

SIMMS STEAKHOUSE™

Taste of Italy WINE DINNER

Saturday, August 19 | 6PM

First Course

Stuffed Mushrooms

Herbed jumbo lump crab stuffing, melted provolone
Cantina Anselmi 'San Vincenzo', Veneto IGT

Second Course

Minestrone

Orzo, Italian sausage, carrots, lima beans, green beans,
fresh basil, Pecorino Romano
Tenuta di Arceno, Chianti Classico Riserva

Third Course

Caprese

Heirloom tomatoes, house-made mozzarella, balsamic pearls,
fresh basil, olive oil, Himalayan salt
Feudi di San Gregorio, Falanghina

Fourth Course

Grilled Strip Steak

Morel mushroom & Parmesan risotto, seasonal squash medley
Tenuta L'Illuminata 'Tebavio', Barolo

Fifth Course

Traditional Zabaglione

Pistachio & dried cherry biscotti
Michele Chiarlo 'Nivole', Moscato d'Asti

\$75 per person

(Excluding tax & gratuity)

