

**Phil
Stefani's**
437 Rush

Appetizers

Bruschetta al Pomodoro	6.95
Toasted Italian bread topped with oven roasted cherry tomatoes and capers	
Fried Calamari	9.95
Pan Fried Crab Cake	10.95
With bib lettuce heart and pizzaiola cruda sauce	
Antipasto all'Italiana	13.95
A medley of aged prosciutto di Parma, salame, homemade soppressata, Italian olives and parmigiano reggiano	
Tomato and Mozzarella	7.95
Beefsteak tomato and fresh mozzarella with a light pesto sauce	
Mussels alla Marinara	9.95
Mediterranean mussels, sautéed in a lightly spicy tomato broth with Tuscan toast points	

Soup and Salad

Lobster Bisque	7.95
Caesar Salad	8.95
Served in a parmigiano basket	
Add Chicken	12.95
437 Salad & Steak	13.95
Crispy romaine and radicchio tossed with a gorgonzola cheese & Chianti vinaigrette, toasted natural walnuts and 6 oz. sliced steak.	
Insalata di Tonno	14.95
Seared diced Pacific Ahi tuna, crusted in Tuscan anise & black pepper, served over a bed of mixed baby greens, dressed with a vin santo and soy sauce vinaigrette	
Garbage Salad	12.95
Assorted house greens with cured meat, cheese, and crispy chopped vegetables tossed with house dressing	
Tomato and Red Onion	6.95
With Maytag bleu cheese and house Italian vinaigrette	
Shrimp Louis Salad	12.95
Sweet baby shrimp on a bed of chopped romaine lettuce with chopped egg and capers in a tangy Louis dressing	
Cobb Salad	12.95
Chicken, avocado, bleu cheese, bacon, and garden vegetables served with choice of dressing	
Insalata di Panzanella	7.95
A medley of baby greens and vegetables, tossed with toasted Tuscan bread croutons and Chianti vinaigrette	
House Salad of Mixed Greens	5.95

Sides

French Fries	4.75
Italian Mashed Potatoes	4.75
Creamed Spinach and Mushrooms	4.95
Broccoli with Garlic and Oil	4.95
Asparagus with Butter and Parmigiano	6.95

*Catering available in your home,
office or the venue of your choice.*

*Please ask about our private rooms ~ Minimum service charge per person
Additional charge for plate sharing ~ 18% gratuity for parties of 6 or more
~ Gift Certificates available*

Entrées

Maccheroni Cipriani	13.95
Homemade square noodles in a tomato cognac cream sauce	
Ravioli alle Erbette	12.95
Pasta stuffed with ricotta and greens in a sauce of walnuts, brown butter, pecorino romano, scented with sage leaf	
Gnocchetti al Pomodoro e Mozzarella	13.95
Homemade potato dumplings, served with a fresh cherry tomatoes sauce, mozzarella and fresh basil	
Spaghetti al Pomodoro e Basilico	12.95
Spaghetti prepared in a fresh tomato basil sauce	
Linguine ai Frutti di Mare	18.95
A medley of mussels, clams, shrimp, calamari and scallops tossed with a spicy tomato sauce	
Vitello Melanzane e Mozzarella	22.95
Lightly breaded & fried veal medallions, stuffed with baby eggplant and mozzarella, served with a pizzaiola cruda sauce	
Roasted Red King Salmon	18.95
Served with a potato puree, caramelized shallots, toasted bacon and a 10-year aged balsamic vinegar reduction	
Prime Ribeye Tagliata	19.95
Served with caramelized pearl onions, roasted rosemary potatoes and sweet Marsala reduction	
Chicken Breast Montecarlo	18.95
Skinless chicken breast, pan seared with prosciutto and fontina cheese, served with buttered parmigiano spinach	
Chicken Breast Milanese	14.95
Breaded chicken pounded thin and sautéed, served with arugula salad and cherry tomatoes	
Sausage and Peppers	14.95
Italian sausage served over onions, bell peppers and a touch of fresh tomato sauce	

Prime Steaks

Our steaks are USDA Certified Prime

Petite Filet Mignon	29.95
Filet Mignon	34.95
Prime Kansas City Strip of Beef	39.95
8 oz. Ribeye Filet	19.95
10 oz. New York Strip	33.95

*Rare~cool center Medium Rare~ mostly red, warm center
Medium~some red, hot center Medium Well~pink center
Well Done~cooked throughout*

Sandwiches

All sandwiches served with fries

Grilled 8 oz. Ribeye Steak	13.95
On ciabatta roll with garlic aioli and caramelized red onions	
Blackened Salmon Panini	13.95
On Tuscan bread with Boston lettuce and honey mustard sauce	
Lobster Club	17.95
Maine lobster with pancetta, frisee, citrus mayonnaise, lettuce and tomato	
All American Burger	9.95
10 oz. burger on an onion roll with lettuce, tomato, red onion and pickle	
<i>~ with cheese, bacon, sautéed onions or mushrooms</i>	
Chicken Pesto and Red Pepper	10.95
Roasted red peppers and pesto mayo on an onion ciabatta	
Honey Glazed Turkey	9.95
On ciabatta bread with Swiss cheese and horseradish mustard mayo	
Sandwich di Prosciutto & Fontina	12.95
Tuscan sliced bread with aged prosciutto di Parma, fontina cheese and bib lettuce	

*Executive Chef:
Federico Comacchio,
Milan, Italy*