



Thursday, January 13th, 2011

Weekly Taste of Romeo's Euro Café Table of 10

This 5 course meal will be a smaller version of the food we serve every day.

Mushrooms Meteora

Button mushroom caps filled with feta cheese, capers, artichoke hearts and dill. Baked.

Ravioli Salad

Deep fried cheese filled ravioli, mixed with Romano-parmesan, black olives, bell peppers, tomatoes, Genoa salami, hearts of palm, peas, red onions, tossed in mustard vinaigrette dressing.

Kasseri Chicken

Sauteed chicken breast, pepperoncinis, kalamatas, roasted garlic, kasseri cheese and black peppercorns layered with roasted red peppers in a marsala cream sauce

Wiener Schnitzel

Lightly breaded pan-fried pork cutlets. Garlic, horse-radish mashed potatoes, roasted pepper and garlic jardinière. Lemon wedges.

The Night Before

Dark chocolate souffle nestled on a bed of coconut macaroons and edged with pecans

Time 6.30 PM Price \$ 25.00 plus Tax & Gratuity Extra \$ 5.00 for Wine (5 tastes)

Face book – Romeo's Euro Café

Tweeter – EuroChef

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