSOCIATES LLC	75 9TH AVE	205 ft
URBAN DAIRY LLC	75 9TH AVE	205 ft
LOBSTER PLACE INC, THE	75 9TH AVE	205 ft
DZGF2 LLC	75 9TH AVE	205 ft
DT HOSPITALITY GROUP INC	110 9TH AVE	225 ft
BD STANHOPE LLC AND E&S HOTEL OWNERS INC AS MGR	369 W 16TH ST	250 ft
RANA USA LLC	75 9TH AVE STE 01A55	315 ft
BUDDAKAN NY LP	75 9TH AVE CHELSEA MARKET	315 ft
MKT GROUP LLC	75 9TH AVENUE	320 ft
346 LOUNGE LLC & STRATEGIC DREAM ROOFTOP LLC	355 W 16TH STREET	375 ft

Name	Address	Approx. Distance
SAHARA DREAMS LLC, AVE REST LLC & STRATEGIC DREAM	355 W 16TH STREET	375 ft
ELECTRIC ROOM 16 LLC STRATEGIC DREAM LOUNGE LLC	355 W 16TH ST	380 ft
DLP GROUP LLC	132 9TH AVE	430 ft
CLEAVER COMPANY INC, THE	428 W 16TH ST AKA 75 9TH AVE	475 ft
MARISCOS CHELSEA LLC	409 W 15TH ST	475 ft
VIRCAN GROUP LLC	136 9TH AVE	480 ft
ORIGINAL HOMESTEAD,THE	56 9TH AVENUE	510 ft
408 W 15 MEMBERS LLC & BOWERY HOSPITALITY GROUP	408 410 W 15TH ST	545 ft
GREENWICH VILLAGE ENTERTAINMENT GROUP LLC	431 WEST 16TH STREET 2ND FL	550 ft
MEATPACKING RESTAURANT LLC	44 9TH AVE AKA 351 356 W 14 ST	640 ft
SUTOL OPERATING CO LLC	409 411 W 14TH STREET	700 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
RESTAURANT ASSOCIATES LLC	75 9TH AVE	205 ft
RESTAURANT ASSOCIATES LLC	75 9TH AVE	205 ft
GRAND CREW NYC LLC	75 9TH AVE	205 ft
LAS RAMBLAS RESTAURANT LLC	355 W 16TH STREET	375 ft
FATBIRD I LLC	44 9TH AVE	620 ft
HANARE CHELSEA LLC	311 W 17TH ST	700 ft

Unmapped licenses within zipcode of report location

Name	Address
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