



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

Tuesday December 15th 2015

Flatiron Salad

Pan roasted flatiron pork steak in spicy black pepper sesame oil, mixed greens, cucumbers, grape tomatoes, peppadew peppers, carrots, celeriac, green onions, pomegranate, honey Dijon dressing

2011 PARIPASO ROSE

A dry, fresh pink wine with red cherry and raspberry fruit aromas complemented by hints of wild herbs and wet stone reminiscent of the California countryside. On the palate, it delivers delicious flavors of raspberry, red cherry, hibiscus blossom, blood orange, spice and cream, culminating in a crisp, mouthwatering finish.

Pork & Poblano Stew Euro Style

Pork, root vegetables, roasted poblano stew, saffron soft polenta, gremolata

2013 SANTA CRISTINA TOSCANA

Ruby red color with purple hues. Complex aromas of currants and blackberry, cedar and spice, violets and mince. Vibrant ripe fruit bouquets with a floral complexity. Well-structured and harmonious with seasoned savory elements, the introduction of Merlot to Sangiovese has brought softness and new fruit. Immediately approachable upon release, a generous fruit driven Tuscan with judiciously drying finish to accompany all full flavored faire.

Montezuma's Spicy Chocolate Tart

Just like the name says.....

2013 RED DIAMOND MYSTERIOUS RED

The wine is exuberant, hearty and lush with aromas of warm cinnamon, clove and barrel spice and an undercurrent of black cherry and blueberry. The palate is ripe, round and mouth-coating, flavors reflect the aroma profile, black cherry, black plum and baking spice. There is a fair bit of American oak influence and a velvety mouth-feel.

**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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