



## FANTELLI Mendoza Argentina

Monday, August 24th, 2009

### Capra cu Miere

Honey and black pepper goat cheese, on sautéed Portobello mushrooms, jicama, pickled spicy red cabbage, celery, colored mini peppers slaw, ciabata bread, balsamic reduction

### 2008 FANTELLI Torrontes

Bright and vivacious yellow with light green undertones. Floral aromas such as roses and white flowers. Crisp and smooth acidity with an intense fresh fruit flavor.

### Insalata Euterpe

Hearts of palm, grape tomatoes in a medjool date-cilantro dressing over field greens with feta cheese and spiced bacon

### 2007 FANTELLI CHARDONNAY

Glorious golden color. Rich aromas of tropical fruits like pineapple, bananas, honey and flowers. Presence of smooth vanilla, very round intense flavor and balance with notes of exotic fruits and hazelnut.

### A La Greque

Gyros meat stuffed with roasted eggplant, green chilies, garbanzo beans, roasted pepper, parsley, over grilled asparagus and Provencal tomatoes with a sweet onion, chive soubise

### 2008 FANTELLI MALBEC

Rich and smooth wine of intense color with aromas of plums, cherries and hints of leather. Finishes with a sweet and spicy flavor.

### Libelula

### 2007 FANTELLI syrah

Rich red wine with an intense ruby color and fruit notes of plum, berries and a subtle touch of vanilla. Smooth to the mouth and a complex finish of fruits and spices makes it very tempting.

**Time 6.30 PM Price \$ 45.00 plus Tax & Gratuity E-Mail [Romeo@EuroCafe.com](mailto:Romeo@EuroCafe.com)  
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