



3<sup>rd</sup> Tuesday-3 courses-3 wines- \$ 36.00

Tuesday May 15th 2018

### 3 Tapas

Lentils & apple/chicken sausage - chorizo, poblano, potato hash with an egg on top  
- polenta, spicy tuna salad & guacamole

### 2013 VML Winery Chardonnay, Russian River, Sonoma County

A distinct Russian River Chardonnay with layers of citrus, spice and floral notes. The nose opens up with Mandarin blossoms, Bartlett pear, Fuji apple. At second sniff the aromatics take on a new life expressing toasted pine nuts, floral hints such as jasmine, gardenia and geranium. The palate is round and juicy with hints of Marcona almonds, creamy lemon custard, baked pear and vanilla. The finish is long and refreshing.

### Pollo AllItalia

Grilled chicken tenders, cauliflower-spinach-mascarpone "risotto", shredded kale, corn, roasted red peppers, and cannellini beans salad

### 2013 Marchesi Fumanelli Valpolicella Classico Superiore Veneto, Italy

WS 90 Wine Spectator A ripe and juicy red, balanced by tangy acidity and flavors of candied currant, dark chocolate and espresso crème enrich the plum sauce, smoky mineral, sun-dried cherry and blackberry with hints of vanilla dried herbs and tea leaf. Mouth watering finish, a wine of great structure and elegance. Drink now through 2025. Blend: 40% Corvina, 40% Corvinone, 20% Rondinella

### Chocofran

Raspberry chocolate

### 2013 Dark Horse Petite Sirah California

Opaque violet color. Spicy, fruity aromas and flavors of spiced berries, buttery toffee, roasted nuts, and white pepper dust with a silky, vibrant, fruity medium-to-full body and a tingling, interesting, medium-length sandalwood, cocoa, and cedar finish with medium tannins and light oak. A chewy, nicely oaked petite sirah.

Time 6.30 PM Price \$ 36.00 plus Tax & Gratuity E-Mail [Romeo@EuroCafe.com](mailto:Romeo@EuroCafe.com)

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



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Every 3<sup>rd</sup> 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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