



3rd Tuesday-3 courses-3 wines- \$ 33.00

Tuesday August 18th 2015

SPICY TRIO

Smoked salmon, chive, dill, red chili flakes, roasted potato croquette, black caviar, buttermilk dressing, avocado curry egg salad, horseradish beet salad, panko crusted goat cheese, artichoke hearts, roasted red peppers, peas, fresh mozzarella, red onions, capers, peppadew peppers, capicola, focaccia croutons

2011 Carmela Benegas Rose' of Cab Franc

The wine is made from **100% Cabernet Franc** grown from **90** year old vines. The color is salmon pink. The nose is strawberry with a touch of pineapple, apple blossom and peach. Watermelon, strawberries and cream upfront, smooth and creamy, but the mid-palate brings in a counterpoint of plums and weak herbal tea. Just when you think the wine will be a sweet little trifle, it takes a turn towards complexity and depth. There is a good dosage of acidity underlying the fruit and that leads to a lengthy tart strawberry finish.

Mahi Pacifica

Roasted Mahi-mahi, ginger-honey-soy-sesame-garlic-balsamic glaze, zucchini, snow peas, carrots, spinach, piquillos, Quinoa, grape tomatoes, Kalamata, corn, garlic, ginger, cilantro sauce

2013 Lincourt Lindsay's Santa Rita Hills Pinot Noir

The Lindsay's Pinot Noir is a wonderful reflection of this cooler vintage. Mouthwatering aromas of red fruits, dried cranberries, and black pepper. The palate is filled with notes of dark plum, fennel bulb, black cherry and hints of cedar and vanilla.

Chocolate, dried fruit and walnut Torte

2013 Adesso Cagnina di Romagna

Nobody knows from where the name Cagnina comes, but this wine has been made since the 13th century exclusively in the Emilia Romagna Region, just south of Venice, in Italy. "Adesso," which means "now" in Italian, is a wine that is easy to love. Pleasantly sweet, Adesso's berry aromas and flavors are impossible to resist. Low in alcohol, Adesso is a fun and easy to drink red wine for those who prefer their wines "off dry".

Time 6.30 PM Price \$ 33.00 plus Tax & Gratuity E-Mail Romeo@EuroCafe.com

207 N. Gilbert Rd, Gilbert, Az. 85234 Phone: 480-962-4224



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Every 3rd Tuesday of every month Romeo's Euro Café will host a Food & Wine Pairing featuring new food paired with some servers' favorite wines.

3 courses, 1 Appetizer/Salad, 1 Main course and 1 Dessert

The kitchen crew will create a seasonal menu reflecting sustainable products and local flavors.

The servers will choose the wines that will pair the best with the food, taken into account the texture, weight, structure, and bouquet of both wine and food.

We believe this is a great way to showcase the culinary talent and the commitment to service of our crew.

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