

Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT GN 741 9 th Avenue		DOING BUSINESS AS (DBA) Gallo Nero		
STREET ADDRESS 741 9 th Avenue		CROSS STREETS 50 th Street		
OWNER	NAME: Robert Malta	ATTORNEY	NAME: Ian Polow	
	PHONE: 917-567-1060		PHONE: 914-235-7050	
	FAX: 212-874-5609		FAX:	
MANAGER	NAME: Tarek Alam	LANDLORD	NAME: Indocangdian Realty	
	PHONE: 917-669-1917		PHONE: 212-749-9292	
	FAX: 212-874-5609		FAX:	
DESCRIPTION OF BUSINESS				
Establishment Type:		<input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Bed & Breakfast <input type="checkbox"/> Eating Place Beer <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Restaurant <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Club (Fraternal Organization -- Members Only) <input type="checkbox"/> Other (Explain):		
Method of Operation:		<input type="checkbox"/> Restaurant <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Pizzeria <input type="checkbox"/> Cafe <input type="checkbox"/> Other (Explain):		
License Type:		<input type="checkbox"/> On-Premise <input type="checkbox"/> Wine <input type="checkbox"/> Beer <input type="checkbox"/> Wine & Beer		
APPLICATION TYPE (check one)	<input type="checkbox"/> New	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	
		What is/was the name of establishment?	owner	
		What is/was the address of the establishment?	owner	
		What were the dates the applicant was involved with this former premise?	owner	
	<input type="checkbox"/> Transfer	What is the prior license #?	What is the expiration date on the prior license?	Are you making any alterations or operational changes?
		What is the current license #?	What is the expiration date on the current license?	<input type="checkbox"/> YES <input type="checkbox"/> NO
		If alterations or operational changes are being made, please attach the plans to this form.		
		Please describe the nature of the alterations and attach the plans		

OPERATIONAL ISSUES

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.
	Music	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.
	Kitchen	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.	11 a.m. – 12 a.m.

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
	74		30	58	1	1	4	0	0

How many floors are there? What is the capacity for each floor? (please respond in space provided)	<input checked="" type="checkbox"/> 1-2	<input type="checkbox"/> 3-4	<input type="checkbox"/> 5+	
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="checkbox"/> NO	N/A	
Will applicant have bottle service?	YES	<input checked="" type="checkbox"/> NO	N/A	
Will you be hosting private parties and promotional events?	YES	<input checked="" type="checkbox"/> NO	N/A	
Will outside promoters be used?	YES	<input checked="" type="checkbox"/> NO	N/A	
Will the security plan submitted be implemented?	YES	NO	<input checked="" type="checkbox"/> N/A	
Will State certified security personnel be used?	YES	<input checked="" type="checkbox"/> NO	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	<input checked="" type="checkbox"/> 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="checkbox"/> 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="checkbox"/> 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="checkbox"/> N/A	
Will applicant provide contact information to neighbors and respond to complaints that arise?	<input checked="" type="checkbox"/> YES	NO	N/A	
If you plan to have music, what type(s)?	<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	

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="checkbox"/> 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?	<input checked="" type="checkbox"/> YES	NO	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="checkbox"/> YES	NO	N/A	

OUTDOOR ITEMS

Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="checkbox"/> 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="checkbox"/> 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="checkbox"/> 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="checkbox"/> 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="checkbox"/> 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="checkbox"/> 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="checkbox"/> N/A	

LOCATION & ZONING

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

ADDITIONAL STIPULATIONS: (Office Use Only)

- Applicant will not use a storm vestibule
- Applicant will submit new drawings
- Applicant will close sidewalk hatches when not in use, will be open when absolutely necessary
- Applicant will not install French doors or open windows to the street
- Applicant will supply contact information and respond to complaints
- Applicant will not file with the SLA

- Kitchen will be stocked
- adding refrigeration
- cellar doors will be closed immediately after use.
- cellar door use will be minimized
- will work w/ landlord to install steps.
- Hatch use limited to 1/2 hour before lunch service, 1/2 hour before dinner, 1/2 hour before close.

Robert Malta

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

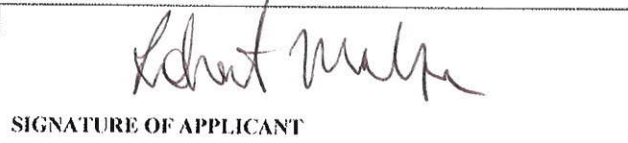

Lisa Daglian
CB4 BLP Committee Co-Chair


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

DATE 9-11-12

CROSTINI E BRUSCHETTE

Tomato, Basil
and Truffled Goat Cheese 11

Tapenade of Mixed Olives, Parmigiano,
Tomato & Mozzarella Cheese 10

Anchovies, Mozzarella
& Fresh Oregano 10

Gorgonzola & Toasted Walnuts 11

Porcini Mushrooms
and Provolone Cheese 12

Grilled Chicken, Roasted Pepper,
Pesto & Asiago Cheese 12

Speck Prosciutto,
Tomato and Fontina Cheese 12

Bresaola, Taleggio Cheese
& Radicchio 12

Prosciutto San Daniele,
Arugula & Buffalo Mozzarella 13

Trio di Bruschette - Fresh Tomatoes,
White Beans & Wild mushrooms 11

GALLO NERO

Wine Bar & Grill

402 W. 44th St. (bet. 9th & 10th Aves.)

New York, N.Y. 10036

212.265.6660

www.gallonerony.com

www.nycrg.com

TAGLIERI & ANTIPASTI

Classic Meatballs
in Parsley Tomato Sauce 11

Steamed Mussels,
Garlic Croutons & Prosecco Wine 12

Fried Calamari and Zucchini
with Fra' Diavolo Sauce 14

Affettati Misti con Olive
Chef's selection of Four Cured Meats
with Olives 15

Portuguese Octopus, Black Olives,
Capers, Potato & Celery Salad 16

Prosciutto Mozzarella
San Daniele Prosciutto with
Buffalo Mozzarella & Peppers 16

Tagliere di Formaggi
Chef's selection of Four Cheeses
& Truffled Chestnut Honey 15

SALADS

Mixed Organic Green Salad
with Balsamic Vinaigrette 8

Traditional Caesar Salad,
Garlic Croutons & Shaved Parmesan 9

Tre Colori
Arugula, Radicchio & Endive 10

Roasted Red Beets, Herbed Goat Cheese,
String Beans & Walnuts 11

Frisee, Poached Pears,
Gorgonzola & Speck 12

Caprese
Fresh Buffalo Mozzarella Cheese,
Ripe Tomatoes & Basil 13

ENTREES

- Gnocchi, Tomato, Mozzarella and Basil 14
- Spaghetti alla Carbonara 15
- Meat Tortellini with Green Peas,
Mixed Mushrooms & Creamy Sauce 15
- Spinach Ricotta Ravioli
& Butter Sage Truffle Oil Sauce 17
- Lasagna 15
- Linguine with Clams
& White Wine Parsley Sauce 17
- Risotto with Porcini Mushrooms
& Truffle Olive Oil 18
- Grilled Chicken with Lemon,
Tomato, Onions & Arugula Salad 16
- Pork Scaloppine Piccata or Saltimbocca with
Mashed Potatoes & Spinach 17
- Pollo Arrosto Al Rosmarino
Half Roasted Chicken with Cabbage
& Mashed Potatoes 17
- Short Ribs with Braised Cabbage 18
- Stuffed Chicken Breast
with Mozzarella & Zucchini Lemon Sauce 19
- Salmon with Garlic Sautéed Spinach,
Cabbage and Balsamic Vinegar Reduction 19
- Hanger Steak
with Roasted Potatoes & Salad 21
- Braised Lamb Shank with Wild Rice 21
- Blue Snapper with Broccoli, Sun Dried
Tomatoes & Lemon Capers Sauce 21

Chef ~ Roberto Lopez

GALLO NERO



402 W. 44th St.
(bet. 9th & 10th Aves.)
New York, N.Y. 10036
212.265.6660

CROSTINI E BRUSCHETTE

- Tomato, Basil & Truffled Goat Cheese 11
- Tapenade of Mixed Olives, Parmigiano, Tomato & Mozzarella Cheese 12
- Anchovies, Mozzarella & Fresh Oregano 10
- Gorgonzola & Toasted Walnuts 11
- Porcini Mushrooms & Provolone Cheese 12
- Grilled Chicken, Roasted Pepper, Pesto & Asiago Cheese 12
- Speck Prosciutto, Tomato & Fontina Cheese 12
- Bresaola, Taleggio Cheese & Radicchio 12
- Prosciutto San Daniele, Arugula & Buffalo Mozzarella 13
- Trio di Bruschette ~ Fresh Tomatoes, White Beans & Wild mushrooms 11

SALADS

- Mixed Organic Green Salad with Balsamic Vinaigrette 8
- Traditional Caesar Salad, Garlic Croutons & Shaved Parmesan 9
- Tre Colori ~ Arugula, Radicchio & Endive 10
- Roasted Red Beets, Herbed Goat Cheese, String Beans & Walnuts 11
- Frisee, Poached Pears, Gorgonzola & Speck 12
- Caprese ~ Fresh Buffalo Mozzarella, Ripe Tomatoes & Basil 13

TAGLIERI & ANTIPASTI

- Classic Meatballs in Parsley Tomato Sauce 11
- Steamed Mussels, Garlic Croutons & Prosecco Wine 12
- Fried Calamari & Zucchini with Fra' Diavolo Sauce 14
- Affettati Misti con Olive ~ Chef's selection of Four Cured Meats with Olives 15
- Portuguese Octopus, Black Olives, Capers, Potato & Celery Salad 16
- Prosciutto Mozzarella ~ San Daniele Prosciutto with Buffalo Mozzarella & Peppers 16
- Tagliere di Formaggi ~ Chef's selection of Four Cheeses & Truffled Chestnut Honey 15

ENTREES

- Gnocchi, Tomato, Mozzarella & Basil 14
- Spaghetti alla Carbonara 15
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- Spinach Ricotta Ravioli & Butter Sage Truffle Oil Sauce 17
- Lasagna 15
- Linguine with Clams & White Wine Parsley Sauce 17
- Risotto with Porcini Mushrooms & Truffle Olive Oil 18
- Grilled Chicken with Lemon, Tomato, Onions & Arugula Salad 16
- Pork Scaloppine Piccata or Saltimbocca with Mashed Potatoes & Spinach 17
- Pollo Arrosto ~ Half Roasted Chicken with Cabbage & Mashed Potatoes 17
- Short Ribs with Braised Cabbage 18
- Stuffed Chicken Breast with Mozzarella & Zucchini Lemon Sauce 19
- Salmon with Garlic Sautéed Spinach, Cabbage & Balsamic Vinegar Reduction 19
- Hanger Steak with Roasted Potatoes & Organic Mixed Salad 21
- Braised Lamb Shank with Wild Rice 21
- Blue Snapper with Broccoli, Sun Dried Tomatoes & Lemon Capers Sauce 21



Chef ~ Roberto Lopez

SPARKLING

111 Prosecco Superiore "Brut" Asolo Gasparrini NV Veneto	38/11
112 Prosecco "Extra Dry" Drusiani NV Veneto	38/11
113 Franciacorta "Brut" Quattro Mami NV Lombardia	47
114 Rose Mari Drusiani NV Veneto	48
115 Moscato D'Asi Bianco Mio NV Piemonte	35/11
116 Lambrusco Graspirossa Castelvetro Annabile Zanasi NV Emilia	38/11
117 Lambrusco Di Sorbara Secco Zanasi NV Emilia	38/11

WHITE

Valle D'Aosta/Piemonte/Liguria

211 Petit Arvine Les Crêtes 2010 Valle D'Aosta	60
212 Chardonnay Langhe Massolino 2010 Piemonte	55
213 Gavi di Gavi Ottosoldi 2011 Piemonte	45
214 Roero Arneis "Cayega" Tenuta Carretta 2011 Piemonte	40
215 Biodynamic Vermentino Ligure Durin 2011 Liguria	42
216 Pigato A Maccia 2010 Liguria	39

Trentino Alto Adige

221 Pinot Bianco Cantina Bolzano 2010	39
222 Gewürztraminer Elena Welch 2011	48
223 Müller-Thurgau Elena Welch 2011	42
224 Biodynamic Riesling Tschlehofer 2011	50
225 Goldmuskateler Thurnof 2010	45

Veneto/Lombardia

231 Pinot Grigio Rose Primaterra 2011 Veneto	36
232 Pinot Grigio/Bianco/Friuliano "Pinot & Tot" Muculan 2011 Veneto	35
233 Rose "Bertarose" Bertani 2011 Veneto	35/10
234 Organic Soave La Cappuccina 2011 Veneto	39
235 Lugana San Giovanni 2010 Lombardia	42

Friuli Venezia Giulia

241 Biodynamic Unfiltered Orange Ribolla "Lunar" Collio 2008	75
242 Organic Malvasia/Sauvignon "Morus Alba" Vignai da Duline 2009	80
243 Ribolla Gialla "Vinea" Jermann 2010	50
244 Pinot Grigio Tenuta Di Blusig 2011	36
245 Pinot Grigio Jermann 2010	55
246 Organic Pinot Grigio Vignai Da Duline 2010	65
247 Friulano "Collio" Gradis Ciutta 2011	45
248 Sauvignon Blanc Angoris 2011	45
249 Sauvignon Blanc Dorigo 2011	55

Toscana

311 Biodynamic Vernaccia Di San Gimignano Montenidoli 2009	48
312 Terre di Tuli Terruzzi Pulitod 2010	42
313 Ansonica Dell'Argentario Tenuta La Parrina 2010	39
314 Vermentino "Guado Al Tasso" Marchese Antinori 2010	50

Umbria/Marche/Abruzzo/Lazio/Puglia

321 Chardonnay "Bramuto del Cervo" Antinori 2011 Umbria	42
322 Organic Grechetto "Colli Martani" Di Filippo 2011 Umbria	39
323 Verdicchio di Matelica Fontezoppa 2011 Marche	40
324 Bianchetto "Borgo Torre" Claudio Morelli 2011 Marche	40
325 Pecorino Colle Frisio 2011 Abruzzo	39
326 Organic Trebbiano D'Abruzzo Valle Reale 2011 Abruzzo	40
327 EST EST EST!!! Faiesco 2011 Lazio	35
328 Roscetto "Ferentino" Faiesco 2008 Lazio	50
329 Verdeca Del Salento Leone De Castris 2011 Puglia	36

Campania/Sardegna/Sicilia

411 Fiano D'Avellino Cantina Dei Monaci 2010 Campania	40
412 Biodynamic Falanghina Taburno Masseria Frattasi 2011 Campania	40
413 Falanghina/Biancolilla "Ravello" M. Cuomo 2010 Campania	49
414 Orco Di Tufo Mastroberardino 2011 Campania	50
415 Vermentino "La Cala" Selva & Mosca 2010 Sardegna	35
416 Nuragus "S'Elegas" Argiolas 2011 Sardegna	35
417 Vermentino Di Gallura "Juannisolou" Vigne Surrat 2011 Sardegna	39
418 Regaleali Bianco Taseca D'Almerita 2011 Sicilia	42
419 Etna Bianco "IsolaNuda" Destro 2011 Sicilia	45
420 Chardonnay Pianeta 2009 Sicilia	72
421 Insolia/Greganera "Rami" COS 2010 Sicilia	52
422 Rose "Le Rose" Regaleali 2011 Sicilia	35/10

RED

Valle D'Aosta/Piemonte/Liguria

511 Petite Rouge "Torrette" Les Crêtes 2010 Valle D'Aosta	55
512 Pinot Noir Les Crêtes 2010 Valle D'Aosta	55
513 Barbera D'Asi Da Capo 2009 Piemonte	42
514 Barbera D'Alba "Armagan" Ruggeri Conani 2009 Piemonte	62
515 Dolcetto D'Alba "Trifolera" Cortese 2007 Piemonte	40
516 Freisa Langhe "Santa Rosaia" Brezza 2009 Piemonte	50
517 Nebbiolo D'Alba Tenuta Carretta 2009 Piemonte	44
518 Biodynamic Roero Riserva Cascina Pace 2008 Piemonte	49
519 Barbaresco Travagliani Gattinara 2005 Piemonte	65
520 Barbaresco Cantina del Pino 2007 Piemonte	82
521 Barolo "Athenasso" Borgogno 2006 Piemonte	69
522 Barolo "Cascina Ferraro" Tenuta Carretta 2007 Piemonte	70
523 Barolo "Baudana" Luigi Baudana 2004 Piemonte	95
524 Barolo "Budarina" Grimaldi 2006 Piemonte	110
525 Barolo Marchese Di Barolo 2005 Piemonte	120

RED (continued)

526 Barolo "Cannubi" Marchese Di Barolo 2004 Piemonte	190
527 Ruche Di Castagnole Monferrato Da Capo 2009 Piemonte	49
528 Organic Rossese D'Albenga "U Bastio" Vio Giobatta 2010 Liguria	48
529 Organic Granaccia Colline Savonesi Vio Giobatta 2010 Liguria	52

Trentino Alto Adige

611 Merlot Riserva "Novaline" Concilio 2005	44
612 Schiava "Huck am Bach" Cantina Bolzano 2010	48
613 Lagrein Hofstetter 2010	48
614 Pinot Nero "Meezan" Hofstetter 2010	55
615 Cab Sauv/P Verdot-Syrah "Yngram" Hofstetter 2001	90
616 Cab Sauvignon "Fiore di Ciliegio" La Vigne 2003	108

Veneto

620 Amarone Della Valpolicella Classico Bertani 2007	200
621 Amarone Della Valpolicella Classico "Ca' Bertoldi" Roschia 2005	75
622 Amarone Della Valpolicella Classico Venturini 2008	90
623 Amarone Della Valpolicella Classico "Paverno" Vaona Odino 2008	110
624 Valpolicella Classico Venturini 2010	34
625 Valpolicella Ripasso "Semonie Alto" Venturini 2007	49
626 Valpolicella Superiore Rocceto Grassi 2008	68
627 Palazzo Della Torre Allegri 2008	52
628 "Capo di Stato" Venegazzone 2005	88
629 Cabernet/Corvina "Cattullo" Bertani 2009	45

Lombardia

630 Nebbiolo Della Valtellina "Sussella Riserva" La Castellina 2005	49
631 Nebbiolo Della Valtellina Superiore "Inferno" Prevostini 2007	65
632 Bardolino Le Fraghe 2011	35
633 Gropello San Giovanni 2010	48

Friuli Venezia Giulia/Emilia Romagna

641 Pinot Nero Borgo Magredo 2010 Friuli	42
642 Schioppettino Dei Colli Orientali Angoris 2009 Friuli	52
643 Refosco Dorigo 2008 Friuli	51
644 Merlot/Cab Sauvignon "Vertigo" 2009 Livio Felluga Friuli	51
645 Pignolo Girolamo Dorigo 2003 Friuli	150
646 Tazzelenghe Cabernet Franc/Refosco "Il Fusco" Roncaiu 2005 Friuli	80
647 Sangiovese Superiore Di Romagna Nespola 2010 Emilia-Romagna	42

Toscana

711 Chianti Classico "La Matolina" 2009	42
712 Organic Chianti Classico Riserva Buondonno 2007	65
713 Chianti Classico Riserva Marchese Antinori 2007	77
714 Chianti Colli Fiorentini "Briccole" Villa Carlino 2009	40
715 Chianti Colli Senesi Tenuta Valdipiatta 2008	39
716 VINO Nobile Di Montepulciano La Canonica 2007	54
717 Morellino Di Scansano Terenzi 2010	39
718 Brunello Di Montalcino "La Togata" Tenuta Carlina 2006	120
719 Brunello Di Montalcino Riserva Villa I Cippi 2005	130
720 Rosso Di Montalcino Tassi 2009	55
721 Organic Super Tuscan "Acantos" Montebelli 2009	65
722 Organic Super Tuscan "Altrovino" Duemani 2008	78
723 Super Tuscan "Bramatucci" Terenzi 2010	49
724 Super Tuscan "Il Guado" Poggio Alle Querce 2009	50
725 Super Tuscan "Perlato Del Bosco" Tua Rita 2009	70
726 Super Tuscan "Paleo" Le Macchiole 2009	135
727 Super Tuscan "Tignanello" Marchese Antinori 2007	190
728 Super Tuscan "Solina" Antinori 2003	340

Marche/Abruzzo/Molise/Umbria/Basilicata/Puglia

811 Lacrima Di Morro D'Alba "Quercia Antica" Velmosi 2010 Marche	36
812 Vinaccia Rossa "Suffragium" Claudio Morelli 2008 Marche	55
813 Vernaccia Nera "Falcotto" Fontezoppa 2008 Marche	55
814 Cabernet/Sangiovese "Vardo" Fontezoppa 2008 Marche	45
815 Sangiovese "Truipilin" Taddei Selvagrossa 2008 Marche	65
816 Montepulciano D'Abruzzo Cantina Zaecagnini 2009 Abruzzo	40
817 Montepulciano D'Abruzzo "Uno" Colle Frisio 2009 Abruzzo	45
818 Ramitello Rosso Di Majo Norante 2009 Molise	42
819 Canaiolo Le Poggette 2008 Umbria	39
820 Organic Montefalco Rosso Di Filippo 2009 Umbria	45
821 Sagrantino Di Montefalco "Taccalite" Tiburzi 2007 Umbria	72
822 Aglianico Del Vulture "Pian Del Moro" 2008 Basilicata	42
823 Primitivo Botromagno 2009 Puglia	39
824 Salice Salentino Riserva Leone De Castris 2008 Puglia	36

Lazio/Campania/Sardegna/Calabria/Sicilia

911 Cesanese Olevano Romano "Silene" 2009 Lazio	48
912 Merlot "Primitivo" Cantina Lupo 2009 Lazio	41
913 Aglianico/Piediroso "Furor" Marisa Cuomo 2010 Campania	51
914 Piediroso "Lacryma Christi del Vesuvio" 2010 Campania	44
915 Cannonau Riserva Sella Mosca 2007 Sardegna	42
916 Rosso Superiore Cantina dei Mandrolisai 2006 Sardegna	54
917 Pascale "Ottomarzo" Dettori 2007 Sardegna	60
918 C'iro Riserva "Duca San Felice" 2009 Calabria	40
919 Nero D'Avola "Regaleali" Taseca D'Almerita 2008 Sicilia	36
920 Nero D'Avola "D'A'Nero" Antichi Vinai 2010 Sicilia	48
921 Nerello Mascalese Etna Rosso Caciorgna 2009 Sicilia	55
922 Frappato Finobile 2009 Sicilia	48
923 Cerasuolo Della Vittoria Finobile 2009 Sicilia	48
924 Syrah "Kaid" Alessandro Di Camporeale 2008 Sicilia	50
925 Rosso Soprano Pulari 2008 Sicilia	88

Establishments Near 741 9th Avenue

OP: On-Premise, RW: Restaurant Wine, TW: Tavern Wine

1. Gaf West Ltd. – 401 W 48th St - OP
2. Leo & Emmas Rest. Corp – 700 9th Ave – OP
3. Traffic Bar – 701-703 9th Ave – OP
4. Kyotufu – 705 9th Ave – OP
5. Chili Thai – 712 9th Ave – RW
6. Tacocina – 714 9th Ave – OP
7. Viv – 717 9th Ave – OP
8. Pam Real Thai Food Inc. – 404 W 49th St – RW
9. Mickey Spillanes Hell's Kitchen NYC – 350 W 49th St - OP
10. Gossip – 733 9th Ave – OP
11. Uncle Mario – 735-739 9th Ave – RW
12. Molloy's Irish Pub LLC. – 737 9th Ave – OP
13. Terrazza Toscana – 742 9th Ave - OP
14. Rice & Bean – 744 9th Ave – OP
15. Basera Indian Cuisine Inc. – 745 9th Ave - OP
16. Uncle Nicks – 747 9th Ave - OP
17. Uncle Nicks Bar & Café – 749 9th Ave – OP
18. Larry Kevin K Corp. – 751 9th Ave – OP
19. Vintage – 753 9th Ave –OP
20. Vynl – 754 9th Ave – OP
21. Thiti Corp – 761 9th Ave – OP
22. Arriba Arriba Mexican Restaurant – 762 9th Ave – OP
23. Empanada Mama – 763 9th Ave – OP
24. Option Restaurant Corp. – 764 9th Ave – RW
25. Stecchinos – 765 9th Ave – OP
26. Pure Thai Restaurant – 766 9th Ave – RW
27. Inistioge Inc. – 768 9th Ave – OP
28. Flavor Lounge – 772 9th Ave –OP
29. Yallos Rest Inc. – 776 9th Ave – OP
30. Casellula – 781 9th Ave – RW
31. El Azteca Mexican Rest Inc. – 783 9th Ave – OP
32. The Brickyard GastroPub – 785 9th Ave – OP
33. Ariana Kebab House Inc – 787 9th Ave – RW
34. Q2 Thai – 788 9th Ave – OP
35. Pita Grill of Hell's Kitchen Inc. – 790 9th Ave - RW
36. Flaming Saddle Salon – 793 9th Ave – OP
37. Xai Xai – 369 W 51st St – OP
38. Briciola – 370 W 51st St. – TW
39. Chez Napoleon – 365 W 50th St – OP