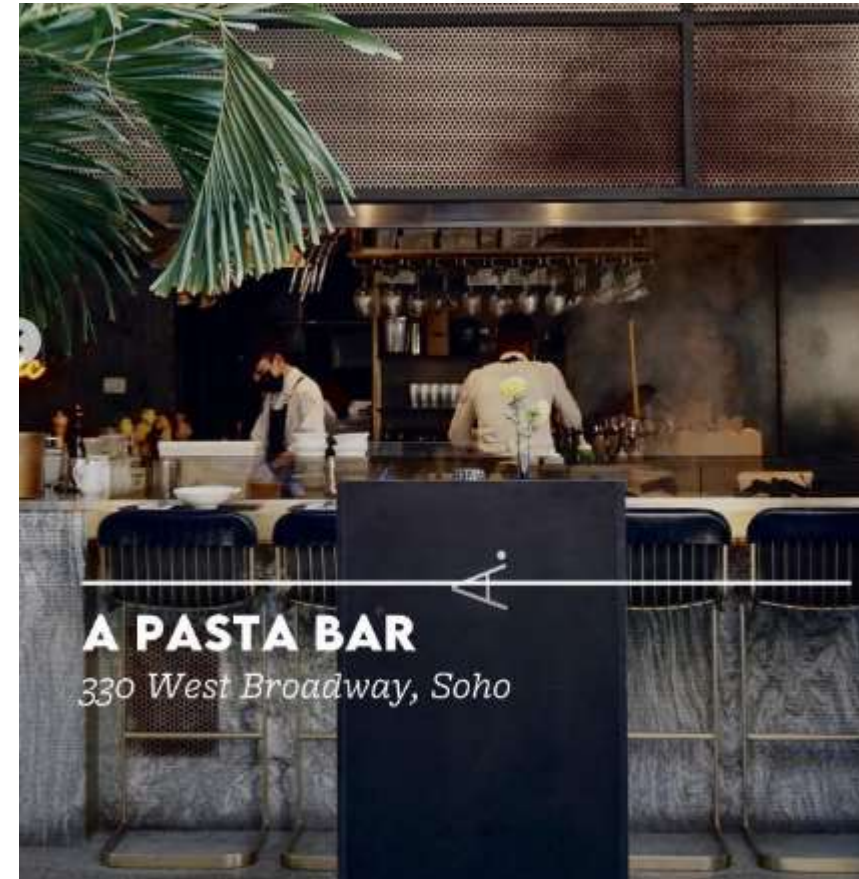


PB25-0773 – 1784 West Avenue CUP **“A Pasta Bar Sunset Harbor”**

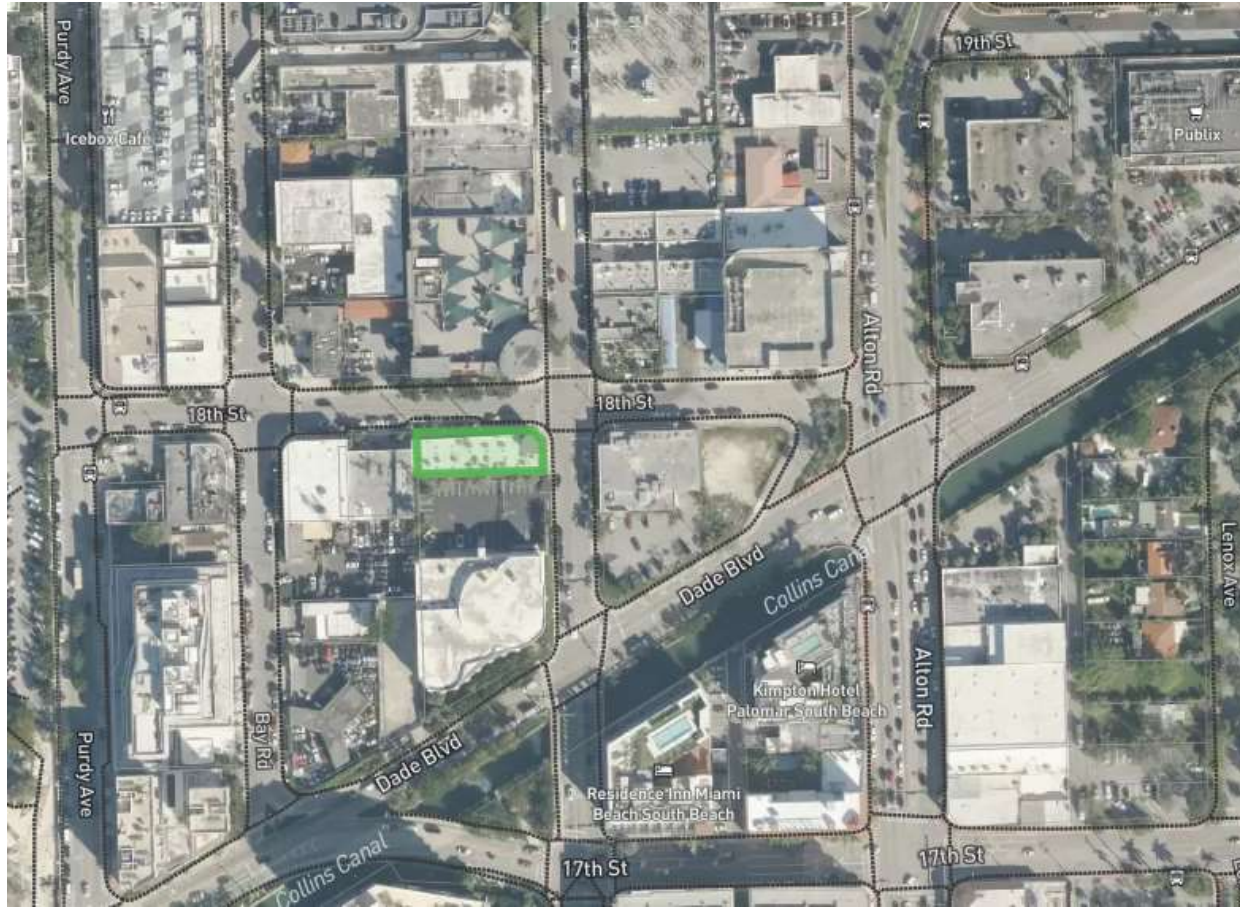
October 16, 2025 Planning Board Meeting



A Pasta Bar



Location

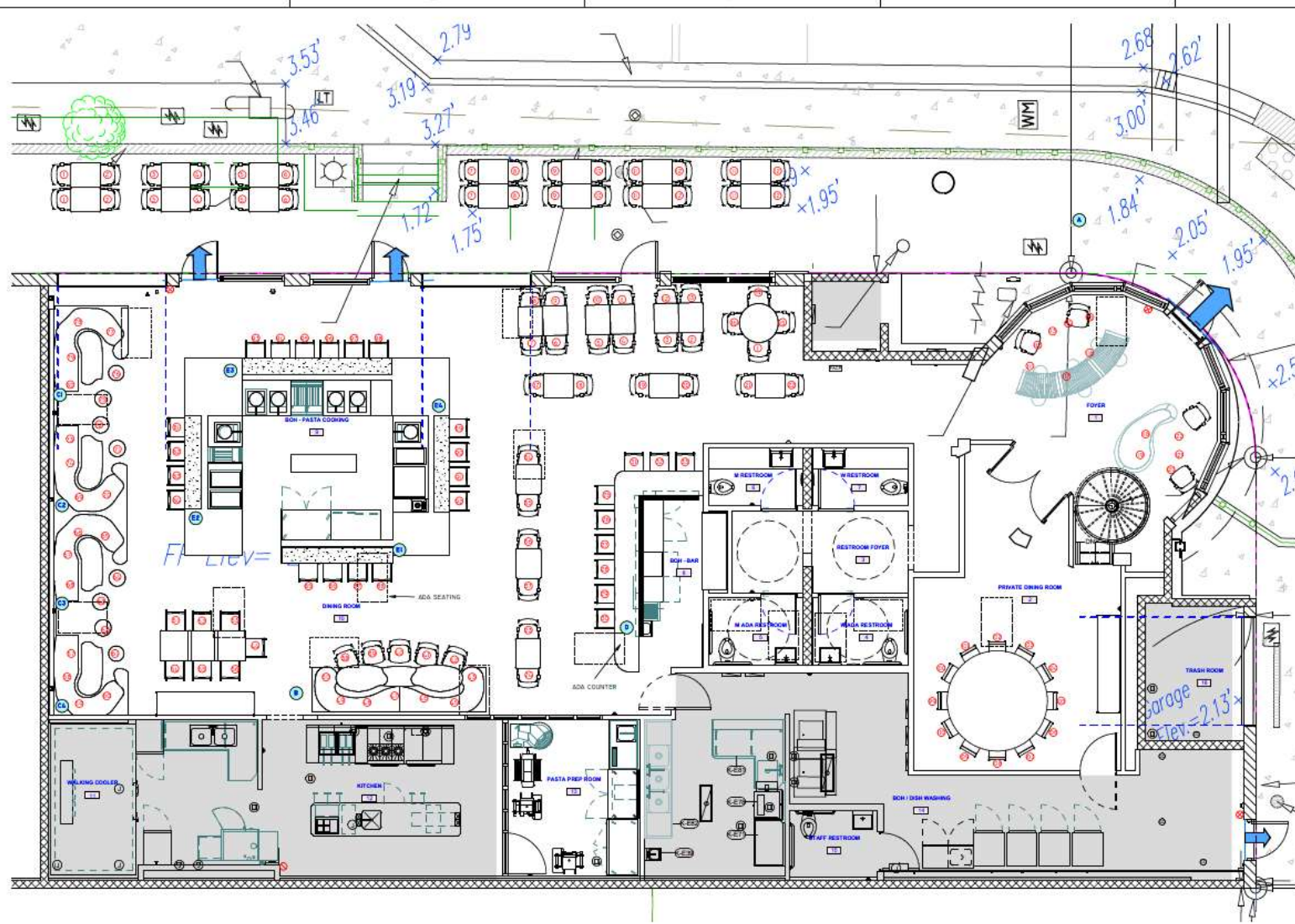


Floor Plan

150 seats

- 122 indoor
- 28 outdoor

Patron occupant load: 216 persons (per Fire Code)



① PROPOSED PLAN
1/4" = 1'-0"

NOTES:
IN ALL DINING AREAS AT LEAST 5% OF THE TOPS OF DINING SURFACES SHALL BE A MIN. OF 2" x 8" MAX. 31" HIGH PER FLORIDA ACCESSIBILITY CODE SECTION 602.2.

INTERIOR SEATING COUNTS TOTAL 122

AT BAR 9 SEATS
AT PASTA BAR 18 SEATS
AT BOOTH 23 SEATS
AT SALES 72 SEATS

EXTERIOR SEATING COUNTS TOTAL 28

TOTAL SEATING COUNTS TOTAL 150

LIFE SAFETY OCCUPANCY LOAD 216 PEOPLE

LIFE SAFETY OCCUPANCY LOAD FOR FRONT OF THE HOUSE ONLY 184 PEOPLE

0 2'-0" 4'-0" 6'-0"
SCALE: 1/4" = 1'-0"





Modified Conditions

Condition 3A. The project authorized by this Conditional Use Permit includes the creation and operation of the proposed approximately ~~122-seat~~ 150-seat restaurant.

Condition 3B. The restaurant subject to this CUP shall have a maximum occupant content of ~~199~~ 216 persons or any lesser such occupant content as determined by the Fire Marshal.

Condition 3.C. The indoor hours of operations shall be limited as follows:

- Monday – Thursday: 5:00 PM to 11:00 PM; Friday – Sunday: 5:00PM to 2:00 AM
- Outdoor: 12AM nightly

Condition 3.Y.

The applicant shall commit to provide the minimum number of nine (9) valet runners during the PM peak demand period. The number of attendants may be adjusted following 90 days of issuance of the Business Tax Receipt for the venue, provided that a detailed analysis of the actual valet utilization rate and updated valet analysis is provided, reviewed, and approved by the Transportation Department.

Thank You

200 S. Biscayne Boulevard
Suite 300, Miami, FL 33131

www.brzoninglaw.com

305.374.5300 office

305.377.6222 fax

Info@brzoninglaw.com

Menu

A PASTA BAR MENU



FROM MILANO TO NEW YORK (AND MIAMI SOON)
AUTHENTIC ITALIAN CUISINE CURATED BY CHEF ESTHER PEDRAZZOLI.
TRADITION MEETS MODERN FAIR.

ANTIPASTI

POLPETTE DELLA MAMMA 9 per unit (minimum two per order)
BEEF & IBERIAN PORK MEATBALLS, TOMATO SAUCE MADE OF '3 POMODORI',
PARMIGIANO, WARM HOUSE MADE BREAD

HOMEMADE BURRATA 32
BASIL OIL, POMODORO JAM, PISTACHIO, HOUSE-MADE TOASTED BREAD

CARPACCIO DI SALMONE 25
HOUSE-MARINATED ATLANTIC SALMON, PICKLED ONIONS, PARMIGIANO,
LEMON OIL, ARUGULA DRESSING, YUCA CRUNCH

WAGYU STEAK TARTARE 28
WAGYU BEEF, CAPERS, AIOLI, MUSTARD, HOUSE-MADE BRIOCHE

PROSCIUTTO, FOCACCIA 32
24-MONTH PROSCIUTTO DI PARMA, HOUSE-MADE FOCACCIA

JAMON PATA NEGRA 50
JAMON IBERICO PATA NEGRA FROM SPAIN, CROSTINI DI POMODORO

INSALATE

CHEF'S SALAD 23
PERSIAN CUCUMBER, AVOCADO CREAM, CHERRY TOMATO, PICKLED
ONIONS, FETA CHEESE, YUZU KOSHO, CUCUMBER DRESSING

POMODORI, PANE, OLIO 23
SUGAR BOMBA TOMATOES, PICKLED ONIONS, SICILIAN OLIVES, EXTRA
VIRGIN OLIVE OIL, HOUSE-MADE BREAD

PIZZA (TO SHARE)

AL TARTUFO 60
STUFFED FRIED PIZZA, CACIOCAVALLO CHEESE, RICOTTA, BLACK TRUFFLE

PATA NEGRA 60
STUFFED FRIED PIZZA, JAMON IBERICO PATA NEGRA FROM SPAIN,
TOMATO, CACIOCAVALLO CHEESE, RICOTTA.

APASTABAR.COM



PASTA TASTING

CHEF'S SELECTION OF FIVE OF OUR FINEST PASTA DISHES,
PRESENTED IN TASTING PORTIONS TO BE SHARED BY TWO GUESTS.
AN ELEVATED EXPERIENCE FOR TRUE PASTA LOVERS

150

PASTA

SIGNATURE

TAGLIATELLE AL TARTUFO NERO 47
PARMIGIANO FONDUE, BLACK TRUFFLE

PAPPARDELLE SALSICCIA 33
HOUSE-MADE IBERIAN SAUSAGE, ASPARAGUS, BREADCRUMBS

FUSILLONI PICCANTI 29
YELLOW & ORANGE BELL PEPPERS, PEPERONCINO, SUN GOLD TOMATOES,
PARMIGIANO, BASIL

PACCHERI LOBSTER (DRY PASTA) 49
LOBSTER, BISQUE, SCALLIONS, CHERRY TOMATO

CLASSICHE

TONNARELLI CACIO E PEPE 30
PECORINO FONDUE, BLACK PEPPER // ADD BLACK TRUFFLE 18

VITTORIO PACCHERI A NY (FOR TWO GUESTS) 72
CREAMY TOMATO SAUCE MADE OF '3 POMODORI', EXTRA VIRGIN OLIVE OIL, BASIL,
PARMIGIANO, WARM HOUSE-MADE BREAD. SERVED TABLE SIDE

TAGLIATELLE AL RAGU BOLOGNESE 33
BOLOGNESE RAGU (BEEF, LAMB & PORK), PARMIGIANO

SPAGHETTI ALLE VONGOLE 38
MANILLA CLAMS, CALABRIAN CHILLI, AROMATIC BREADCRUMBS

HANDMADE + RIPIENA

AGNOLOTTI DI CARNE 34
ROAST OF VEAL, BEEF & PORK, SPINACH, SUGO DI ARROSTO, PARMIGIANO

'UOVO' IN RAVIOLO 32
SPINACH, RICOTTA, EGG YOLK, BLACK TRUFFLE

Loading/Valet Area



Valet Route

