



Monday, October 18th, 2010
Featuring Guest Chef Lori Hassler

BENI DI BATASIOLO

Piedmont Italy

Bagna Cauda

Crisp, colorful vegetables surround a hot garlicky bath for dipping with crostini.

Batasiolo Gavi

This straw-yellow wine with greenish highlights and a delicate, typical bouquet has a nicely fresh, dry, elegant taste which has slight bitter almond overtones.

Agnolotti dal Plin

Paper thin homemade Piedmontese pasta envelops succulent duck and grass-fed beef filling.

Batasiolo Dolcetto d'Alba

Dolcetto has an intense, purplish ruby-red colour, and a winey, fruity nose with a full, rich flavour and a slightly bitterish aftertaste.

Brasato Al Barbera

Tender Beef braised in Barbera with stewed and roasted vegetables over creamy saffron laced polenta.

Batasiolo Barbera d'Alba

Made from Barbera grapes grown on the hills around the town of Alba, this deep ruby red wine has a vinous, vigorous, lingering nose and a dry, full-bodied taste

Torta di Ricotta

Light and creamy ricotta cake studded with date, fig, walnut and pinenut, drizzled with Vin Santo caramel sauce.

Batasiolo Moscato d'Asti

Moscato is a straw-yellow wine with golden highlights, an intense nose reminiscent of the grape, and a full, lingering, sweetly soft flavour with an aromatic aftertaste

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

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