



THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone (212) 533-5300  
 www.cb3manhattan.org - info@cb3manhattan.org

Jamie Rogers, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

Please bring the following items to the meeting:

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:  
[http://www.nyc.gov/html/mancb3/html/communitygroups/community\\_group\\_listings.shtml](http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml)
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license       alteration of an existing liquor license       corporate change

Check if either of these apply:

- sale of assets       upgrade (change of class) of an existing liquor license

Today's Date: 2/26/2017

**If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.**

Is location currently licensed?  Yes  No    Type of license: OP

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Bacaro NYC INC

**APPLICANT:**

Premise address: 136-138 Division Street, New York NY 10002

Cross streets: Orchard and Ludlow

Name of applicant and all principals: Entity to be formed by Kama Geary  
Kama Geary

Trade name (DBA): TBD

**PREMISE:**

Type of building and number of floors: Mixed use - 5 floors

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard)  Yes  No If Yes, describe and show on diagram: \_\_\_\_\_

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use?  Yes  No What is maximum NUMBER of people permitted? 150

Do you plan to apply for Public Assembly permit?  Yes  No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): C6-2

**PROPOSED METHOD OF OPERATION:**

Will any other business besides food or alcohol service be conducted at premise?  Yes  No

If yes, please describe what type: \_\_\_\_\_

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Current: Sunday, Tuesday, Wednesday & Thursday: 6pm - 12am; Friday & Saturday: 6pm - 12am, drinks - 2am.  
Subject to your approval, requested days/hours: 8am-2am Sunday- Wednesday, 8am-4am Thursday-Saturday

Number of tables? 15 Total number of seats? 101

How many stand-up bars/ bar seats are located on the premise? Two bars / 17 bar seats  
(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): L-Shaped bar on ground level / I-Shaped bar in basement

Does premise have a full kitchen  Yes  No?

Does it have a food preparation area?  Yes  No (If any, show on diagram)

Is food available for sale?  Yes  No If yes, describe type of food and submit a menu Italian - Venetian fare

What are the hours kitchen will be open? 8am-2am

Will a manager or principal always be on site?  Yes  No If yes, which? Both

How many employees will there be? 30

Do you have or plan to install  French doors  accordion doors or  windows?

Will there be TVs/monitors?  Yes  No (If Yes, how many?) \_\_\_\_\_

Will premise have music?  Yes  No

If Yes, what type of music?  Live musician  DJ  Juke box  Tapes/CDs/iPod

If other type, please describe DJ for private events such as weddings

What will be the music volume?  Background (quiet)  Entertainment level

Please describe your sound system: Basic sound system

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? No

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How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_

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How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have sound proofing installed?  Yes  No

If not, do you plan to install sound-proofing?  Yes  No

**APPLICANT HISTORY:**

Has this corporation or any principal been licensed previously?  Yes  No

If yes, please indicate name of establishment: \_\_\_\_\_

Address: \_\_\_\_\_ Community Board # \_\_\_\_\_

Dates of operation: \_\_\_\_\_

**If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.**

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name and describe type of business \_\_\_\_\_

Has any principal had SLA reports or action within the past 3 years?  Yes  No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

**LOCATION:**

How many licensed establishments are within 1 block? 2 Forgetmenot and Kiki's

How many On-Premise (OP) liquor licenses are within 500 feet? 11

Is premise within 200 feet of any school or place of worship?  Yes  No

**COMMUNITY OUTREACH:**

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

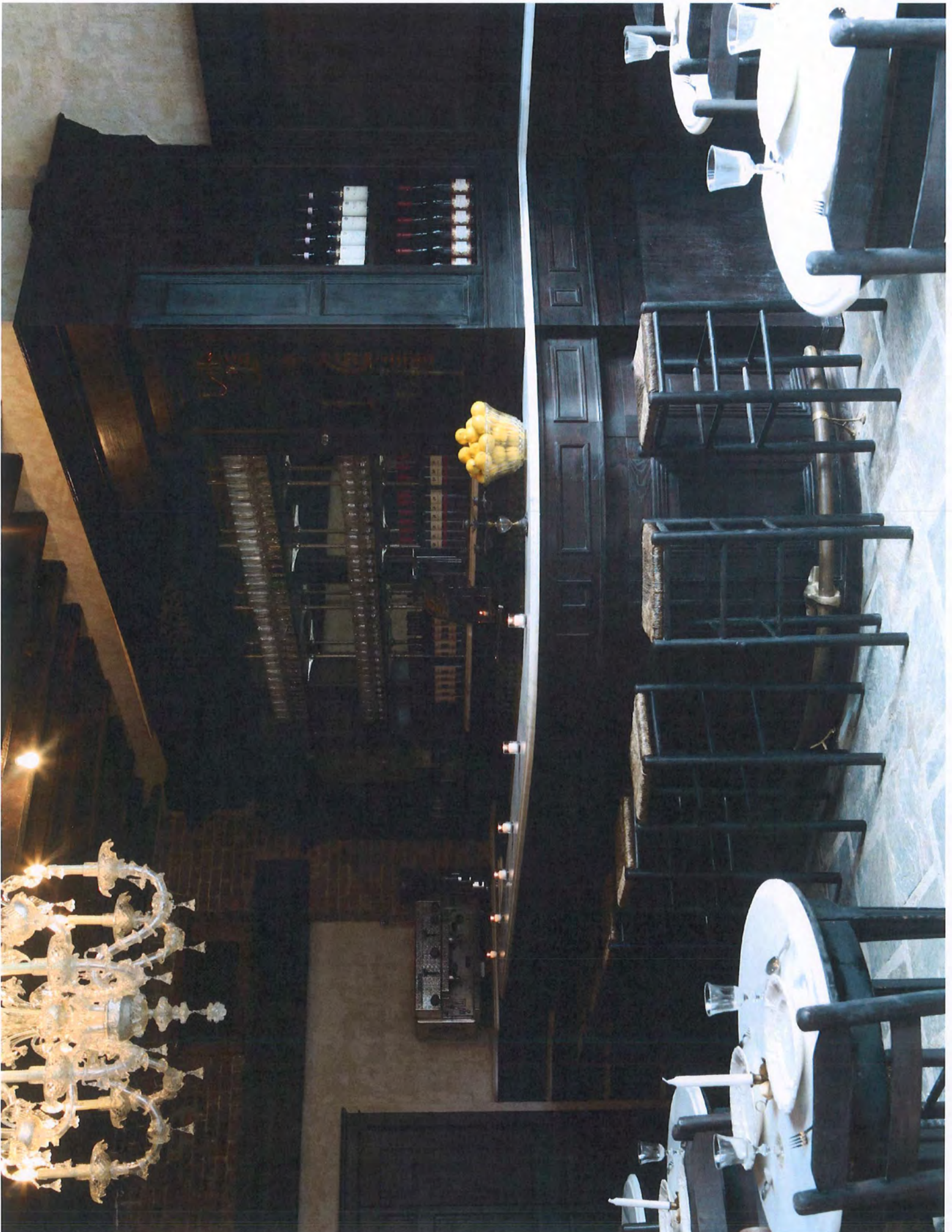
***We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.***

1.  I agree to close any doors and windows at 10:00 P.M. every night?
2.  I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_ DJs/ promoted events per \_\_\_,  more than \_\_\_ private parties per \_\_\_
3.  I will play ambient recorded background music only.
4.  I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5.  I will not seek a change in class to a full on-premise liquor license. Or  my business plan is to seek an upgrade at a later date.
6.  I will not participate in pub crawls or have party buses come to my establishment.
7.  I will not have a happy hour. Or  Happy hour will end by \_\_\_\_\_.
8.  I will not have wait lines outside.  There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9.  Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.





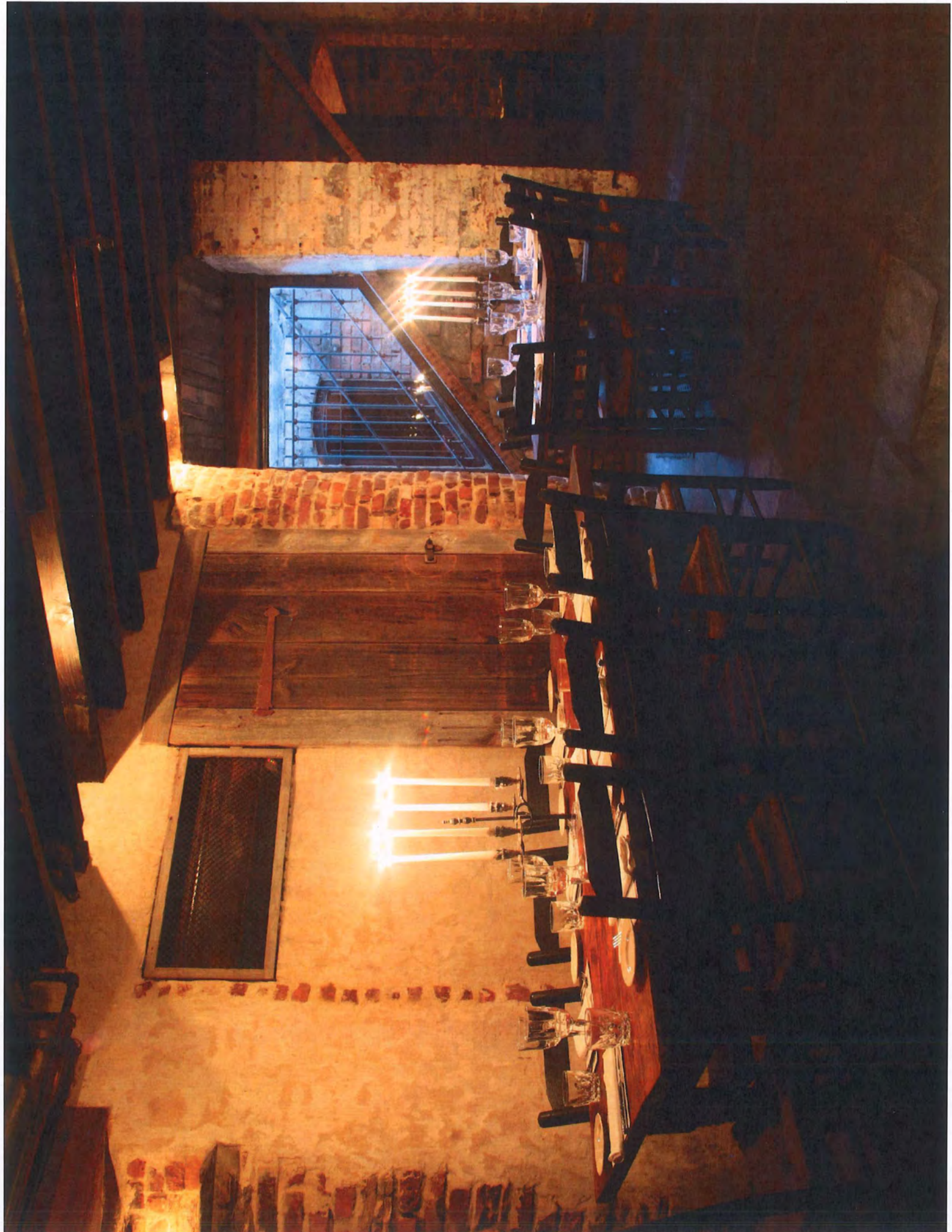




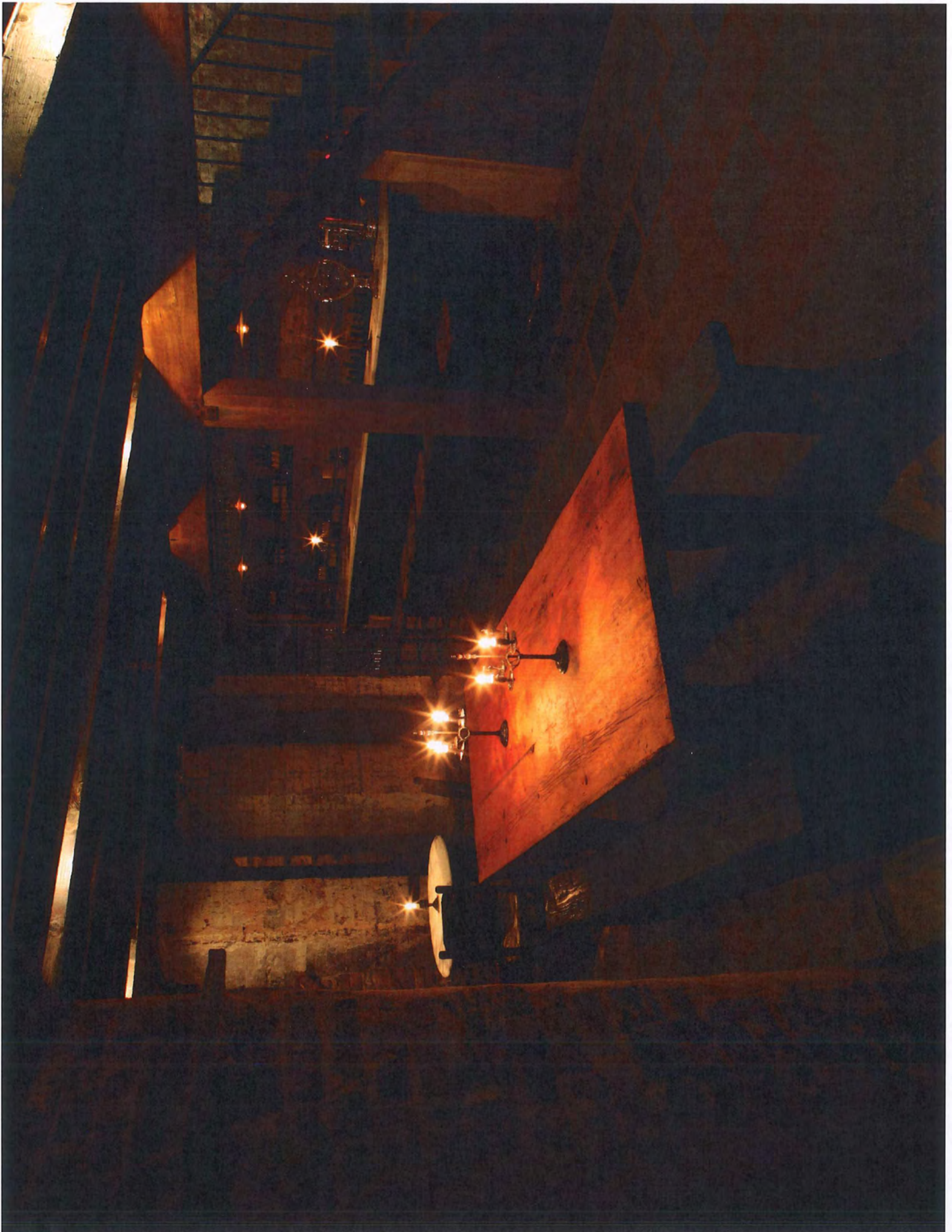




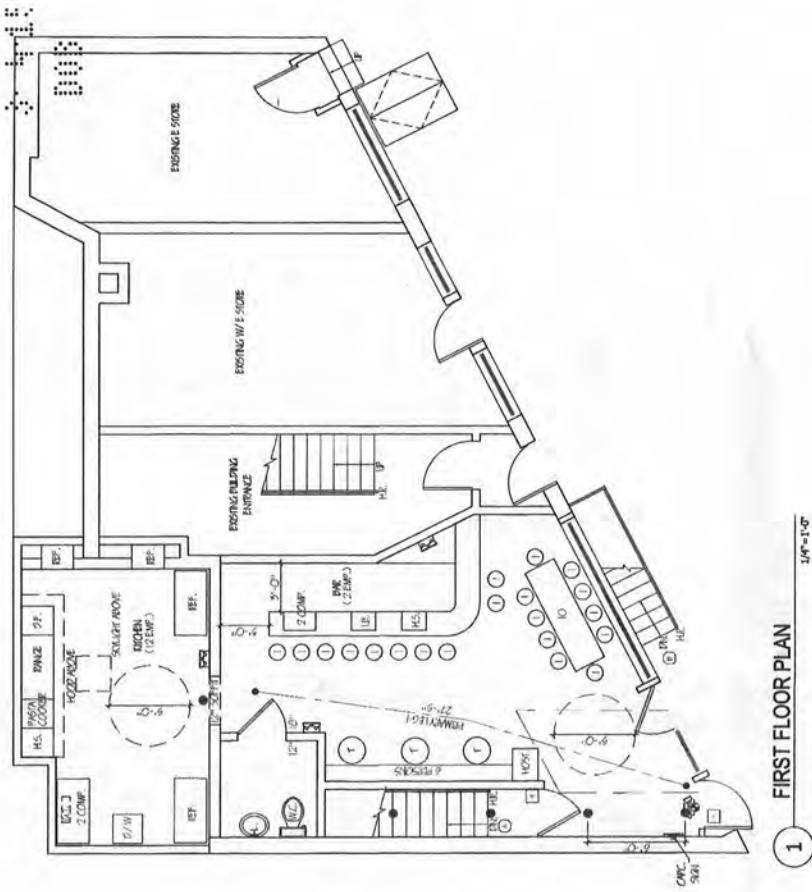








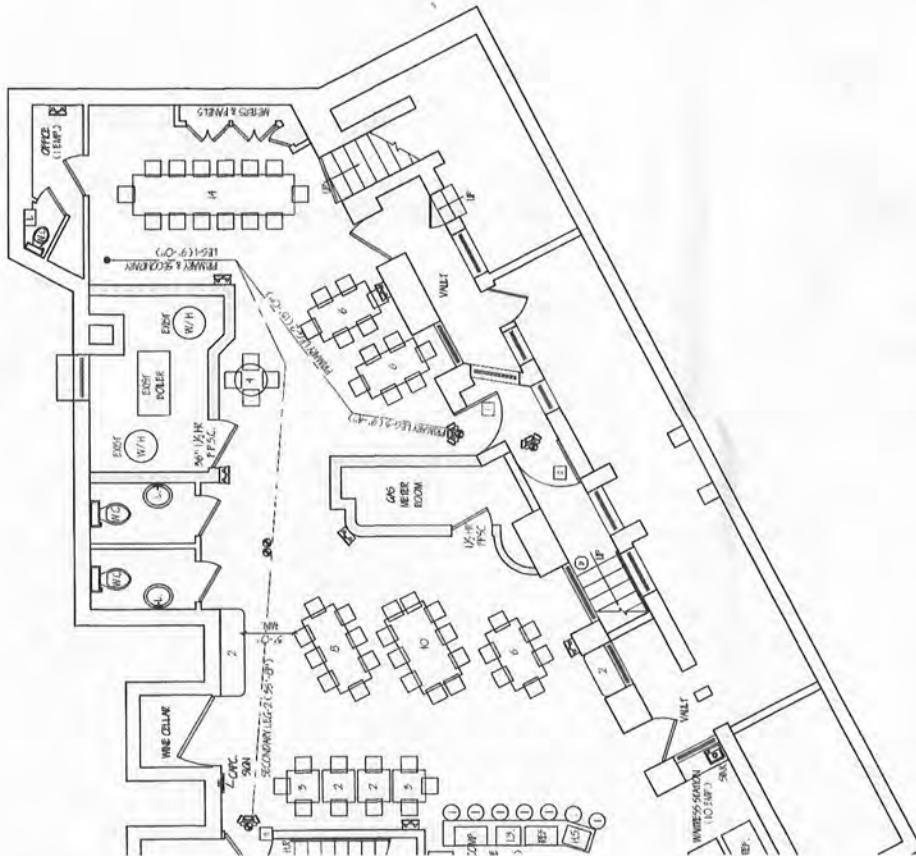




FIRST FLOOR PLAN

1

1/4" = 1'-0"



CELLAR FLOOR PLAN

1/4" = 1'-0"





500 feet

Legend

LEGEND	
On-Premise Liquor	On-Premise Wine and Beer
Off-Premise Liquor	Off-Premise Wine
Off-Premise Beer	Off-Premise Wine and Beer
Wholesale Licenses	Pending Licenses
All Licenses	Churches
Schools	Zones
Community Events	Police Precincts
Courts	



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.





bars restaurants

Rating: ★★★★★

Hours: Any time

Price: \$\$\$

<b>Bar Belly</b> ★★★★★ (35) Oyster Bar Restaurant · 14 Orchard St Oysters, snacks & drinks in a hip space Open until 2:00 AM	<b>Bacaro</b> ★★★★★ (63) Italian · 136 Division St NYC's Best Wine Bars	<b>The Fat Radish</b> ★★★★★ (93) British · 17 Orchard St Modern British fare in hip surroundings Open until 12:00 AM	<b>The Fat Radish</b> ★★★★★ (59) British · 17 Orchard St A Open until 12:00 AM NYC's Best for Avocado Toast	<b>Forgmenot</b> ★★★★★ (72) American · 138 Division St
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Showing results 1 - 8

Update results when map moves

they appear before the Community Board. Applicant must submit a new notice to the

Update results when map moves

Map data ©2017 Google

P.S. 2 Meyer London



### List of Licenses within 500 ft of Bacaro

Forgetmenot	138 Division Street	OP
Kiki's	130 Division Street	RW
Pies 'N' Thighs	43 Canal Street	OP
Les Enfants Terribles/Skal	37 Canal Street	OP
Clandestino	35 Canal Street	OP
Dimes Deli	143 Division Street	RW
Dimes Superette	49 Canal Street	OP
Fat Radish	17 Orchard Street	OP
Bar Belly	14 Orchard Street	OP
Scars Pizza	22 Orchard Street	RW
Cheeky Sandwiches	35 Orchard Street	RW
Canal Street Newstand	52 Canal Street	AX
Swat Productions	59 Canal Street	OP
Sweet Ranger	14B Orchard Street	OP
Fung Tu	22 Orchard Street	OP
Little Canal	26 Canal Street	RW
Raise Hospitality	162 E Broadway	OP
Division Street Grocery	139 Division Street	A
Yee Fung Corp	135 Division Street	L
148 Food Group	148 E Broadway	RW
Ru Yi Grocery	139 Division Street	A
124 Deli Grocery	124 East Broadway	AX
S&J Grocery	27 Essex Street	AX
Wing Shoon Seafood	165 E Broadway	RW
Mei Ying Wang	151 East Broadway	EB
Tin Duc Food Market	129 E Broadway	A



# BACARO

**PASTA E FASIOI \$10**  
PASTA & BEAN SOUP

**INSALATA DI STAGIONE \$12**  
MIXED SEASONAL VEGETABLE SALAD

**INSALATA ACCIUGA \$13**  
ANCHOVY & GREEN BEAN SALAD

**INSALATA DI GRANCHIO \$15**  
CRAB SALAD OVER POLENTA CAKE

**MOZZARELLA DI BUFALA \$17**  
WATER BUFFALO CHEESE, HEIRLOOM TOMATOES

**SALUMI E FORMAGGI \$24**  
MEAT & CHEESE PLATTER

**CROSTINI ASSORTIMENTI \$13**  
OLIVE & ANCHOVY, COD, MUSHROOM

**POLPETTE \$10**  
TINY SPICY FRIED MEATBALLS

**ASPARAGI CON UOVO \$13**  
ASPARAGUS WITH BAKED EGG & GRANA

**OSTRICA ALLA VENEZIANA \$12**  
FRIED OYSTERS

**RISI E BISI \$10**  
FRIED RICE BALLS

**BACCALA MANTECATO \$15**  
CREAMED CODFISH OVER POLENTA

**FRITTO MISTO \$17**  
FRIED SHRIMP, CALAMARI & VEGETABLES

**GAMBERETTI CON POLENTA \$17**  
SAUTÉED GARLIC SHRIMP OVER POLENTA

**GNOCCHETTI CON FUNGHI \$18**  
MUSHROOMS, ASPARAGUS & PEAS

**SPAGHETTI CON VONGOLE \$18**  
PASTA WITH MANILLA CLAMS

**SPAGHETTI NERO \$18**  
PASTA WITH CUTTLEFISH INK

**BIGOLI CON SUGO D'ANATRA \$18**  
WHOLE WHEAT PASTA WITH DUCK RAGU

**RISOTTO DI VERDURE DI STAGIONE \$18**  
SEASONAL VEGETABLES

**LASAGNA TREVISO \$24**  
SMOKED MOZZARELLA & RADICCHIO

**FILETTO DI SOGLIOLA \$20**  
SAUTÉED FILET OF SOLE WITH ARUGULA

**POLLO ALLA MILANESE \$20**  
FRIED CHICKEN CUTLET WITH SEASONAL SALAD

**PASTISSADA \$18**  
BRAISED BEEF STEW OVER POLENTA

**STINCO DI MAIALE \$24**  
BRAISED PORK SHANK OVER POLENTA

**TAGLIATA DI MANZO AL AMARONE \$26**  
MARINATED SLICED STEAK WITH GREENS

**CONTORNO \$9**  
SAUTÉED GREEN BEANS  
SAUTÉED BROCCOLI RABE  
POLENTA

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

## DOLCI \$11

### TIRAMISU

"PICK ME UP"

### BUDINO DI RISO

RICE PUDDING

### PANNA COTTA

"COOKED CREAM" WITH CHERRIES

### GELATO \$4 PER SCOOP, CUP OR CONE

FIOR DI LATTE, ROSE PETAL, HAZELNUT, AMARETTO CRUNCH, PISTACHIO, MILK CHOCOLATE, ESPRESSO

### SORBETTO \$4 PER SCOOP

LEMON/BASIL, CAMPARI/GRAPEFRUIT, STRAWBERRY, BLOOD ORANGE

## VINO DOLCI

MOSCATO D'ASTI, VIETTI 2015	\$10/\$43
BRACHETTO, MARENCO 2013	\$13/\$45
DINDARELLO, MACULAN 2014	\$10/\$45
TORCOLATO, MACULAN 2007	\$20/\$90
PASSITO BIANCO, MARION 2007	\$22/100
RECIOTO, TESAURO 2013	\$15/\$60
RECIOTO DOC, ACCORDINI 2012	\$20/\$90

## CHINATO

VAJRA	\$15
CAPPELLANO	\$15

## BRANDY

CHARDONNAY, VILLA ZARRI	\$15
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## GRAPPA

MOSATO, MAROLO	\$16
CAMOMILE, MAROLO	\$16
BAROLO, MAROLO	\$16
BAROLO, MAROLO	\$16
BRUNELLO, MAROLO	\$16
AMARONE, MAROLO	\$16
AMARONE, ZENATO	\$16
CABERNET, ALEXANDER	\$12
PROSECCO, ALEXANDER	\$12
CAB/MERLOT, LUXARDO	\$12
BARBERA, MAZZETTI	\$12
PERE DI POLI	\$14
MOSCATO DI POLI	\$14
PINOT DI POLI	\$14
NARDINI BIANCA	\$14
NARDINI RISERVA	\$14
NARDINI MANDORLA	\$14
NARDINI ACQUA DI CEDRO	\$14
NARDINI RUE	\$14
NARDINI TAGLIATELLA	\$14

## DIGESTIVI

AMARO, NONINO	\$14
AMARO, CIOCIARO	\$ 8
AMARO, LUXARDO ABANO	\$10
AMARO, RAMAZZOTTI	\$10
AMARO, MONTENEGRO	\$11
AMARO, S. MARIA AL MONTE	\$10
AMARO, NARDINI	\$14
FERNET, LAZZARONI	\$10
FERNET, LEOPOLD BROTHERS	\$10
FERNET BRANCA	\$10
BRANCA MENTA	\$10
CYNAR	\$10
NOCINO	\$12
LIMONCELLO	\$10

## CAFFE

ESPRESSO	\$3
AMERICANO	\$4



## VINO SPUMUNTE

BICCHIERE CARAFFA

GLASS ½ BOTTLE

<b>PROSECCO, DRUSIAN "BRUT" VENETO NV</b> WELL BALANCED, DRY, APPLE FLAVORS WITH JUST A TOUCH OF SWEETNESS IN THE FINISH	12	
<b>BRUT ROSE, DRUSIAN "ROSE MARI" NV VENETO</b> 100% PINOT NOIR, SOFT STRAWBERRY WITH A DRY FINISH	14	
<b>BONARDA, LUZZANO "SOMMOSSA" LOMBARDIA 2014</b> FRIZZANTE CHILLED. DEEP, DARK & DRY WITH INTENSE BLACK RASPBERRY FRUIT, ASSERTIVE TANNINS.	12	

## VINO BIANCO

<b>PINOT BIANCO, J.HOFSTATTER, WEISBURGUNDER ALTO ADIGE 2013</b> CLEAN DRY & STONY, APPLE & BANANAS, NOTES OF ACACIA	14	28
<b>SAUVIGNON, ANDRIANO ALTO ADIGE 2015</b> ELEGANT & CRISP. INTENSE FRUIT OF ELDER BLOSSOM & RIPE FRUIT	15	30
<b>GAVI, PICOLLO ERNESTO, PIEMONTE 2015</b> CLASSIC, CRISP, DRY & MINERALLY, NICELY LEAN WITH GREEN APPLE & ALMOND	10	20
<b>LUGANA, ZENATO, VENETO 2014</b> 100% TREBBIANO, FLAVORS OF RED APPLES & PASSIONFRUIT	11	22
<b>FAVORITA, MARZIANO ABBONA PIEMONTE 2014</b> AROMATIC & CAPTIVATING, AROMAS OF HERBS & WILDFLOWERS WHILE PLEASANTLY DRY	13	26
<b>SOAVE, PIEROPAN VENETO 2015</b> WHITE PEACH & APRICOT, WELL BALANCED & CLEAN	11	22

## VINO ROSATO

<b>NEBBIOLO, CANTALUPO IL MIMO ALTO ADIGE 2015</b> DELICATE COLOR, LOVELY FRESH RASPBERRY, STRAWBERRY, & CURRANTS	12	24
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## VINO ROSSO

<b>SCHIAVA, ERSTE E NEUE ALTO ADIGE 2014 (SERVED CHILLED)</b> LIGHT-COLORED, FRUITY WINE THAT IS LOW IN ACIDITY, TANNINS & ALCOHOL	12	24
<b>PINOT NERO, HOFSTAETTER MECZAN ALTO ADIGE 2015</b> FRUITY AROMAS OF CURRANTS & BLACK CHERRY. ROUND & SOFT WITH RIPE BERRY FLAVORS	15	30
<b>VALTELLINA SUPERIORE, NINO NEGRI QUADRIO LOMBARDIA 2011</b> VERY SMOOTH WITH GREAT ACIDITY, FLAVORS OF JAMMY STRAWBERRY AND ROSE	14	28
<b>VALPOLICELLA CLASSICO, TOMMASI "RAFAEL" VENETO 2014</b> INTENSE SWEET CHERRY FLAVOURS WITH A SPICY BLACK PEPPER NOSE	10	20
<b>BARBERA D'ALBA, VAJRA PIEMONTE 2014</b> DELICATE PERFUME OF BLACKBERRY. MEDIUM-BODIED, HARMONIOUS & LUSH, WITH A TOUCH OF ACIDITY	16	32
<b>CAREMA PRODUTTORI DI CAREMA PIEMONTE 2013</b> 100% NEBBIOLO. DRY, CLEAN WITH SPICY NOTES & FRUITY TANNINS	17	34
<b>SANGIOVESE DI ROMAGNA, CASTELLUCCIO "RONCO DEI CILIEGI" EMILIA ROMAGNA 2008</b> RICH & SPICY WITH NOTES OF CHERRIES & JUNIPER BERRIES, A LOVELY LONG FINISH	14	28
<b>DOLCETTO, PECCHENINO "SAN LUIGI" PIEMONTE 2014</b> FRUIT FORWARD & SILKY. NOTES OF CURRANTS, RASPBERRIES, BLACKBERRIES & VIOLETS. WELL-BALANCED WITH SWEET TANNINS	12	24
<b>CALAONE, CA'OROLOGIO VENETO 2012</b> FULL BODIED, FRESH BLACK PLUMS, BERRIES AND CURRANTS ON THE NOSE. SMOOTH WITH BRIGHT FRUIT NOTES	16	32
<b>VALPOLICELLA RIPASSO, ACCORDINI VENETO 2014</b> BABY AMARONE. RIPE, SPICY, RAISINS MED BODIED VERY SMOOTH EASY DRINKING	15	30

## BIRRA

<b>FORST LAGER, ALTO ADIGE</b> SUPER LIGHT, CLEAN AND VERY DRINKABLE	7 (BTL)
<b>FOLLINA SANAVALLE, VENETO</b> BIONDA/BLONDE	10 (BTL)
<b>FOLLINA GIANA, VENETO</b> DOPPIO MALTO/AMBER	10 (BTL)

WE OFFER OMBRAS UPON REQUEST

## VINO SPUMANTE

PROSECCO, DRUSIAN <i>BRUT NV</i>	40
MALVASIA, MEDICI ERMETE <i>DAPHNE 2011</i>	42
FRIULANO/RIBOLLA, CASTELLO DI LISPIDA <i>H BIANCO</i>	52
GAVI, BROGLIA <i>LA MEIRANA 2013</i>	54
CARTIZZE, BISOL <i>2012</i>	75
FRANCIACORTA, BELLAVISTA <i>ALMA NV</i>	72
FRANCIACORTA, BELLAVISTA <i>PAS OPERE 2006</i>	130
BRUT ROSÉ, DRUSIAN <i>ROSE MARI NV</i>	42
FRANCIACORTA ROSE, CONTADI CONSTALDI <i>NV</i>	48
BRUNO VERDO SANGUE DI GIUDA <i>PARADISO 2015</i>	35
LANGHE FREISA, VIETTI <i>VIVACE 2015</i>	60
BONARDA, FRIZZANTE, CASTELLO DI LUZZANO <i>2010</i>	36

## VINO BIANCO

### ALTO ADIGE

SAUVIGNON BLANC, ANDRIANO <i>FLOREDO 2015</i>	48
SAUVIGNON BLANC, TERLANO <i>WINKL 2015</i>	66
SAUVIGNON BLANC, TERLANO <i>QUARZ 2012</i>	120
TERLANO CLASSICO, TERLANO <i>2015</i>	48
RIESLING, ST MICHAEL EPPAN <i>MONTIGGL 2013</i>	48
SYLVANER, STRASSERHOF <i>2012</i>	45
PINOT BIANCO, J. HOFSTÄTTER <i>WEISBURGUNDRR 2013</i>	45
PINOT BIANCO, TERLANO <i>VORBERG 2012</i>	72
PINOT BIANCO, TERLANO <i>VORBERG 2012 1.5L</i>	165
MULLER THURGAU, PACHERHOF <i>2014</i>	42
GEWURTZTRAMINER, BARON DI PAULI <i>EXILSSI 2006</i>	120

### EMILIA ROMAGNA

AGENO, LA STOPPA <i>2004</i>	75
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### FRIULI

COLLIO BIANCO, ZUANI <i>VIGNE 2013</i>	40
PINOT GRIGIO, VIE DI ROMANS <i>2014</i>	68
TOCAI/VERDUZZO, MARCO CECCHINI <i>TOVE 2009</i>	42
VITOVSKA/MALVASIA, SKERK <i>OGRADE 2013</i>	66
FRIULANO, RONCO DEL GELSO <i>2013</i>	46
FRIULANO, VIE DI ROMANS <i>DOLEE 2013</i>	72
VINTAGE TUNINA, JERMANN <i>2008</i>	150

### LOMBARDIA

CHARDONNAY, MAZZOLINO BLANC <i>2013</i>	55
CA'BRIONE, NINO NEGRI <i>2010</i>	84

### PIEMONTE

LANGHE RIESLING, VAJRA <i>PIETRACINE 2013</i>	80
SAUVIGNON/CHARDONNAY, PIERO BUSSO <i>LANGHE BIANCO 2013</i>	51
FAVORITA, MARZIANO ABBONA <i>VALLE D'OLMO 2014</i>	40
ROERO ARNEIS, VIETTI <i>2014</i>	48
ROERO ARNEIS, BRUNO GIACOSA <i>2014</i>	60
GAVI, PICOLLO ERNESTO <i>2015</i>	35
CHARDONNAY, BRUNO ROCCA <i>CADET 2014</i>	60

### LIGURIA

CINQUETERRE BIANCO, CAMPOGRANDE <i>2010</i>	99
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### VENETO

BIANCO DI CUSTOZA, VALPATENA <i>FALASCO 2014</i>	30
LUGANA, ZENATO <i>2014</i>	35
FROM BLACK TO WHITE, ZYME <i>IL BIANCO 2014</i>	50
SOAVE, PIEROPAN <i>2014</i>	33
SOAVE, PIEROPAN <i>CALVARINO 2013</i>	60
SOAVE, PIEROPAN <i>LA ROCCA 2011</i>	90

## VINO ROSATO

CILIEGIOLO, BISSON <i>GOLFO DEL TIGULLIO 2015</i> LIGURIA	40
NEBBIOLO, CANTALUPO <i>IL MIMO 2015</i> ALTO ADIGE	40
LAGREIN, TERLANO <i>2015</i> ALTO ADIGE	42

## VINO ROSSO

### ALTO ADIGE

SCHIAVA, ERSTE E NEUE <i>LEUCHTENBERG 2014</i> (CHILLED)	36
PINOT NERO, HOFSTÄTTER <i>MECZAN 2015</i>	51
PINOT NERO, GOTTARDI <i>MAZZON 2012</i>	93
LAGREIN, TERLANO <i>PORPHYR 2012</i>	130

### EMILIA ROMAGNA

SANGIOVESE, CASTELLUCCIO <i>RONCO DEI CILIEGI 2008</i>	48
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### FRIULI

REFOSCO, MARCO CECCHINI <i>2009</i>	39
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### LOMBARDIA

VALTELLINA ROSSO, SANDRO FAY <i>2014</i>	40
VALTELLINA SUPERIORE, NINO NEGRI <i>QUADRIO 2011</i>	42
BONARDA, LUZZANO <i>CARLINO 2014</i>	40
NEBBIOLO/SYRAH/MERLOT, SANDRO FAY <i>LA FAYA 2013</i>	75
GUTTURNIO, CASTELLO DI LUZZANO <i>ROMEO 2011</i>	68
SFURSAT, NINO NEGRI <i>2010</i>	110
SFURSAT, SANDRO FAY <i>RONCO DEL PICCHIO 2006</i>	135
SFURSAT, NINO NEGRI <i>5 STELLE 2004</i>	174

### PIEMONTE

BARBERA D'ALBA, VAJRA <i>2014</i>	50
BARBERA D'ALBA, CORDERO MONTEZEMOLO <i>FUNTANI 2012</i>	80
BARBERA D'ASTI, LA GHERSA <i>VIGNASSA SUPERIORE 1999</i>	150
NEBBIOLO/BARBERA/DOLCETTO, PAOLO SCAVINO <i>VINO ROSSO 2015</i>	35
DOLCETTO DOGLIANI, PECCHENINO <i>SAN LUIGI 2014</i>	42
CAREMA, PRODUTTORI DI CAREMA <i>2013</i>	50
ROERO RISERVA, CA'ROSSA <i>AUDINAGGIO 2012</i>	65
LANGHE NEBBIOLO, VIETTI <i>PERBACCO 2013</i>	60
GATTINARA, TRAVAGLINI <i>2011</i>	68
GATTINARA, TRAVAGLINI <i>IL SOGNO 2008</i>	250
BARBARESCO PIERO BUSSO <i>SAN STUNET 2009</i>	120
BARBARESCO, BRUNO ROCCA <i>RABAJA 2005</i>	200
BARBARESCO, BRUNO ROCCA <i>MARIA ADELAIDE 2004</i>	260
BARBARESCO, BRUNO GIACOSA <i>SANTO STEFANO 2008</i>	310
LANGHE FREISA, VAJRA <i>KYE 2012</i>	90
NEBB/BARBERA/CAB, MAURO VEGLIO <i>L'INSIEME 2011</i>	110
BAROLO, VAJRA <i>ALBE 2012</i>	75
BAROLO, MAURO VEGLIO <i>VIGNETO ARBORINA 2010</i>	135
BAROLO, PAOLO SCAVINO <i>BRIC DEL FIASC 2010</i>	200
BAROLO, MARCHESI DI BAROLO <i>CANNUBI 2004 1.5L</i>	360

### VALLE D'AOSTA

NEBBIOLO/FREISA, DONNAS ROSSO <i>2013</i>	52
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### VENETO

VALPOLICELLA CLASSICO, TOMMASI <i>RAFAEL 2014</i>	40
VALPOLICELLA RIPASSO, ACCORDINI <i>2014</i>	53
VALPOLICELLA SUPERIORE, MARION <i>2011</i>	75
VALPOLICELLA, ROMANO DAL FORNO <i>2009</i>	204
MERLOT, SANSONINA <i>2009</i>	80
CASTELLO DI LISPIDA <i>TERRAFORTE 2009</i>	75
CAB/ MERLOT/BARBERA, CALAONE, CA'OROLOGIO <i>2012</i>	48
CORVINA/OSELETA, ALLEGRINI <i>LA GROLA 2011</i>	65
CARMENERE/CABERNET RELOGIO, CA'OROLOGIO <i>2013</i>	90
CABERNET SAUVIGNON, LE RAGOSE <i>2010</i>	75
CABERNET SAUVIGNON, MARION <i>2012</i>	80
VENEGAZZU, LOREDAN GASPARINI <i>CAPO DI STATO 2005</i>	114
FRATTA IGT, MACULAN <i>2007</i>	180
OSELETA, ZYME <i>OZ 2008</i>	120
ROSSO DI ROSSO, DIESEL FARM <i>2000</i>	340
LA POJA, ALLEGRINI <i>2003</i>	250
CA'CARNOCCHIO, LE SALETTE <i>2011</i>	84
AMARONE DELLA VALPOLICELLA, LA RAGOSE <i>2006</i>	75
AMARONE, BERTANI <i>VILLA ARVEDI VALPANTENA 2010</i>	120
AMARONE DELLA VALPOLICELLA, ALLEGRINI <i>2011</i>	160
AMARONE DELLA VALPOLICELLA, LE SALETTE <i>LA MAREGA 2010</i>	170
AMARONE DELLA VALPOLICELLA, LE SALETTE <i>PERGOLE VECE 2010</i>	270



## COCKTAILS \$12

### SPRITZ

aperol, prosecco & club soda

### BELLINI

white peach & prosecco

### NEGRONI

campari, gin, & punt e mes

### FABRIZIA

sherry, gin, st-germain & rose hip

### POMPELMO

vodka, pamplemousse, lemon & lavender

### LUDOVICA

rum, chambord, pineapple, sage & cinnamon

### ZITA

tequila, strawberry, triple sec, lime & basil

### PABLO

bourbon, aperol, nonino amaro & lemon

### SALVATORE

bourbon, mint, ginger, bitters & lemon

### VENETIAN MANHATTAN

bourbon, luxardo maraschino & punt e mes

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