



3rd Tuesday-3 courses-3 wines- \$ 36.00

Tuesday November 21st 2017

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.

Time 6.30 PM Price \$ 36.00 plus Tax & Gratuity E-Mail Romeo@EuroCafe.com

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



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Starter

Roasted vegetable fillo strudel roasted red pepper marinara, pork Milanese arepa.
Tuna and White Bean Salad chimichurri dressing

2012 GrooVee Gruner Veltliner Pannon, Hungary

GrooVee Gruner Veltliner is bone dry and light gold in color. Aromas of green apples and gooseberries fill the nose while on the palate, it is balanced by a delicate fruitiness. This is a fresh, zingy wine that shows crisp acidity, making it a perfect food wine

Main

Broiled beef tenderloin, fennel, onion, red pepper, asparagus, snow peas quinoa,
mashed potatoes, brandy peppercorn cream sauce, mixed pickled peppers

2012 Casa Castillo Monastrell Jumilla , Spain

90 points Robert Parker's Wine Advocate A spectacular offering from Jumilla, Casa Castillo's 2012 Monastrell (100% Mourvedre aged six months in neutral French oak barrels) comes from old vines and yields averaging between 16 and 25 hectoliters per hectare. It exhibits notes of black raspberries, blueberries, acacia flowers, a dusty, chalky character no doubt from the limestone soils, and a medium-bodied, ripe, rich, concentrated mouthfeel that lingers in the mouth.

Finale

Chocolate espresso pudding

2013 Villa Borghetti Valpolicella Ripasso Superiore

Elegant and complex, it offers intense aromas of wild cherries and Mediterranean chaparral. Robust yet velvety on the palate. Delivers a well-structured wine with wonderful dark berry and plum fruit supported by smooth tannins. Corvina 60%, Rondinella 20%, Molinara 20%

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