

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT L.G.G. Rest Corp		DOING BUSINESS AS (DBA) Macellano		
STREET ADDRESS 345 West 35th Street, New York, NY 10018		CROSS STREETS Eighth Avenue & Ninth Avenue		
OWNER	NAME: Co-Principal: Szeciro Gasbi	ATTORNEY	NAME: Carrens & McCullen P.L.L.C.	
	PHONE: (347) 647-0145		PHONE: (212) 732-3646	
	FAX: (212) 481-3767		FAX: (212) 732-3670	
MANAGER	NAME: Tim Gasbi	LANDLORD	NAME: Eros Management & Realty LLC	
	PHONE: (917) 495-3574		PHONE: (914) 263-1080	
	FAX: (212) 481-3767		FAX: Not applicable	
DESCRIPTION OF BUSINESS				
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Gaming Establishment <input type="radio"/> Club (Fraternal Organization - Members Only) <input type="radio"/> Other (Explain): _____		
Method of Operation:		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): _____		
License Type:		<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES <input type="radio"/> NO	
		What is/was the name of establishment?	30 E 30 Zana Inc. (Active)	
		What is/was the address of the establishment?	30 East 30th Street, NY, NY 10016	
		What were the dates the applicant was involved with this business premise?	07/2002 to Present	
	<input type="radio"/> Transfer	What is the prior license #?	1131179	
		What is the expiration date on the prior license?	02/28/2015	
		Are you making any alterations or operational changes?	<input type="radio"/> YES <input checked="" type="radio"/> NO	
		If alterations or operational changes are being made, please attach the plans to this form.		
	<input type="radio"/> Alteration	What is the current license #?	Not applicable	
		What is the expiration date on the current license?	Not applicable	
Please describe the nature of the alterations and attach the plans.		Not applicable		

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	
	Music	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	
	Kitchen	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	6:30AM to 12:00AM	
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 Seated Bars	Number of Seats	Number of Tables	
	144	120	17	55	0	1	12	0	0	
How many floors are there? What is the capacity for each floor? (please respond in space provided):					1-2	3-4	5+	Restaurant is comprised of Lobby & Mezzanine Levels: 145 Occupancy		
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 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 Cafe now or in the future? (please respond in space provided):					YES	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	N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					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
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	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	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	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, acoustic tiles, etc.).	YES	NO	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	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

LOCATION & ZONING			
Primary Zoning District:	Industrial - Business Zone	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 Triggerred? If yes, which? Please attach a diagram of the establishments that triggers the rule	YES	NO	N/A
Is a Public Assembly permit required?	YES	NO	N/A
Are your plans filed with DOB?	YES	NO	N/A
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	Application Notices will be posted for public comment in accordance with CB4 directions	
	# 2		
	# 3		

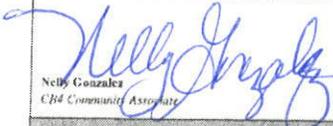
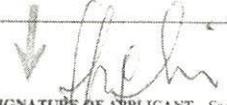
ADDITIONAL INFORMATION: (Applicant Use)

Not applicable

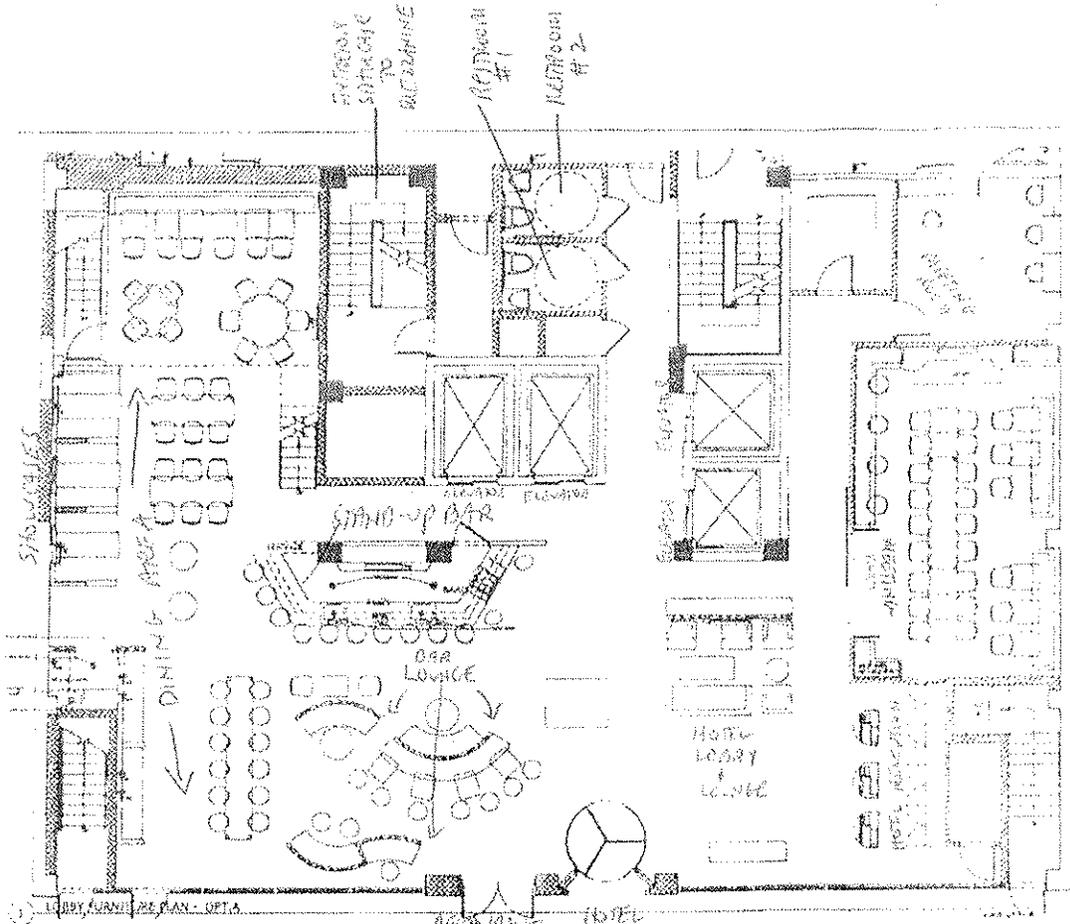
ADDITIONAL NOTES: (Office Use Only)

ADDITIONAL STIPULATIONS: (Office Use Only)

[Empty box for additional stipulations]

Manhattan Community Board 4 (MCB4) recommends:		<input type="radio"/> Approval <input checked="" type="radio"/> Denial unless all agreed to by applicant is part of the method of operation <input type="radio"/> Denial	
CB4 REPRESENTATIVES			
 Nelly Gonzalez CB4 Community Associate		 Lisa Daglian 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 - Saciro Gashi	
		 4/9/13 DATE 04/01/2013	

LOG REST CONP
S/O UNACCELAD



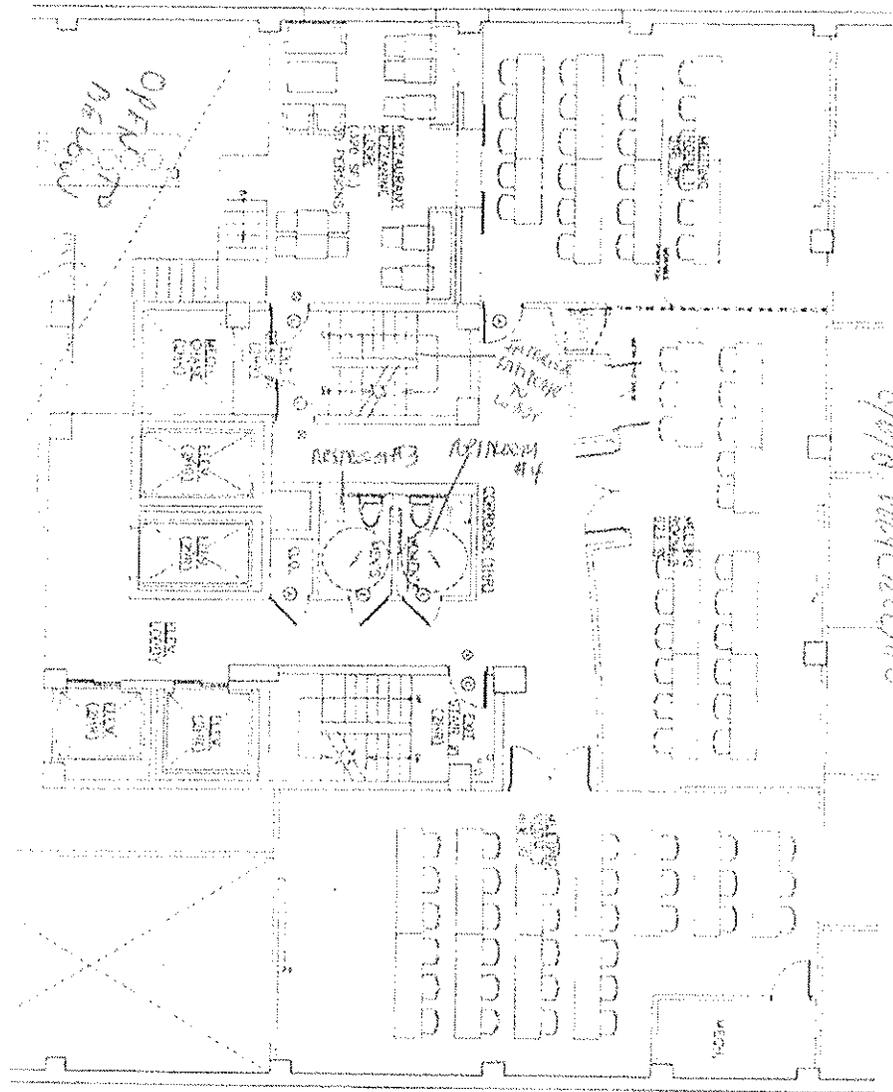
LOBBY LEVEL PLAN - UETA

RESTROOM #1 RESTROOM #2
HOTEL ENTRANCE
345 W 35TH STREET, NY, NY 10001
35TH STREET

LOBBY LEVEL

MEZZANINE LEVEL
 ← 3rd Floor →

MEZZANINE LEVEL - MASSACHUSETTS



UGL RET Corp d/o/s MACELLANO

Proximity Report for Location:

April 1, 2013

345 W 35TH ST, New York, 10001

* 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
474 9TH AVE INC	474 9TH AVENUE	505 ft
SHILORI INC	486 9TH AVENUE	655 ft
36TH STREET WINE & LIQUOR INC	270 W 36TH STREET	815 ft
39TH STREET WINE INC	354 W 39TH ST	1010 ft
34TH STREET WINERY INC	460 WEST 34TH STREET STORE 1	1075 ft
CAMBRIDGE WINES & LIQUORS INC	594 8TH AVENUE	1130 ft
NRS WINE AND LIQUOR INC	414 8TH AVENUE	1275 ft

Churches within 500 Feet

Name	Approx. Distance
Glad Tidings Tabernacle Church	500 ft

Schools within 500 Feet

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

Name	Address	Approx. Distance
EROS MGMT & REALTY LLC & WYNDHAM HOTEL MGMT INC	345 W 35TH ST	20 ft
ALPHA FUSION INC	365 W 34TH STREET	265 ft
CM 36 LLC CM 36 OPERATOR LLC CM 36 MANAGEMENT LLC	341 343 W 36TH ST	305 ft
440 NINTH AVENUE ENTERTAINMENT LLC	440 9TH AVE	380 ft
UNCLE JACK S STEAKHOUSE INC	440 9TH AVENUE	380 ft
NORA ON 9TH INC	462 9TH AVE	420 ft
STAG HORN STEAKHOUSE LLC	315 W 36TH STREET	475 ft
MANHATTAN CENTER STUDIOS INC	311 W 34TH STREET	480 ft
99 NOODLE CORP	472 9TH AVE	500 ft
476 9TH AVENUE RESTAURANT LLC	476 9TH AVE	530 ft
324 37TH STREET LLC	320-324 WEST 37TH ST	540 ft
CHIPOTLE MEXICAN GRILL OF COLORADO LLC	304 W 34TH ST	545 ft
TWINS PUB INC	421 9TH AVENUE	545 ft
34TH STREET DINER INC	481 8TH AVENUE	565 ft
NEW YORKER HOTEL MANAGEMENT	481 8TH AVENUE	565 ft

Name	Address	Approx. Distance
484 8TH OPERATING INC	484 8TH AVENUE	570 ft
415 17 NINTH AVENUE REST INC	415 9TH AVENUE	585 ft
520 HAPPY TIMES INC	520 8TH AVENUE	600 ft
520 ASIAN RESTAURANT CORP	520 8TH AVENUE	600 ft
GAETANINAS KITCHEN INC	492 494 9TH AVENUE	745 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
LODGING CONCESSIONS LLC	325 W 33RD ST	625 ft

Unmapped licenses within zipcode of report location

Name	Address
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Certificate of Occupancy

Page 1 of 2

CO Number: 120090542T005

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. This document, or a copy shall be available for inspection at the building at all reasonable times.

A. Borough: Manhattan	Block Number: 00759	Certificate Type: Temporary
Address: 345 WEST 35TH STREET	Lot Number(s): 14	Effective Date: 01/17/2013
Building Identification Number (BIN): 1013585	Building Type: Altered	Expiration Date: 04/17/2013

This building is subject to this Building Code: Prior to 1968 Code

For zoning lot lines & bounds, please see BLSWeb.

B. Construction classification:	5	(Prior to 1968 Code designation)
Building Occupancy Group classification:	R-1	(2008 Code)
Multiplex Dwelling Law Classification:	14/10R	
No. of stories:	14	Height in feet: 145
		No. of dwelling units: 106
C. Fire Protection Equipment:	Standpipe system, Fire alarm system, Sprinkler system, Fire Suppression system	
D. Type and number of open spaces:	None associated with this filing.	
E. This Certificate is issued with the following legal limitations:	None	

Outstanding requirements for obtaining Final Certificate of Occupancy:

There are 0 outstanding requirements. Please refer to BLSWeb for further details.

Borough Comments: None

Borough Commissioner

Commissioner

DOCUMENT CONTINUES ON NEXT PAGE



Certificate of Occupancy

CO Number: 120090542T005

Permissible Use and Occupancy						
All Building Code occupancy group designations below are 2008 designations.						
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
CEL	0	00	R-2		5	MECHANICAL ROOMS, METER ROOMS, KITCHEN, BOILER ROOM, COMPACTOR ROOM
CEL		00	S-2		5	STORAGE
CEL		00	R-1		5	HOTEL OFFICES, CONFERENCE ROOM
001 001 0		00	R-1		5	HOTEL LOBBY
002 005 0		40	R-1	14	5	FOURTEEN (14) HOTEL ROOMS PER FLOOR
009 0		40	R-1	14	5	FOURTEEN (14) HOTEL ROOMS PER FLOOR
010 0		40	R-1	13	5	THIRTEEN (13) HOTEL ROOMS PER FLOOR
011 012 0		40	R-1	12	5	TWELVE (12) HOTEL ROOMS PER FLOOR
013 0		40	R-1	11	5	ELEVEN (11) HOTEL ROOMS
014 0		40	R-2	6	5	SIX HOTEL ROOMS
RO			F-2		5	MECHANICAL AND MACHINE ROOM
END OF SECTION						

Borough Commissioner

Commissioner

END OF DOCUMENT

120090542T005 11/12/2013 10:12 PM



THE TRYP HOTEL NYC
345 WEST 35TH STREET
NEW YORK, NY 10001



MACELLAIO
CARNE, PASTA E VINO

BREAKFAST

BUFFET SERVED DAILY
FROM 7AM-11AM

Scrambled Eggs

Bacon

Sausage

Breakfast Potatoes

Waffles with Strawberries

Oatmeal & Toppings

Assorted Fresh Fruit

Greek Style Yogurt

Selection of Cold Cereal

Danish, English Muffins

Bagels, Toast

Assorted Coffee Cakes

Assorted Croissants

Bakers Basket

EXECUTIVE CHEF: FABIO BANO



★
MACELLAIO
 CARNE, PASTA E VINO
 ★

DINNER MENU

CICHETTI and TAPAS
 SERVED 12PM until MIDNIGHT

PAN con TOMATE

ASSORTED BRUSCHETTA

MARINATED OLIVES

POLPETTE

chickpea FRITTERS

CHICKEN lollipops

patatas **BRAVAS**

GAMBAS ai AJILLO

SALUMERIA

JAMON IBERICO
 JAMON SERRANO
 PROSCUITTO DI PARMA
 SPECK
 BRESAOLA della VALTELLINA
 COPPA
 SOPPRESSATA
 SALAMINI

FORMAGGERIA

AGED MANCHEGO
 STRACCHINO
 PROVOLONE PICANTE
 ROBIOLA
 TALEGGIO
 CASTELMAGNO
 GORGONZOLA
 GARROTXA

PRIMI PIATTI

WINTER SALAD *marinated beets, smoked ricotta, Marcona almonds and soft herbs.*

GRILLED BABY OCTOPUS *cicharchie puree, sun-dried tomato, rosemary gremolata.*

STEAK TARTARA PIEMONTESE *Hazelnuts, truffles and crispy guanciaie.*

CARPACCIO DI MANZO *baby arugula, red onion, crimini, shaved parmesan and tomato aioli*

PASTA

SPAGHETTI "CHITTARRA" *hand cut "guitar string" spaghetti, tomato sauce, fino basil*

PAPARDELLE *wild boar ragu agrodolce, pickled raisins, toasted pinenuts, chocolate ribs*

GIRONDOLE *candle stick pasta, braised octopus, spicy sopressata, tomato lardo*

CACIO E PEPE *spaghetti, pecorino romano, butcher ground black pepper*

PRINCIPALI

CHICKEN SCARPARELLO *ferrei sausage, cherry peppers, tomato, spinach, crisp parmigian polenta*

PAELLA VALENCIANA *Bomba rice, monkfish, squid, shrimp, clams, mussels, saffron, salsa verde*

MONKFISH CARTOCCIO *wrapped in parchment paper, winter vegetables, lemon, thyme*

LAMB "SCOTTADITA" *double cut lamb chops, sauteed spinach, Beroto reduction*

BUTCHERS CUT *USDA Prime dry aged Pat LaFrieda bone-in ribe eye*

EXECUTIVE CHEF: FABIO BANO



EXECUTIVE SUMMARY

Macellaio, pronounced "mah-che-lah-yo" the word for "butcher" in Italian, will be a full-service Italian restaurant with strong Spanish and Mediterranean influences in its cuisine and esthetic. Macellaio will provide a casual chic dining atmosphere for the cosmopolitan traveler who, whether visiting for business or pleasure will find familiarity in high quality cuisine rooted in European culture, and novelty in unsurpassed customer service and dining the New York way.

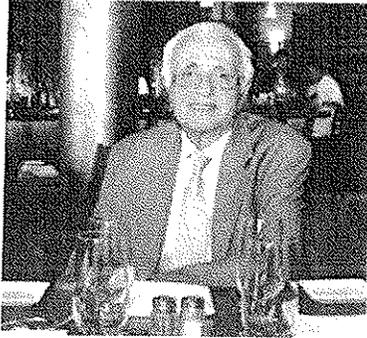
Macellaio principal founders and owners will be Saciro Gashi and Tim Gashi who have a combined 40 years of experience in the restaurant industry. Saciro has opened and successfully operated over 18 Italian/Mediterranean restaurants in New York City since 1970. Tim Gashi, who holds a Bachelor's degree in Hotel & Restaurant Management from acclaimed Montclair University has managed restaurants under the direction of famed chefs and restaurateurs, including Tony May and Pino Luongo. Restaurant manager, Lily Gashi hails from more than a decade of experience in the luxury hotel world holding top level positions in hotels including The Setai, and The Ritz-Carlton, Central Park. Her expertise in client relations, customer service and FOH operations make her an indispensable asset to Macellaio and the Wyndham group. Executive Chef Fabio Bano who hails from Rome, Italy has trained in some of the most prestigious restaurants in Italy, Spain and New York. Recently, the executive sous chef at SD26 and current executive sous chef at The General, Fabio has worked under the direction of some of New York City's top chefs such as Matteo Bergamini and Top Chef Champion Hyung Huynh.

Macellaio will operate from 6:30AM- Midnight daily- serving breakfast, lunch and dinner. In-room dining will also be a principal focus, as well as banquet and catering services. The menu mix will have a health-conscious approach that will consist of both locally sourced and imported artisanal cured meats and cheeses, tapas/cicchetti style plates as well as a full a la carte menu for lunch and dinner. Breakfast will have a strong European flair in a buffet presentation. The bar will feature hip, New York style hand crafted cocktails using techniques adopted from modern day mixology and a fine selection of over 100 wines to complement the cuisine. Macellaio also intends to offer generous corporate dining experiences for business travelers and will also offer personalized events, banquets and dining experiences for guests celebrating special occasions.

The concept will be entertaining, the ambiance- theatrical. The cuisine will be fun and visually stimulating. Service will be exceptional, and quality will exceed expectations. Reasonable price points will be catered to the Wyndham Tryp hotel guest. Aesthetically, Macellaio intends to bring the kitchen experience to the guest. By providing a carving station during dinner while utilizing hand-cranked slicing machines, and displaying an array of cured meats and cheeses, dining guests will engage in a culinary experience unique to New York City. Macellaio's esthetic will resemble a European butcher shop with antique meat scales, hooks, pasta strainers, copper pans etc. Dining room chalk board will feature names of cured meats and cheeses with drawings and cuts of meat.

Macellaio intends to complement and accentuate the already strong brand image The Wyndham Tryp has achieved. Macellaio's strong focus on unparalleled guest experience, personalized service, and a top quality New York dining experience will catapult the Tryp Times Square South into dining stardom.

ABOUT US



SACIRO GASHI

Hailing from a 35 year run of launching successful restaurants, Gashi brings to the restaurant/hotel world his business expertise and five star service experience. Mr. Gashi has specialized in achieving successful restaurant ventures in luxury hotels, including Piazza Bella at the Carlton Hotel, and Zana at the King & Grove hotel, a restaurant operating successfully for over a decade. The New York Times has awarded Gashi's restaurant 2 stars on numerous occasions for his success in fine dining and hospitality.

Consistently receiving high approval ratings by tough NY food critics, Gashi is a long time veteran in the restaurant world. Gashi brings with him A large following of discerning diners, valuable press connections, and VIP clientele. His experience in the restaurant and hospitality industry make him the ideal candidate for your property at 345 West 35th Street as he is able to foster a mutually successful relationship and balance between restaurant and hotel, ensuring long term financial and reputable success.

TIM GASHI

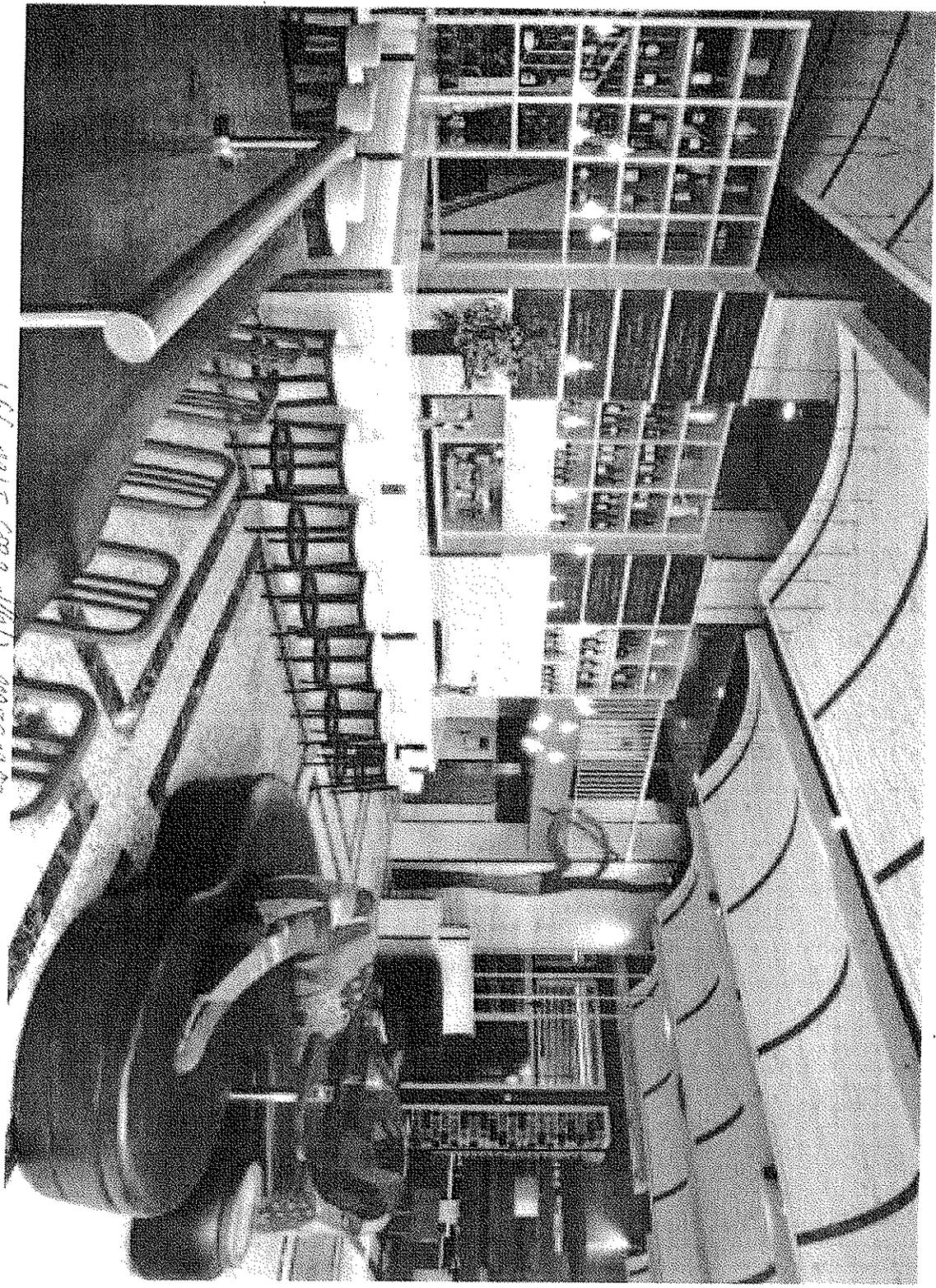
Tim Gashi, native Manhattanite and son of famed New York restaurateur, Tim has been in the restaurant industry for nearly a decade, having helped launch reputable restaurants such as Prespa and Zana, all with successful runs in the Murray Hill neighborhood. Tim has also completed a degree in restaurant management and hospitality. Tim Gashi brings years of experience in the posh New York restaurant scene, with a strong attention to exceptional service, expert knowledge of wines and Italian/Mediterranean cuisine- a culmination of having worked under the direction of famed Pino Luongo, chef and Restaurateur of world-renowned Centolire and Tony May owner of acclaimed San Domenico as well as having worked with Belushi Gashi, Tim's father who is a seasoned restaurateur with 45 years in the restaurant business, having opened over 18 restaurants in New York City, and nearly ten in the Murray Hill neighborhood- several of which have been successfully managed by Tim.



CGG REIT CORP 8/6/8 MACQUEEN

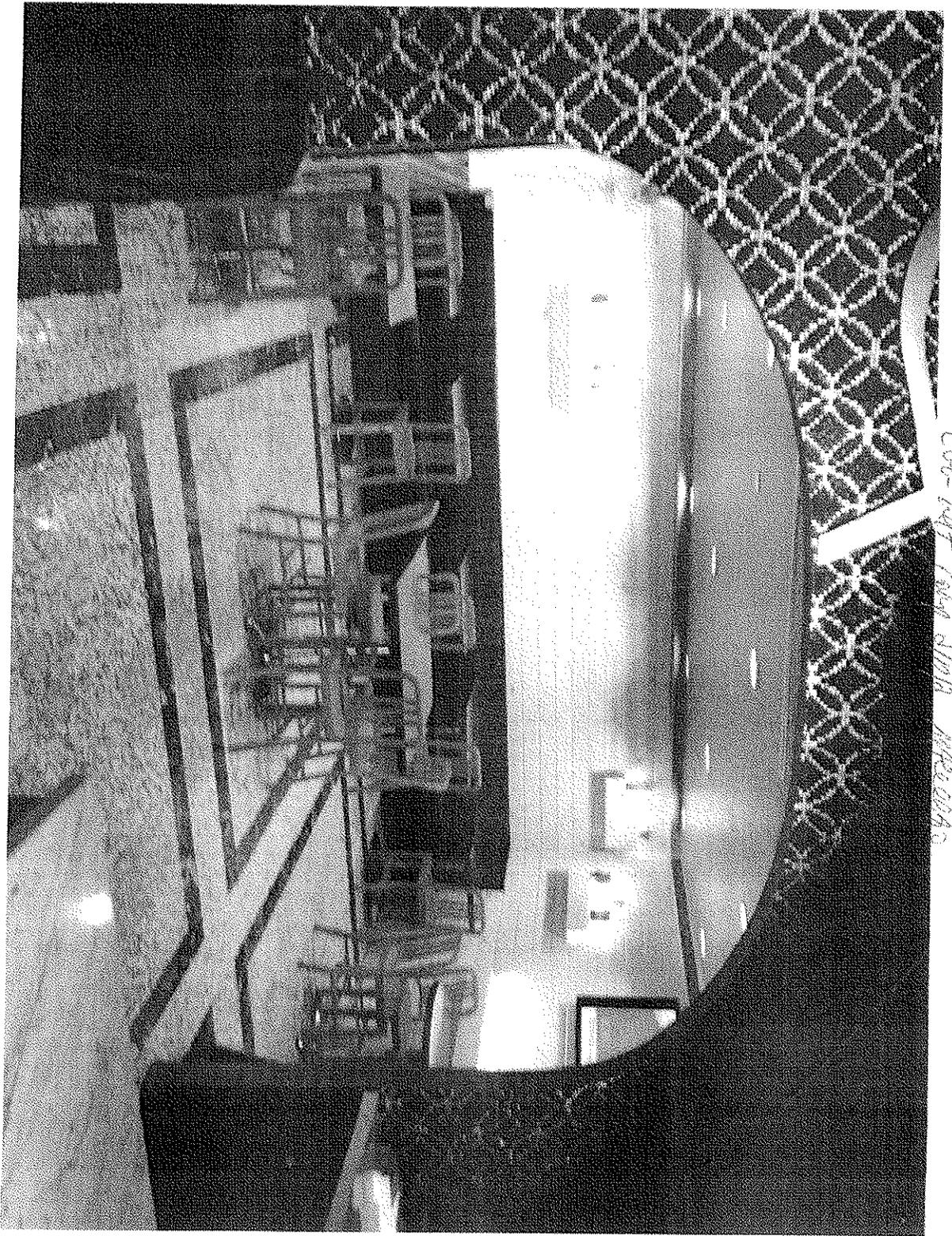


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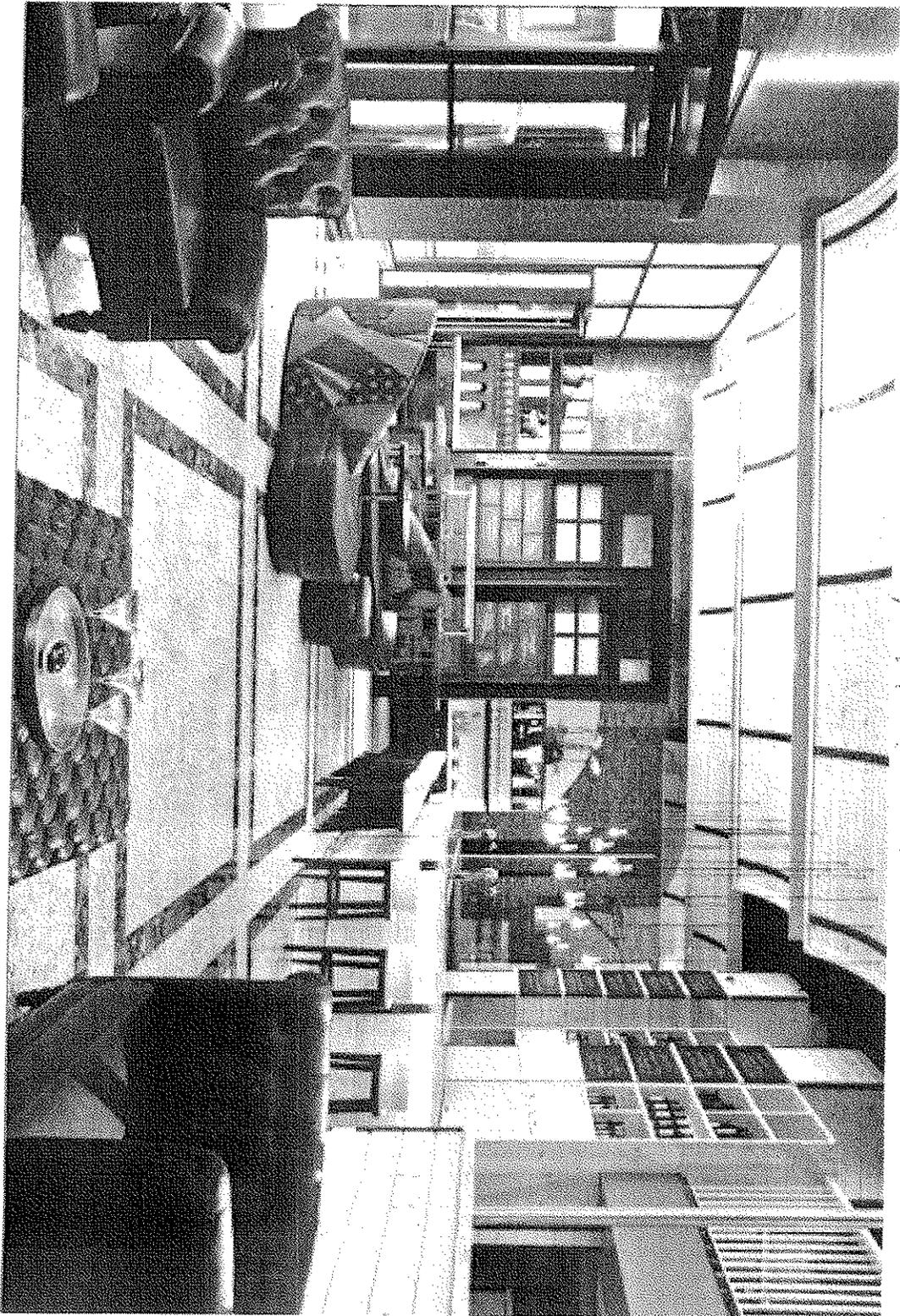




Liberty City 1/16/10

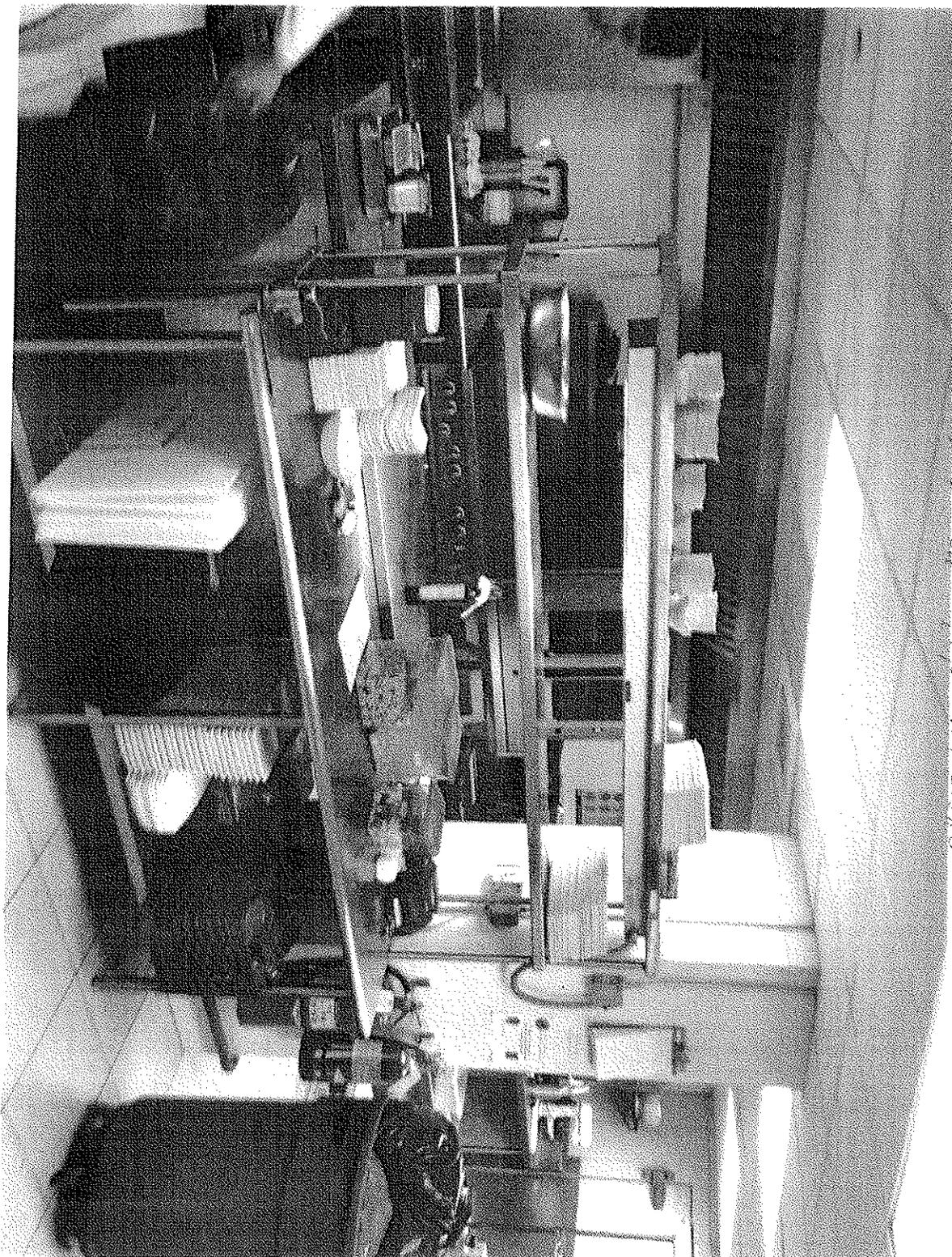


CG-107 (2nd Alpha) 1/19/04



Let rest camp ship MADRID

067-1017-001-1111



LGG REST CORP
D/B/A
MACELLAIO
345 West 35th Street
New York, NY 10001

500' FOOT RULE STATEMENT

The Applicant's Principals have a combined forty (40) years of experience in the food and beverage industry having owned approximately ten (10) establishments in Manhattan.

The Applicant will operate a Italian – Mediterranean Restaurant with premium wines and liquor and will feature a menu consisting of daily specialty entrees and desserts that will unmatched by other establishments in this area.

The Applicant's establishment will promote convenience, advantage and the public's interest will be served in that its neighborhood patron's will enjoy premium alcoholic beverages and mixed cocktails in an elegant atmosphere.

See, *Executive Summary* annexed.

LAW OFFICES
CARRERAS & McCALLEN PLLC
11 PARK PLACE - SUITE 1210

CHARLES J. CARRERAS *
THOMAS J. McCALLEN
*RETIRED

NEW YORK, NY 10007-2801
212-732-3640

OF COUNSEL
MATTHEW A. LEONE

FAX 212-732-3670

E-MAIL: SLA@CARRERASMCCALLEN.COM

March 5, 2013

Community Board 4 - Manhattan
330 W. 42nd Street, Suite 2618
New York, NY 10036

Re: **L G G Rest. Corp.**
d/b/a Macellaio
345 West 35th Street - North Store
New York, NY 10001

Dear Sir/Madam:

Pursuant to §64(2-a) of the Alcoholic Beverage Control Law, this is to advise you that my client will be filing an application with the New York State Liquor Authority for an on-premises liquor license (new) for the above location. I am enclosing the required application notice form.

Very truly yours,



Thomas J. McCallen

TJMcC:mrv
Enclosure

STATE OF NEW YORK
 EXECUTIVE DEPARTMENT
 DIVISION OF ALCOHOLIC BEVERAGE CONTROL
 STATE LIQUOR AUTHORITY

Standardized **NOTICE FORM** for Providing a 30-Day Advance Notice to a Local Municipality or Community Board in connection with the submission to the State Liquor Authority of a (check one)

New Application **Renewal Application** **Alteration Application**
 Corporate Change for an On-Premises Alcoholic Beverage License

1. Date the original copy of this Notice was mailed to the Local Municipality or Community Board: 0 3 0 5 2 0 1 3

THIS 30-DAY ADVANCE NOTICE IS BEING PROVIDED TO THE CLERK OF THE FOLLOWING LOCAL MUNICIPALITY OR COMMUNITY BOARD

2. Name of the Local Municipality or Community Board: Manhattan Community Board 4

ATTORNEY REPRESENTING THE APPLICANT IN CONNECTION WITH THE APPLICANT'S LICENSE APPLICATION NOTED AS ABOVE FOR THE ESTABLISHMENT IDENTIFIED IN THIS NOTICE

3. Attorney's Full Name is: Carreras & McCallen PLLC
 4. Attorney's Street Address: 11 Park Place, Suite 1210
 5. City, Town or Village: New York State: New York Zip Code: 10007
 6. Business Telephone Number of Attorney: 212-732-3640

**FOR NEW APPLICANTS, PROVIDE DESCRIPTION BELOW USING ALL INFORMATION KNOWN TO DATE
 FOR ALTERATION APPLICANTS, ATTACH COMPLETE DESCRIPTION AND DIAGRAM OF PROPOSED ALTERATION(S)
 FOR CURRENT LICENSEES, SET FORTH APPROVED METHOD OF OPERATION ONLY
 DO NOT USE THIS FORM TO CHANGE YOUR METHOD OF OPERATION**

7. Type(s) of alcohol sold or to be sold under the license: ("X" One) Beer Only Wine and Beer Only Liquor, Wine and Beer

8. Extent of Food Service: ("X" One) Restaurant (Sale of food primarily; Full food menu; Kitchen run by chef) Tavern/Cocktail Lounge/Adult Venue/Bar (Alcohol sales primarily-meets legal minimum food availability requirements)

9. Type of establishment: ("X" all that apply)
 Hotel Live Music Disc Jockey Juke Box Patron Dancing (Small scale) Karaoke Bar
 Recorded ambient music
 Cabaret, Night Club, (Large Scale Dance Club) Capacity for 600 or more patrons Bed & Breakfast Restaurant
 Club (e.g. Golf/Fraternal Org.) Catering Facility Stage Shows Topless Entertainment Recreational Facility (Sports Facility/Vessel)

10. Licensed outdoor area: ("X" all that apply)
 None Rooftop Patio or Deck Freestanding Covered Structure Garden/Grounds
 Sidewalk Café Other (Specify): None

11. Will the license holder or a manager be physically present within the establishment during all hours of operation? ("X" one) Yes No

12. License serial number: To be determined Expiration Date:

13. The applicant's or license holder's full name, as it appears or will appear on the license: L G G Rest. Corp.

14. The Trade name, if any, under which the establishment conducts or will conduct business: Macellaio

15. The establishment is located within the building which has the following street address: 345 West 35th Street - North Store

16. City, Town, or Village: New York **NY** Zip Code: 10001

17. The establishment is located on the following floor(s) of the building at the above address: Ground Floor and Mezzanine

18. Within the building at the above address, the establishment is located within the room(s) numbered as follows: -

19. Business telephone number of applicant/licensee: Pending Business fax number of applicant/licensee: 212-481-3717

20. Business e-mail address of applicant/licensee:

21. Does the applicant or license holder own the building in which the establishment is located? ("X" one) Yes (If "Yes", SKIP Items 22-25) No

OWNER OF THE BUILDING IN WHICH THE LICENSED ESTABLISHMENT IS LOCATED

22. Building owner's full name is: Eros Mgmnt. and Realty LLC

23. Building owner's street address: 345 West 35th Street

24. City, Town, or Village: New York **NY** Zip Code: 10001

25. Business telephone number of building owner: 9 1 7 - 5 2 0 - 7 2 6 2

I am the applicant or hold the license or am a principal of the legal entity that holds or is applying for the license. Representations in this form are in conformity with representations made in submitted documents relied upon by the Authority when granting the license. I understand that representations made in this form will also be relied upon, and that false representations may result in disapproval of the application or revocation of the license.

By my signature, I affirm - under **Penalty of Perjury** - that the representations made in this form are true.

26. Printed Name: Sacir Gashi Title: President Signature: X