

PB23-0609

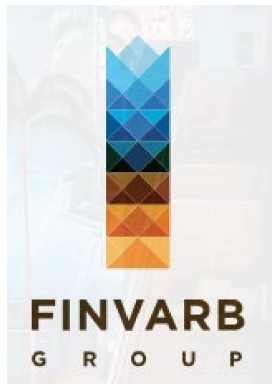
1750 Alton Road

Planning Board

February 4, 2025

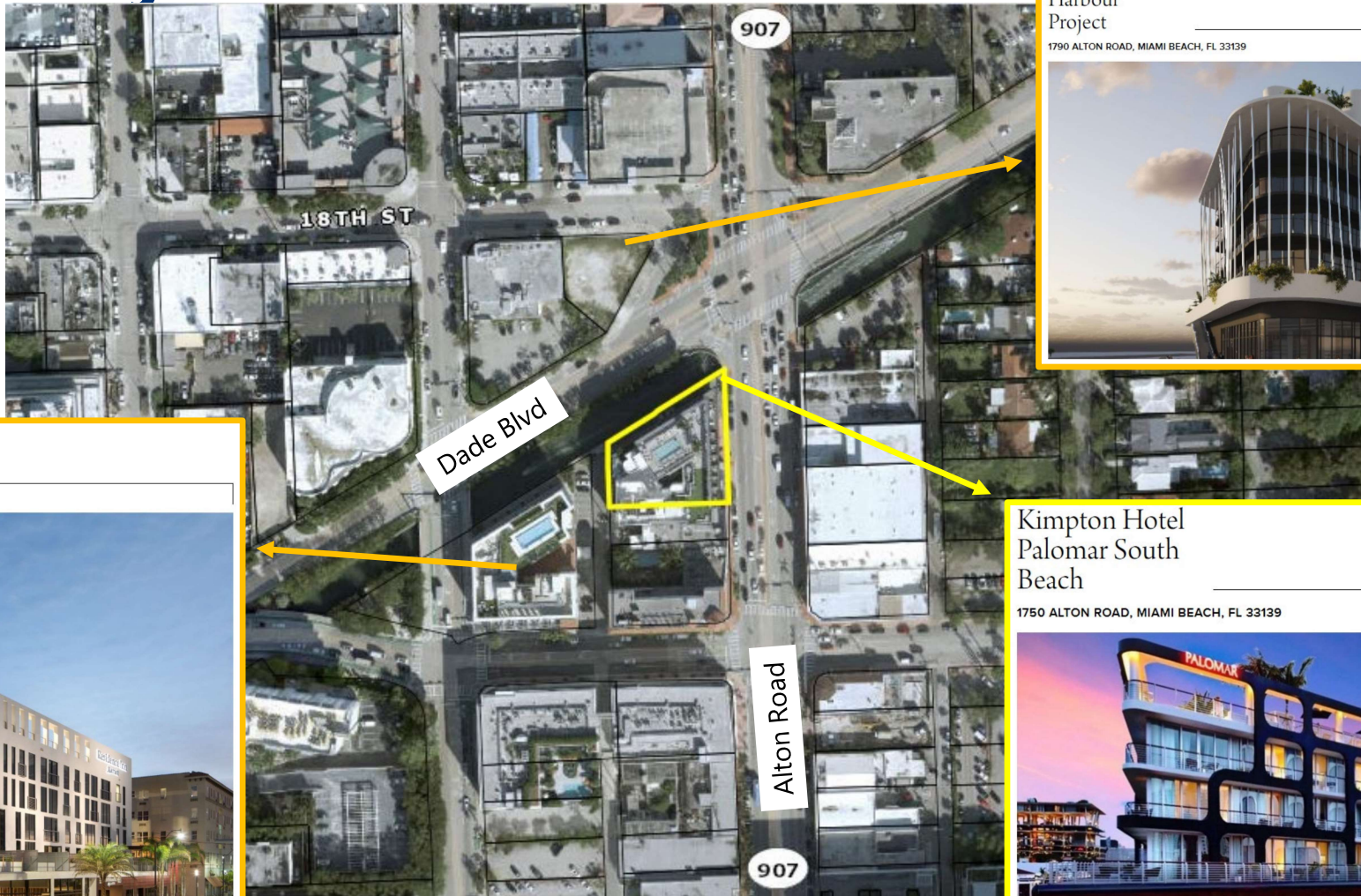


BY NICHOLAS STEFANELLI



BERCOW RADELL FERNANDEZ LARKIN + TAPANES
ZONING, LAND USE AND ENVIRONMENTAL LAW

Property Location



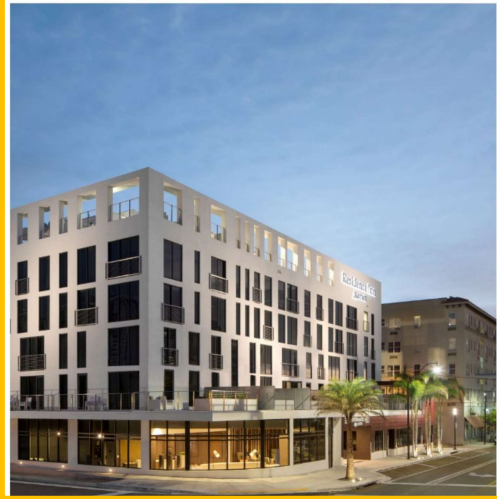
Sunset
Harbour
Project

1790 ALTON ROAD, MIAMI BEACH, FL 33139



Residence Inn
by Marriott
South Beach

1231 17TH STREET, MIAMI BEACH, FL 33139



Kimpton Hotel
Palomar South
Beach

1750 ALTON ROAD, MIAMI BEACH, FL 33139





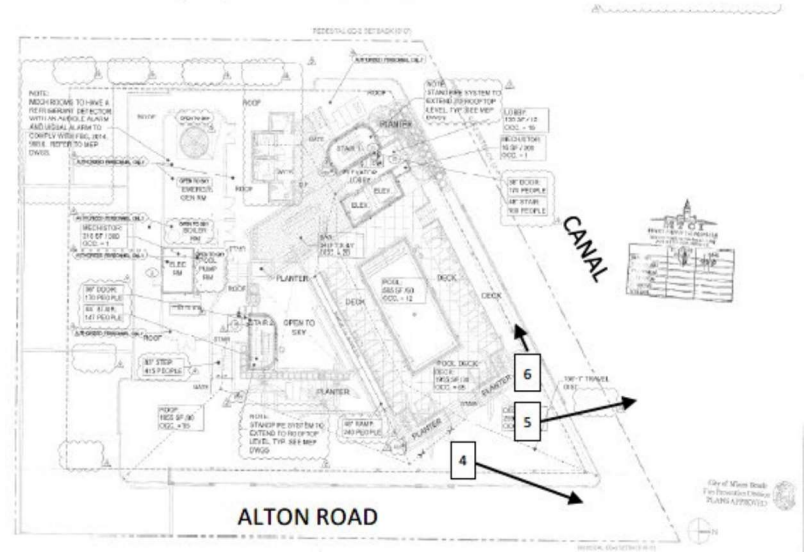
4 ROOF TERRACE / N.E. VIEW



5 ROOF TERRACE / NORTH VIEW



6 ROOF TERRACE / SOUTH WEST



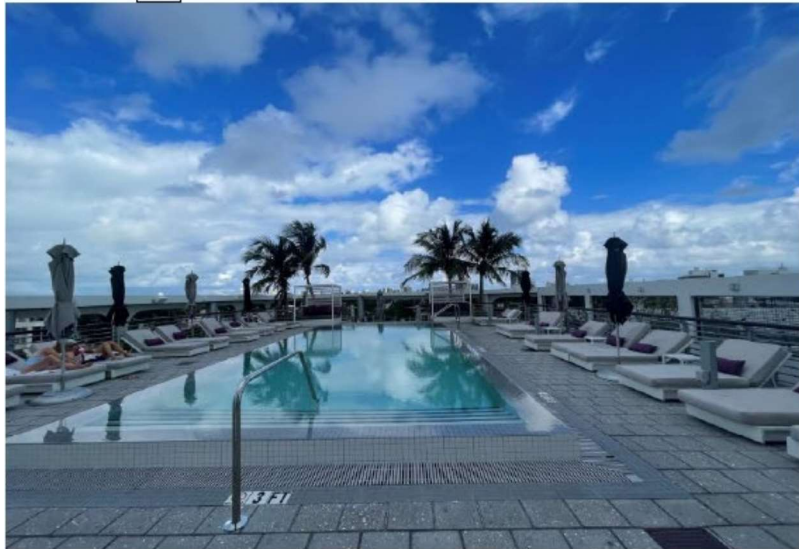
ROOF PLAN



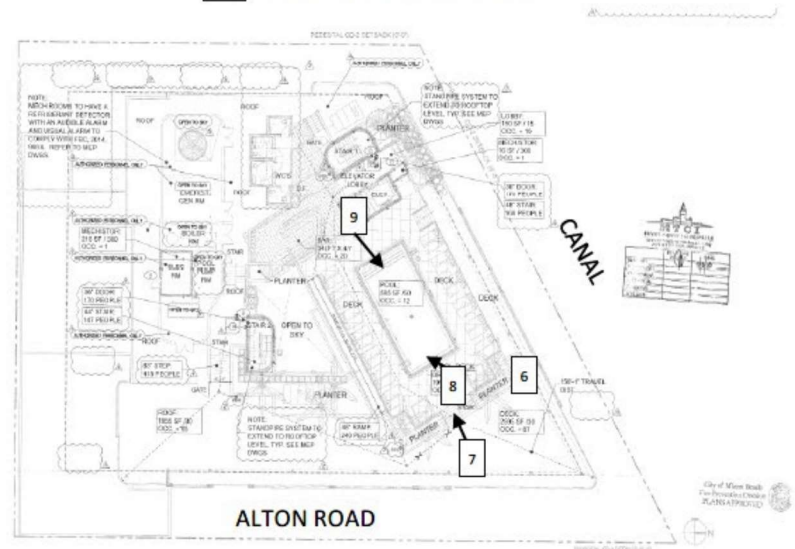
7 ROOF TERRACE / STAIRS TO POOL DECK



8 POOL DECK / SOUTH WEST



9 POOL DECK / NORTH EAST



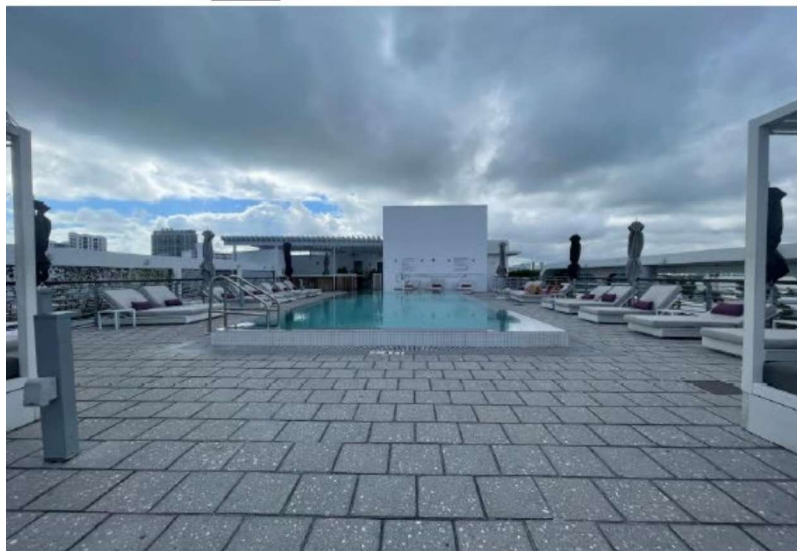
ROOF PLAN



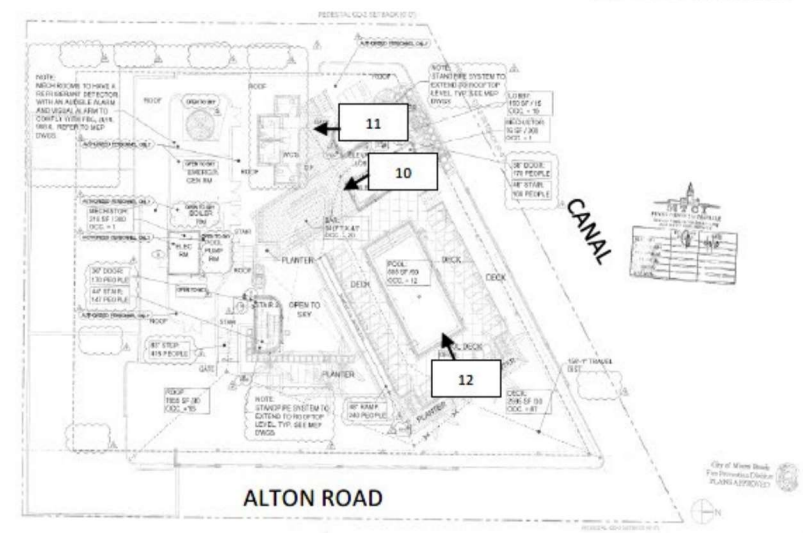
10 ROOFTOP 6-SEAT BAR



11 ROOFTOP RESTROOMS



12 POOL DECK / SOUTH WEST



ROOF PLAN

Conditional Use Permit – PB 2279

CFN: 20160476465 BOOK 30192 PAGE 2210
DATE: 08/15/2016 12:55:35 PM
HARVEY RUVIN, CLERK OF COURT, MIA-DADE CTY

**PLANNING BOARD
CITY OF MIAMI BEACH, FLORIDA**

PROPERTY: 1718-1750 Alton Road

FILE NO. 2279

IN RE: The applicant, Sobe Alton LLC, requested Conditional Use approval for the construction of a new hotel exceeding 50,000 square feet including a mechanical parking garage and an accessory restaurant, pursuant to Section 118, Article IV and Section 130, Article II.

LEGAL DESCRIPTION: Lot 3 and 4, less the South 1 inch (0.08'), and all Lot 5, both in Block 17, FIRST ADDITION TO COMMERCIAL SUBDIVISION, according to the Plat thereof, as recorded in Plat Book 6, Page 30, of the Public Records of Miami-Dade County, Florida.

MEETING DATE: December 15, 2015

CONDITIONAL USE PERMIT

The applicant, Sobe Alton LLC, filed an application with the Planning Director pursuant to Chapter 130, Article III of the City Code. Notice of the request was given as required by law and mailed out to owners of property within a distance of 375 feet of the exterior limits of the property upon which the application was made.

- h) Use of the rooftop pool deck shall be limited to the exclusive use of hotel guests and their invitees.
- i) The pool deck shall be closed to between the hours of midnight and 7:00 AM.

Consistent with Alton Road Corridor

- 7.2.11.2.e:
 - Commercial uses on rooftops shall be limited to restaurants only, shall cease operations no later than 11:00 p.m. on weekdays and 12:00 a.m. on weekends, and shall only be permitted to have ambient, background music.
 - Outdoor bar counters shall be prohibited.
 - No special event permits shall be issued.



Who we are

Creative Food Group is the team behind the award-winning restaurants by Nicholas Stefanelli. Established in 2014 by Chef Nicholas Stefanelli & Paul Jeon. Chef Stefanelli began his career working in the kitchens of Roberta Donna's Galileo in Washington, D.C., Fabio Trabocchi's Maestro at the Ritz Carlton Tysons Corner and Fiamma NYC, and Thomas Keller The French Laundry. Upon returning to DC Chef Stefanelli Opened Bibiana with Restaurantur Ashok Baja. Creative Food Group is a leading hospitality group in Washington D.C. From the critically acclaimed fine dining Masseria to culinary collective Officina, The Creative Food Group takes our guests through a culinary journey of flavors and experiences.



HOSPITALITY & COMMUNITY

“Our spaces are not just restaurants; they are a part of lifestyle that prioritizes experience and quality of living as part of our culture.”

Where we started

VESTITI PER SODDISFARE GLI ALTRI, MA MANGIA PER SODDISFARE TE STESSO!

Masseria, Chef Nicholas Stefanelli's first restaurant, is a celebration of big, harmonious flavors and the fine Italian cooking that shaped Chef's palate as a child. The restaurant is named for the charming agricultural estates of the Puglia region, where Chef Stefanelli's family heritage is rooted. With such inspiration, Chef Stefanelli approaches hosting guests in his own restaurant as more of a lifestyle than a profession, taking the pretense out of fine dining in favor of heartfelt hospitality and honest cooking. Featuring an open-air courtyard with relaxed seating, a partially covered pergola seating area, and an indoor sala with a view of the seafoam green-tiled open kitchen, Masseria, an exclusive restaurant for 60 guests, brings together the rustic but welcoming aesthetic of an Italian country estate, the industrial grit of the Union Market district, and the undeniable chic of its fashion-savvy chef-owner.





With such attention and care, the Masseria concept has achieved considerable acclaim. In 2016, Masseria earned a star in Washington, DC's, first-ever Michelin Guide, an honor it has received every year since. In 2015, Washington Post food critic Tom Sietsema selected the newly opened Masseria as third among his top 10 favorite restaurants in Washington, DC. Washingtonian Magazine selected Masseria to the #12 spot in its list of the city's 'Top 100 Very Best Restaurants' for 2016. The Restaurant Association of Metropolitan Washington (RAMW) nominated Masseria in the category of 'New Restaurant of the Year' and 'Pastry Chef of the Year' for 2016. The following year, RAMW named their 'Pastry Chef of the Year,' and in 2018, Masseria was awarded the distinction of 'Formal Fine Dining Restaurant of the Year.' In 2017 Masseria was Awarded ICSC Global Award for design . In 2022 Masseria was named #12 Italy Top 50 Restaurants in The World and has earned in 2023 and 2024.



Masseria

BY NICHOLAS STEFANELLI

Gennaio 2025

Antipasti

Carne Cruda

Foicnoli *Roseda Farm Beef Striploin. Feuille de Brick Tart.*
Savory Cannoli Shell. Foie Gras. *Roasted Garlic Zabaglione.* Pinzimonio
Pistachio. Black Truffle. Tonno *Winter Green Salad.*
Yellowfin Tuna. "Panella." Quince. *Fennel.*
Finger Lime. Kumquat. Chili.

Burrata

Burrata Pugliese Gelato. Fireside Oyster.
Royal Imperial Osetra Caviar. Cipollini Onion. Olive Oil.

Crudo

Sea Scallop. "Nduja. Blood Orange. Almond. Sea Bean. Finger Lime. Ramp. Dill. Chive.

Aragosta

Maine Lobster in Four Preparations.

Gnocchi

Potato Gnocchi. Parmigiano Reggiano. Perigord Black Truffle. Spring Garlic. Pistachio.

Strascinati

Hand Rolled Puglian Pasta. Pork Belly. Parmigiano Reggiano.

Bue

Roseda Farm Ribeye Aged for 90 Days in Taleggio. Sunchoke. Kale. Red Wine. Beef Tendon.

Cachi e Zenzero

Persimmon. Ginger. Cardamom. White Wine Zabaglione.

Torta al Cioccolato

Baked Chocolate Mousse. Mascarpone Cream. Dulce di Leche Caramel. Fior di Latte Gelato.

-add-

Formaggio

Selection of Three Cheeses 28
Selection of Five Cheeses 40

The menu is 245 per guest exclusive of tax and 20% service fee

Masseria

BY NICHOLAS STEFANELLI

Gennaio 2025

Antipasti

Carne Cruda

Tonno *Roseda Farm Beef Striploin.*
Yellowfin Tuna. "Panella." Quince. *Feuille de Brick Tart.* Pinzimonio
Finger Lime. Kumquat. Chili. *Roasted Garlic Zabaglione.* *Winter Green Salad.*
Fennel.

Burrata

Fireside Oyster.
Royal Imperial Osetra Caviar.

Cipollini Onion.

-add-

Foicnoli

Savory Cannoli Shell. Foie Gras Mousse. Pistachio. Black Truffle.
15 Supplement

Rombo

Turbot. Arugula Salsa Verde. Cabbage. Mustard. Brown Butter.

Linguini

Linguine di Gragnano. Masseria XO. "Aglia. Olio. Peperoncino."

Bue

Roseda Farm 30 Day Dry Aged Ribeye. Sunchoke. Kale. Red Wine. Beef Tendon.

Cachi e Zenzero

Persimmon. Ginger. Cardamom. White Wine Zabaglione.

Torta al Cioccolato

Baked Chocolate Mousse. Mascarpone Cream. Dulce di Leche Caramel. Fior di Latte Gelato.

-add-

Formaggio

Selection of Three Cheeses 28
Selection of Five Cheeses 40

The menu is 178 per guest exclusive of tax and 20% service fee

Masseria

BY NICHOLAS STEFANELLI

A LA CARTE MENU

ANTIPASTI

FORMAGGIO

Selection of Three Cheeses 28
Selection of Five Cheeses 40

BURRATA 60

Gelato Pugliese. Oyster.
Royal Imperial Osetra Caviar.

PASTA

GNOCCHI 31

Potato Gnocchi.
Parmigiano Reggiano.
Spring Garlic. Pistachio.

LINGUINE 35

Linguine di Gragnano. Masseria XO.
"Aglia. Olio. Peperoncino."

ENTRÉE

VITELLO 52

Veal Trio.
Anson Mills Slow Roasted Polenta.
Yellowfoot Chanterelle.

ZUCCA 33

Delicata Squash. Koginut
Squash. Parmigiano Reggiano.
Radicchio. Burgundy Truffle.

BUE 60

Roseda Farm 30 Day Dry Aged Ribeye.
Sunchoke. Kale. Red Wine.
Beef Tendon.

ARACOSTA 80

Maine Lobster in
Four Preparations.

CAVIALE 295

1oz Royal Imperial Osetra Caviar.
A Dozen Oyster.
Mignonette. Chickpea Bilini. Scrambled Egg.

DOLCE

TORTA AL CIOCCOLATO 19

Baked Chocolate Mousse. Mascarpone
Cream. Dulce di Leche Caramel.
Fior di Latte Gelato.

NOCE DI COCCO 19

Dark Chocolate. Almond.
Coconut Milk Gelato.

ANTIPASTI 45

Five bite sized dishes from the
first course of our tasting menu.

FEGATO D'OCA 50

Seared Foie Gras. Bosc Pear.
Mulled Wine. Walnut.
Sicilian Brioche.

STRASCINATI 32

Hand Rolled Puglian Pasta.
Pork Belly.
Parmigiano Reggiano.

ROMBO 56

Turbot. Arugula Salsa Verde.
Cabbage. Mustard.
Brown Butter.

KAGOSHIMA A5 WACYU 125

Wagyu Striploin. King Trumpet.
Baby Lettuce. Beef Tendon.
Red Wine Sauce.

Masseria

BY NICHOLAS STEFANELLI

CLASSIC COCKTAILS

French 75

2015 Dom Pérignon, Brut.
No. 3 Gin, Lemon, Simple.
75

Godfather

The Macallan 12 Sherry Oak.
Amaretto.
29

Debbie Don't

Tesoro Reposado Tequila.
Amaro Averna, Lemon,
Maple Syrup.
21

Headless Horseman

Belvedere Vodka.
All Day Biner, Lime,
Ginger Beer, Mint.
18

NON-ALCOHOLIC

Sunset Over NoMa

Verjus Blanc, Red Apple, Pear,
Quiet Evening Tea, Honey, Saline.
14

'23 Head High, Skin-Contact Wine

Sonoma County, California
Grapes: Viognier/Grenache Blanc Blend
16

HOUSE COCKTAILS

Masserita

Volcan XA Reposado Tequila.
Pierre Ferrand Dry Curacao.
Blood Orange, Rosemary, Sea Salt, Lime.
45

Panatta

The Macallan 12 Sherry Oak.
Amaro Montenegro, Fino Sherry,
Baklava, Lemon, Egg White,
Fever Tree Club Soda.
28

Succo Fermentato

Cougnac VS Cognac.
Willett 4 Rye Whisky, Yellow Chartreuse,
All Spice Dram, Lemon,
Fermented Grapes, Apple Cider,
Absinth Rinse.
23

Red Sea

Amaras Mezcal Cupreata, Fred Jerbis,
Red Bell Pepper, Pineapple,
Lemon Juice, Lavender Bitters,
Disco Inferno.
23

Concorde 76

Holmes Reunion Island Rum.
John D. Taylor's Velvet Falernum,
Heirloom Alchemes,
Grapefruit.
21

BEER

Ommegang 'Hennepin' Saison | New York
14

Menabrea 'Bionda' Lager | Biella, Italy
12

Cigar City 'Jai Alai' IPA | Florida
11

WINES BY THE GLASS

SPARKLING

Sommariva, 'Il Rosa,' Brut
Veneto, Italy
Grapes: Raboso/Pinot Nero
15

Bisol, 'Crede', Brut, Prosecco
Valdobbiadene Superiore, Veneto
Grapes: Glera/Pinot Bianco/Ventiso
18

Ca'del Bosco, 'Cuvée Prestige'
Franciacorta, Lombardy
Grapes: Chardonnay/Pinot Nero/
Pinot Bianco
28

'15 Dom Pérignon, Brut
Champagne, France
Grapes: Pinot Noir/Chardonnay
85

WHITE

'23 Presqu'île
Santa Barbara, California
Grape: Sauvignon Blanc
18

'21 Venica & Venica, 'P'ètris'
Collio, Friuli
Grape: Malvasia
22

'19 Prà, 'Staforte'
Soave Classico, Veneto
Grape: Garganega
23

'22 Freeman, 'Ryo-Fu'
Green Valley, California
Grape: Chardonnay
26

WINES BY THE GLASS

ROSÉ

'23 Chateau Peyrassol, 'Les Commandeurs'
Côte de Provence, France
Grapes: Grenache/Cinsault/Syrah/Rolle
18

RED

'20 Falkenstein
Alto-Adige - Valle Venosta
Grape: Pinot Nero (Blauburgunder)
23

'20 Pietroso
Rosso di Montalcino, Tuscany
Grape: Sangiovese
24

'20 Ca' del Baio, 'Autinbej'
Barbaresco, Piedmont
Grape: Nebbiolo
26

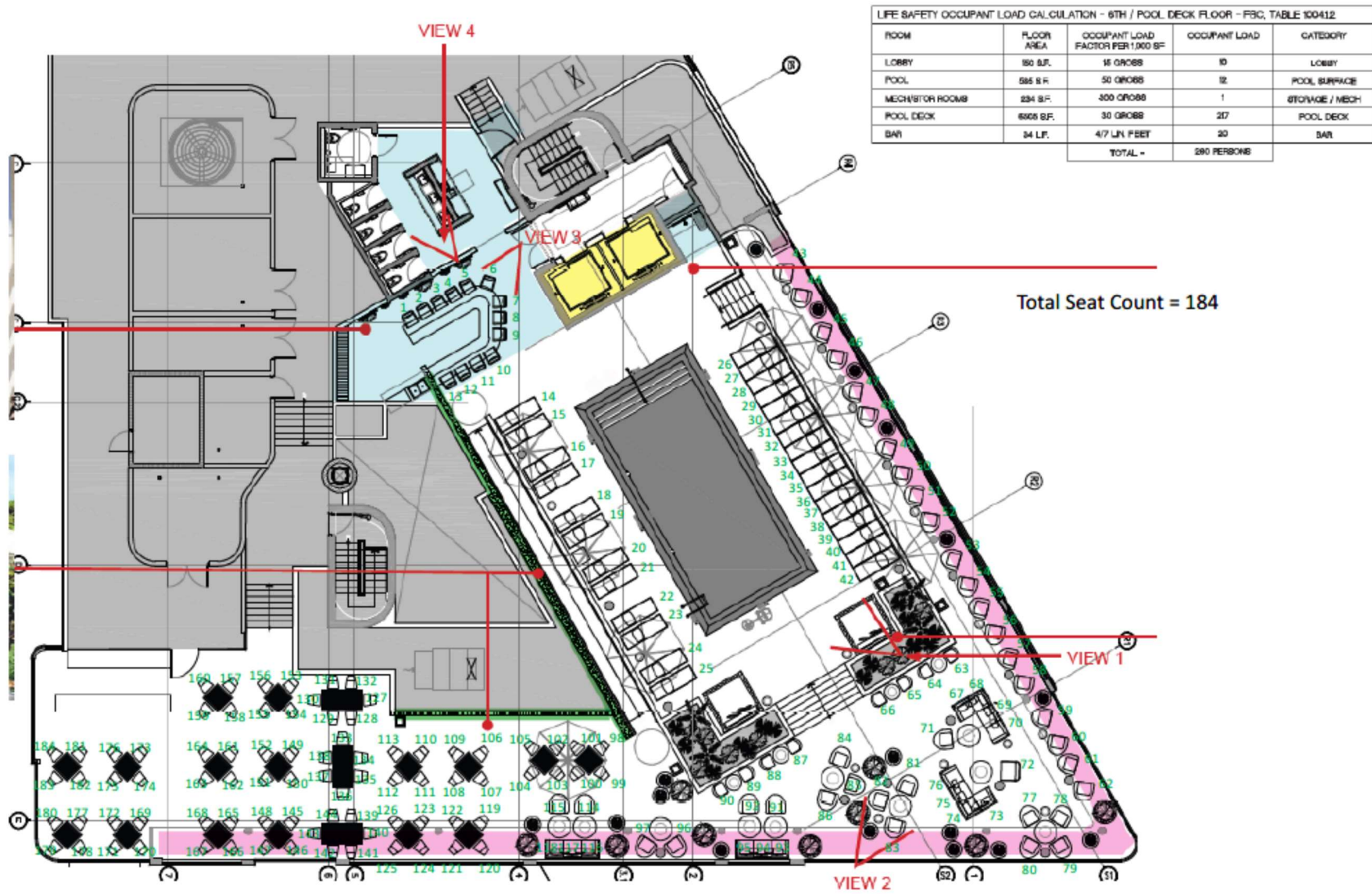
'19 Col d'Orcia, 'Nearco'
Tuscany, Italy
Grape: Merlot/Syrah/Petit Verdot
29



LIFE SAFETY OCCUPANT LOAD CALCULATION - 1ST FLOOR				
ROOM	AREA	OCCUPANT LOAD FACTOR PER 1,000 SF	OCCUPANT LOAD	CATEGORY
LOBBY	1202 S.F.	15	80	HOTEL LOBBY
RECEPTION	126 S.F.	60	3	RECEPTION
MECH/STOR ROOMS	815 S.F.	300	2	STORAGE / MECH
RESTAURANT (INDOOR-KITCHEN)	3730 S.F.	15 / 100 (SEE ABOVE)	205	RESTAURANT
OFFICES	777 S.F.	100	8	BUSINESS
TOTAL =			304 PERSONS	

Total Seat Count = 160

Note: Not an architectural drawing. This is diagram planning for Planning Board purposes only. Occupancy loads are from As-Built drawings.



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Thank You

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