



DINNER MENU

APPETIZERS

BRUSCHETTA AL POMODORO | 7
Toasted Italian baguette, slow roasted spiced cherry tomatoes and capers

INSALATA DI MARE & FARRO TOSCANO | 15
Medley of fresh steamed seafood, organic Tuscan spelt, Italian parsley, oil and bottarga

CALAMARI FRITTI | 11
Fried calamari, lightly spicy tomato sauce

437 ANTIPASTO | 16
Italian cold cuts, aged parmigiano and assorted olives

GAMBERI, LIME, GINGER E DRAGONCELLO | 14
Roasted shrimps, tarragon, ginger lime scented, light soy balsamic reduction

BUFALA & POMODORO | 13
Bufala mozzarella, beef stack tomato, light pesto and balsamic

POLPI E FAGIOLI | 12
Grilled baby octopus and spiced organic cranberry beans

PARMIGIANA LIGHT | 11
Baby eggplant, fresh mozzarella, tomato sauce & basil

RAW BAR

SHRIMP COCKTAIL | 15

1 LB. MAINE LOBSTER COCKTAIL | 19

SEAFOOD COMBINATION | 17 per person
Oysters, crab claws and shrimp

SEAFOOD COMBO DELUXE | 20 per person
Oysters, crab claws, shrimp and Maine lobster (2 person minimum)

OYSTERS | 14
Malpeque or Blue Point - 6 on the half shell

SOUPS / SALADS

LOBSTER BISQUE | 10

CAESAR SALAD | 8
Served in a parmigiano basket

TOMATO AND RED ONION | 7
With Maytag bleu cheese and house Italian vinaigrette

CHOPPED VEGETABLE SALAD | 7 per person
Chopped greens with crisp chopped vegetables, tossed with blue cheese vinaigrette and topped with jumbo shrimp (2 person minimum)

HOUSE SALAD OF MIXED GREENS | 6

SIDES

BAKED POTATO | 5

TWICE BAKED POTATO | 7

ITALIAN MASHED POTATOES | 5

CREAMED SPINACH AND MUSHROOMS | 7

ASPARAGUS ALLA PARMIGIANA | 9
With butter & parmigiano

SAUTÉED MUSHROOMS | 5

PHIL STEFANI'S 437 RUSH
Executive Chef: Federico Comacchio. Milan, Italy
Minimum service charge per person. Additional charge for plate sharing.
Gift certificates available. 18% gratuity for parties of 6 or more.
Ask about our private dining space & catering.

PRIME STEAKS

PETIT FILET MIGNON 8oz | 31

FILET MIGNON 12oz | 35

PRIME KANSAS CITY STRIP 18oz | 41

PRIME RIB EYE CHOP prime 30oz | 46

CHATEAUBRIAND FOR TWO 18oz | 33 per person

VEAL CHOP 14oz | 37

NEWYORK STRIP prime 10oz | 34

FRESH SEAFOOD

ATLANTIC SALMON | 23

PACIFIC AHITUNA | 27

LAKE SUPERIOR WHITEFISH | 19

PACIFIC CHILEAN SEA BASS | 29

ATLANTIC DOVER SOLE | 40
Hollandaise, mugnaia and almondine sauce

LOBSTER & CRAB

AUSTRALIAN TAIL | MARKET
8, 16 or 24oz, broiled, steamed or cipriani style

ALASKAN RED KING CRAB | MARKET
24oz, steamed or broiled

HOUSE SPECIALS

LASAGNA | 18
Lasagna, bolognese style

TORTELLONI DIVITELLO BURRO E SALVIA | 19
Veal tortelloni, brown butter, aged parmigiano and crispy sage

SPAGHETTI AL POMODORO E BASILICO | 15
Spaghetti prepared in a fresh tomato basil sauce

LINGUINE AI FRUTTI DI MARE | 25
A medley of seafood, mediterranean spices, lightly spicy tomato sauce

AGNELLO AI PISTACCHI E CAPONATA | 41
Australian lamb, organic pistachio & Mollichella bread crust, vegetables Caponata, soy honey and balsamic reduction

PESCATRICE ALLA MUGNAIA | 29
Atlantic monk fish, swiss chard, pine nuts, potato chips and Mugnaia sauce

KOBE TAGLIATA | 26
8oz grilled natural kobe butt steak tagliata, uccelletto bean, house pancetta, Chianti reduction and crispy sage

POLLO AL MATTONE | 19
Organic whole grilled chicken under a brick, roasted fingerling potato

POLLO ALLA MONTECARLO | 24
Roasted chicken breast, aged prosciutto, fontina cheese, parmigiano spinach and Chardonnay reduction

PARMIGIANINA | 27
Veal medallions parmigiana style with tagliolini pomodoro

OSSOBUCO | 39
Braised veal shank, brown porcini sauce, saffron risotto zests