



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

Tuesday November 15th 2016

tr3s

Mortadella, piquillo peppers, horseradish sauce, smoked turkey, cranberry- siracha mayo, ahi tuna, guacamole all n whole wheat seeded mini buns

2014 Swanson Vineyards Rosato

The Sangiovese emanated from a single small block on a rocky, northwest-facing slope at the Antica Vineyard in the mountainous Atlas Peak district. The stony, alluvial soils keep the vines small and limit the crop, consistently producing fruit with bright acidity and very fresh fruit flavors. With the Merlot grapes for this wine grown on the sustainably farmed Swanson Family Estate in Oakville.

Pork Osso Bucco

Roasted pork shank, Israeli couscous, corn, peas, black beans, zucchini, squash, peppadew peppers, roasted Brussels sprouts, veal demi glace, pickled carrots

2013 Achaval Ferrer Malbec Mendoza

2013 Achával-Ferrer Malbec satisfies the palate with pure varietal fruit. Medium to deep ruby color; bright red fruit aroma, with a trace of earth and dust, excellent depth; medium bodied, textured and smooth on the palate; dry, medium acidity, well balanced; very fruity flavors, pleasingly ripe and up-front; medium finish, smooth aftertaste.

Espresso Chocolate pudding

Dark chocolate pudding with toasted nuts

2013 Pine Ridge Napa Cabernet Sauvignon

Swirling with layered aromas of fresh red raspberry, blackberry pie and ripe cassis, this deep ruby wine enraptures the senses with fragrant dried violet, gingersnap, dark cocoa and sweet basil impressions. Plush and exuberant, the palate opens with red cherry, juicy boysenberry and red plum fruits that intermingle with hints of cinnamon stick and graham cracker pie crust. The complex array of flavors lasts through the lingering finish, framed by velvety tannins and echoes of cherry cordial and roasted espresso bean.

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