

As you wish

An Event Planning Company

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Phil Stefani's 437 Rush 437 North Rush Street 312.222.0101

For those of you with a long memory, Phil Stefani's 437 Rush is located in the former Riccardo's Restaurant space; hangout and favorite watering hole of editors, writers and general hangers on during the heyday of Chicago's newspaper world. Today, Phil Stefani's 437 Rush captures the feel of the "old" days with great black and white photos that seem to watch over diners and whispering of Chicago's past.

Chef Frederico Comacchio started us out with an amazing bufala ricotta and tomato terrine. It was a creamy fresh ricotta topping a terrine of finely chopped tomatoes with capers and olives accompanied by delicious hot housemade focaccia. This dish brings caprese salad to new heights! The roasted scallop in an artichoke heart "cup" topped with crisped leeks and garnished with a pink peppercorn vinaigrette was delicious. The sauce had enough kick to make you take notice but still allowed us to taste the freshness of the scallop.

Next up was half moon cheese ravioli in a light sauce of braised red onions and topped with grilled pancetta. It was a perfect little taste of smooth cheese and fresh pasta with a touch of salty from the meat. We also enjoyed the most amazing risotto parmesano. Nestled in perfect "al dente" risotto was a roasted quail leg topped with shaved white truffle and organic pancetta from Iowa.

Phil Stefani's 437 Rush is known as a steakhouse. And eat steak we did! The 30 ounce bone in prime rib eye chop was chosen - it is known as the longest bone in Chicago. Other options considered were the Kansas City strip with bone in and the veal chop. Like all good steakhouses, your server will bring the meats to the table for your viewing. Lobster is also available in many different guises and sizes with Cipriani Style (cooked in a combo of cream, cognac and basil then placed back in the shell) being the most unique.

Pasta definitely has its place in the line up. After the delightful half moon cheese ravioli, we opted for the comfort of lasagna. Arriving at the table in its own piping hot casserole, this lasagna had plenty of meat, cheese and sauce with a pinch of nutmeg to tickle your taste buds. Chicken is one of our favorites and the Pollo Alla Monte Carlo did not disappoint! Roasted chicken breast, aged prosciutto, fontina cheese and a timbale of spinach with a Chardonnay reduction made this dish a standout of the evening.

The Tasmanian salmon topped with pancetta, braised cipollini onions, crispy tomato skin and drizzled with balsamic vinegar was an unusual combination of flavors but quite savory. We could not resist ordering the Italian mashed potatoes - chunky and delicious - and our daily serving of vegetables was the grilled asparagus topped with a healthy dose of parmesan cheese.

We were in the homestretch now with only dessert to consider. 437 Tiramisu in an old fashioned ice cream dish was divine. We really loved the espresso coffee cappuccino mousse in a cookie basket, accented with chopped hazelnuts and flecked with dark chocolate. We were in chocolate heaven!



During December 2009, bring this flyer to Phil Stefani's 437 Rush and receive a complimentary appetizer with purchase of entrée.



We enjoyed Phil Stefani's 437 Rush for its warm appeal, busy bar (where you can eat at a high top table to stay in the action), great service and fabulous food. The second floor is available for private events from 30 to 300!

Welcome to a world where dining is... AS YOU WISH!

Claudia & Jane

As you wish

from the small details... to the big picture

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Photos above from Phil Stefani's 437 Rush website

Photos below by Bill Lambert of Erickson Design (bill@ericksondesign.com)



Hours

Lunch:

Monday - Friday: 11:00 a.m. - 4:00 p.m.

Dinner:

Monday - Thursday: 5:00 p.m. - 10:00 p.m.

Friday - Saturday: 5:00 p.m. - 11:00 p.m.

Sunday: Closed

Contact

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Private Dining

Call for availability/pricing

from the small details... to the big picture