



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

Tuesday April 17th 2018

3 Tapas

Lobster mac & cheese, roasted eggplant, tomato-scallion-avocado-basil salad,
potato-artichoke-feta-bacon-jalapeno fritter, tomato sauce

2013 Luke Donald Chardonnay, Carneros

Big, ripe waves of baked apple, pear and pineapple play on the palate in this rich wine, measured by a moderate helping of acidity.
Quince and lime play supportive roles.

Sonoran Pork

Roasted pork, grilled onion, poblano salsa verde, Israeli couscous, vegetable medley

2014 Billhook Red Blend, Santa Barbara County

A classic blend from the cool, coastal hills of Santa Barbara County. Bright flavors of berries and dark plum.
Blend: 55% Syrah, 30% Grenache, 15% Petite Sirah

Carespro

Espresso – caramel pot de crème

2008 Antico Monastero Barolo, Piedmont, Italy

Quite fine, the pinpoint '08 Antico Monastero Barolo exhibits earth, dried leaf and red fruit aromas;
the palate features notes of leather, flowers and chocolate dust.

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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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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