



Monday, June 21st, 2010
Forza Azurii de ITALIA

Cicero

Napoleon of polenta dusted eggplant, caramelized onions, herbed mascarpone cheese, basil, roasted pepper pomodoro sauce

2008 Terre di Giumara Inzolia

Clean and crystalline. Its intense bouquet expresses soft refinement and gracefulness. The taste is fruity, crispy and soft. In the mouth is persistent and intense.

Sorrento

Mozzarella bocconcini, mixed olives, lemon zest, sopressata, heirloom cherry tomatoes, green onions, pepperoncini, over mixed greens, citrus EVOO dressing

2006 Marramiero Montepulciano d' Abruzzo Dama

Ruby red color. Persistent aroma with liquorice notes. Smooth and harmonious on the palate, without excessive acidity.

Brasolemio

Braised beef stuffed with sausage, pine nuts, onions, garlic, dates, bacon, carrots, celery, Romano and mozzarella cheese, bread crumbs, with cannellini beans, Gorgonzola cheese, sage and rosemary, oven roasted grape tomatoes, fig-espresso sauce

2005 Rosa del Golfo Primitivo

Ruby red with purple reflections, generous, persistent bouquet recalling almond and hazelnut. Dry, soft and harmonious, well-structured.

Monferrato

2005 Dante Rivetti Riveto Moscato d'Asti

Moscato d'Asti is without question one of the perfect 'Sunday Brunch' wines. It is pleasantly fizzy, low in alcohol, delightfully sweet without ever being cloying. A lovely, refreshing and sweet wine with aromas of melons.

Time 6.30 PM Price \$ 45.00 plus Tax & Gratuity E-Mail Romeo@EuroCafe.com

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