

**Manhattan Community Board 4**  
(All Fields Must Be Completed)

Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
VEGG 58th LLC		Not determined as yet		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
887-889 Ninth Avenue		57th and 58th Streets		
<b>OWNER</b>	<b>NAME:</b> Giuseppe Coladonato	<b>ATTORNEY</b>	<b>NAME:</b> Reid A. Rosen	
	<b>PHONE:</b> 212-582-2111		<b>PHONE:</b> 914-235-3626	
	<b>FAX:</b> 212-582-2420		<b>FAX:</b> 240-235-3620	
<b>MANAGER</b>	<b>NAME:</b> Giuseppe Coladonato	<b>LANDLORD</b>	<b>NAME:</b> 400 West 58th Street Properties Corp.	
	<b>PHONE:</b> 212-582-2111		<b>PHONE:</b> 718-423-4545	
	<b>FAX:</b> 212-582-2420		<b>FAX:</b> n/a	
<b>DESCRIPTION OF BUSINESS</b>				
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): Bar/Arcade			
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): Bar/Arcade			
License Type:	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
<b>APPLICATION TYPE</b> (check one)	<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
		What is/was the name of establishment?	LA MASSERIA	
		What is/was the address of the establishment?	236-7 WEST 48th STREET	
		What were the dates the applicant was involved with this former premise?	11/1/04 - PRESENT	
	<input type="radio"/> <b>Transfer</b>	What is the prior license #?		
		What is the expiration date on the prior license?		
		Are you making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> <b>Alteration</b>	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

\* CLIENT REQUESTS LIGHT TO CLOSE AT 1:00 AM ON WEEKENDS  
 DEPENDENT ON CUSTOMERS.

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11-12	11 AM - 12 AM	11 AM - 12 AM	11-12	11-12	11-12	11-12	11-12	
	Music	1	1	1	1	1	1	1	1	
	Kitchen	1	1	1	1	1	1	1	1	
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	
	120	120	40	105	1	1	15	0	0	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+	ONE		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A			
Will applicant have bottle service?					YES	NO	N/A			
Will you be hosting private parties and promotional events?					YES	NO	N/A			
Will outside promoters be used?					YES	NO	N/A			
Will the security plan submitted be implemented?					YES	NO	N/A			
Will State certified security personnel be used?					YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					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)					YES	NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A	NOT NOW POSSIBLY IN FUTURE		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A			
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					YES	NO	N/A			
If you plan to have music, what type(s)?			BACKGROUND	LIVE MUSIC	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.					YES	NO	N/A			
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A			
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.)					YES	NO	N/A			

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	POSSIBLE 1st FLOOR CAFE
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.	<input checked="" type="radio"/> YES	NO	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.	<input checked="" type="radio"/> YES	NO	N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	<input checked="" type="radio"/> YES	NO	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.	<input checked="" type="radio"/> YES	NO	N/A	
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="radio"/> YES	NO	N/A	

LOCATION & ZONING				
Primary Zoning District:	C1-6		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	NO	N/A	CLINTON
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> 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="radio"/> YES	NO	N/A	
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	
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: _____			
<b>NOTIFICATION:</b> What organizations / community groups have you notified regarding your application?	# 1			
	# 2			
	# 3			

**ADDITIONAL INFORMATION: (Applicant Use)**

**ADDITIONAL NOTES: (Office Use Only)**

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



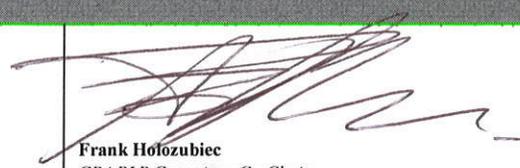
Manhattan Community Board 4 (MCB4) recommends:

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

Denial  Approval

**CB4 REPRESENTATIVES**

  
**Nelly Gonzalez**  
*CB4 Assistant District Manager*

  
**Frank Hofzubic**  
*CB4 BLP Committee Co-Chair*

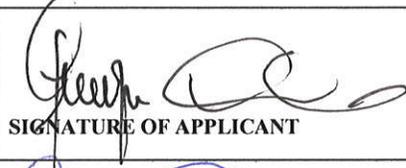
**Paul Seres**  
*CB4 BLP Committee Co-Chair*

**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

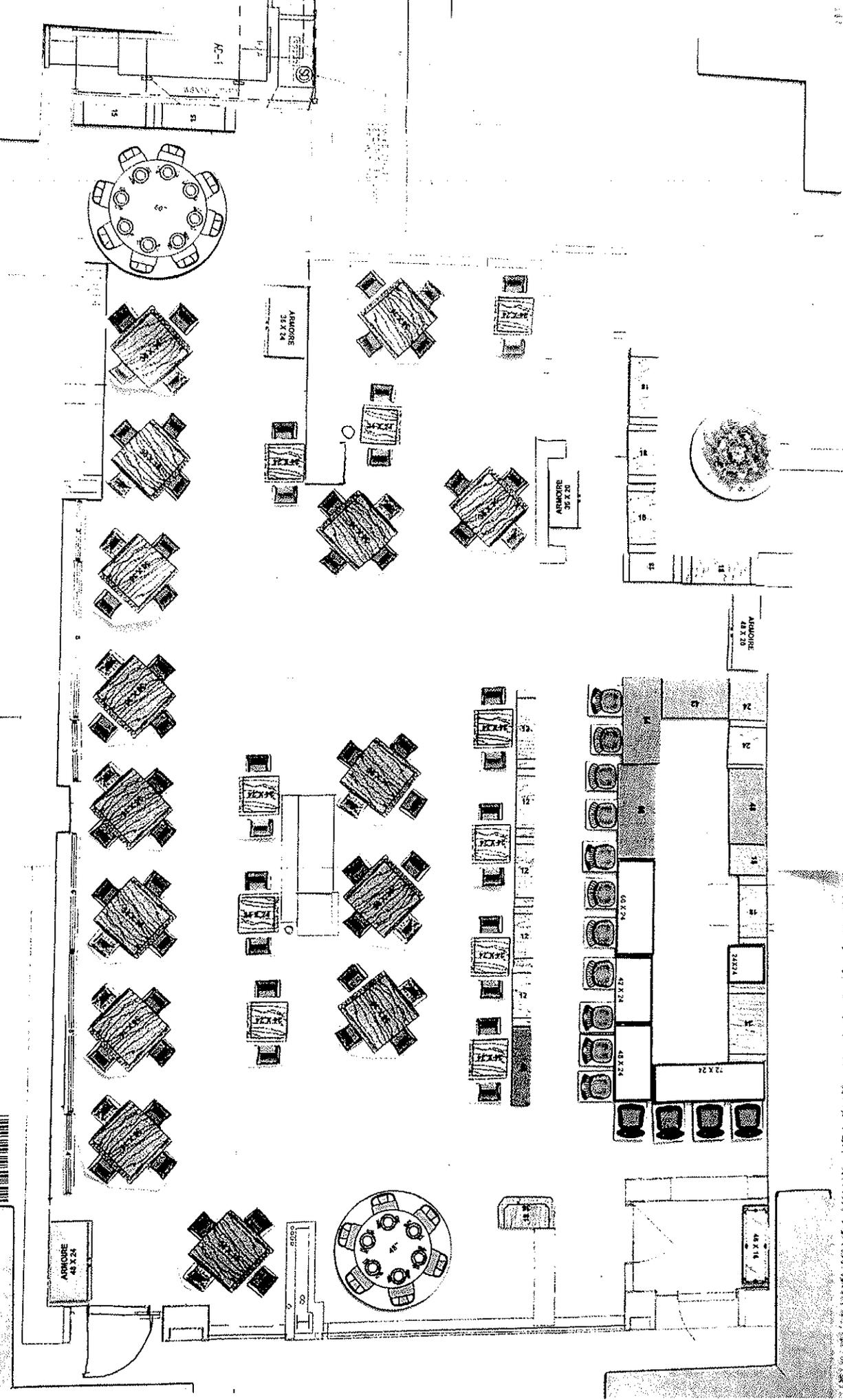


  
SIGNATURE OF APPLICANT

DATE

1/27/14

2-11-14



UNIVERSITY MICROFILMS  
SERIALS ACQUISITION  
300 N ZEEB RD  
ANN ARBOR MI 48106

**LE CARNI & I PESCI***Entrée*

## DINNER MENU

**La Masseria**

Authentic Italian Cuisine

**ANTIPASTI***Appetizers*

ZUPPA DEL GIORNO P.A.  
*Soup of the day*

I CUCUZIELLI FRITTI ALLA PINO 8.00  
*Crispy fried zucchini*

MOZZARELLA FARCITA 13.50  
 DELLO CHEF  
*Home made stuffed  
 fresh mozzarella*

CARPACCIO DI MANZO 15.00  
*Thinly sliced raw beef with  
 parmesan cheese,  
 rugola salad & hearts of palm*

TAVOLACCIO DEL SALUMIERE 18.50  
*Assortment of Italian  
 cured meats and cheese*

MELENZANE RIPIENE DEL 14.50  
 GARGANO  
*Stuffed eggplant with  
 smoked mozzarella*

CAPESANTE E CARCIOFI 19.50  
 GRIGLIATI  
*Combination of grilled sea  
 scallops and artichokes hearts*

TERRA MARE DEL 18.50  
 TAVOLIERE  
*Grilled baby octopus & cuttlefish,  
 with broccoli rabe on a bed of fava  
 beans puree'*

FRITTO MISTO DEL MARE 18.50  
*Golden fried calamari, shrimps  
 & sea scallops*

POLPETTE DI MANZO 17.00  
 DELLA MASSERIA  
*Fresh Daily Made Meat Balls  
 With Tomato Sauce and Basil*

BATTUTA DI POLLO ALLA 18.50  
 GRIGLIA CON PORRI BRASATI  
*Grilled thinly pounded chicken breast  
 with braised leeks*

POLLO NOVELLO AL MATTONE 26.50  
*Grilled young chicken old country style*

BOCCONCINI DI POLLO AL 19.75  
 VIN COTTO, FUNGHI E SALSICCIA  
*Chunks of boneless chicken with  
 Mushrooms & sausage, in a red wine  
 And shallots sauce*

CONIGLIO ALLA CAPRESE 29.50  
*Oven roasted rabbit with fresh herbs  
 & wine sauce*

COSTOLETTA DI VITELLO 39.50  
 ALLA MILANESE  
*Thinly pounded breaded veal chop  
 with rugola e tomato salad*

LOMBATA DI VITELLO 39.50  
*Grilled t-bone veal chop with fresh herbs*

COSTATA DI MANZO AI FERRI 39.50  
 CON PATATINE FRITTE  
*Grilled aged prime rib eye steak  
 served with shoestring fries*

FEGATO DI VITELLO 25.50  
 SPADELLATO ALL'ACETO DI MIRTILLI  
*Calf liver sauté with onions & blueberry vinegar*

ORATA DEL MEDITERRANEO 28.50  
*Grilled whole Mediterranean  
 Sea Bream*

TRANCIO DI SALMONE CON 24.50  
 SALSA ALLA MOSTARDA  
*Grilled salmon fillet, with grilled  
 Zucchini & Mustard sauce*

GAMBERONI ALLA 32.50  
 TORRE SARACENA  
*Grilled prawns over  
 a mix greens & tomato salad*

QUANTO IL MARE HA DATO P.A.  
*What the sea gave*

**La Masseria**

Authentic Italian Cuisine

235 West 48<sup>th</sup> Street New York, NY 10036  
 Tel: (212) 582.2111 \* Fax: (212) 582.2420