



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

**Tuesday July 17th 2018**

## **Porchetta-Panzanella Salad**

Persian cucumbers, grape tomatoes, red and green onions, red and yellow bell peppers, fresh basil, capers, marinated artichoke heart, toasted bread, Dijon vinaigrette, sliced porchetta

## **2013 Fontanafredda Bricotondo Arneis Piedmont, Italy**

This wine shows a bright straw yellow with greenish highlights. The bouquet conjures up exotic fruit, ripe pears, hawthorn blossom and acacia honey. Soft and full on the palate with a refreshing crispness and luscious finish.

## **Pork & Cherries**

Pork tenderloin, tart cherries & cherry sauce, herbed brown rice pilaf (parsley, rosemary, thyme), pickled fennel and pickled various peppers

## **2016 Imagery Estate Winery Pinot Noir Yolo County, California**

Balanced and smooth from start to finish, this Pinot Noir leads with a silky entry. Jammy-strawberry, cherry, and boysenberry fruit flavors are enriched by integrated oak and blended with Petit Verdot to achieve a substantial body. This Pinot Noir is rich with jammy berry notes, silky tannins, and a long finish. Petit Verdot contributes to the beautiful color and substantial body of the wine. 90% Pinot Noir, 10% Petit Verdot

## **3 Layers**

Triple mousse cake, Amarena cherry syrup topping

## **2013 Cadaretta Syrah, Columbia Valley, Washington**

This wine expresses aromas of plum, lavender, blackberry, white pepper, and a touch of toasty oak. It's wonderfully round in the mouth, and there are lush flavors of plum, black cherry, cassis, and a hint of cocoa. Its finish is nice and long, with hints of cherry and dark chocolate

**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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