



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

Tuesday September 18th 2018

Tapas Trio

Blue cheese stuffed green olives, marinara sauce, falafel fritter, salsa verde, radish sprouts, turkey sausage, and spicy black bean hummus

2016 Imagery Chardonnay

Elegant in style, this Chardonnay radiates aromas of apple, lime, and pear. Subtle oak and the addition of Chenin Blanc, boost this wine's brightness and overall floral characteristics. Flavors of red apple and honeysuckle coat the mid-palate, leaving a feeling of balance with a bright acid finish. Natural varietal characteristics of Chardonnay are showcased without overbearing components of buttery oak.

Blend: 95% Chardonnay, 5% Chenin Blanc

A RibEye

Beef ribeye steak, cauliflower puree, blistered grape tomatoes, balsamic reduction, and chimichurri

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

Chocolate Grand Finale

2011 Altra Mountainside Cabernet Sauvignon Napa Valley

Incredibly rich, yet wonderfully balanced, there's a lot to like about this 2011 Altra Mountainside Cab. It presents a complex taste of red fruit, striking with its broad shouldered style and silky tannins. This is a wine that stands out and is definitely worth trying. A Napa Cabernet of extraordinary depth and complexity, boasts undertones of cassis, dark chocolate, spicy cedar, and mocha. Full-bodied with burly but impeccably integrated tannins, it possesses a knockout finish that is near endless in its expansive richness.

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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