



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

Tuesday November 17th 2015

MEZE TRIO

Roasted red pepper hummus , yogurt , falafel, tomato, fresh mozzarella, quinoa ,avocado tabbouleh ,
grilled polenta, caramelized onions and B.B.Q shrimp

2009 Villa Maria Cellar Selection Pinot Noir

Ripe strawberry plus a whiff of caramel on the nose. Supple, high-toned and expressive, with good intensity to the flavors of red berries and spice. Finishes firm and spicy, with a positive earthy nuance. Ripe plum flavors that have a great fleshy quality and enough acidity to keep the flavors vibrant.

Roasted leg of Lamb

Oven roasted leg of lamb, skordalia (Greek potato puree EVOO and fresh garlic), and ratatouille.

2013 Esprit Barville Côtes du Rhône

Dark ruby with light edges. Medium intensity with aromas of small stone fruits and delicately spicy hints of pepper and thyme. Smooth, warming and elegant. Its aromas recall wild red fruits, dark cherries, forest floor and liquorice. The tannins are soft yet precise.

Cherry Cordial Tart

Amarena cherries, dark chocolate granache, sweet pastry tart shell

Renwood Zinfandel Lodi

Old style zin that is very restrained and perfectly nice with food. Raspberry compote and strawberry jam on the nose. Sour cherries on the entry with plum, baking spice and mild oak in mid-palate. More spice and more jolly rancher on the palate but with the odd, surprising, and not at all unpleasant addition of a Bordeaux-like cedar aspect. Very nice.

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



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

