



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

**Tuesday October 16<sup>th</sup> 2018**

### **Tapas Trio**

Broccoli melt with tomato-bacon jam, salad greens wrapped in prosciutto, white balsamic dressing, potato skins Italian sausage and onions, chimichurri

### **2016 Chapoutier Belleruche Rosé (Côtes du Rhône)**

Invigorating acidity and crushed mineral tones lend vibrance to pristine red berry and cherry flavors here. Mouthwatering and crisp, it's an easy people-pleaser but maintains an edgy, brambly brace that's refreshing. In the tradition of the Rhone valley's great rose wines from a blend of Grenache (roughly 75%), with smaller amounts of Cinsaut (Cinsault), and Syrah.

### **Oktoberpork**

Pork loin, sweet & sour red cabbage, vegetable Israeli couscous, apricot, apple brandy sauce

### **2013 Cuvaison Pinot Noir Carneros**

Our Estate Pinot Noir captures, in body and bouquet, the wonderful, sun-kissed season we enjoyed in 2013. The wine is brimming with bright strawberry, raspberry and fresh cherry flavors made more intriguing with a subtle hint of allspice, persimmon and violet. The wine shimmers on the palate with vibrant acidity and round, graceful tannins.

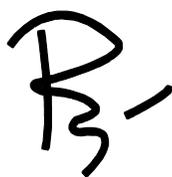
### **Espresso chocolate macadamia pudding**

### **2013 Kuleto Estate Native Son Red Napa Valley**

The 2013 Native Son beautifully typifies the vintage with its soaring perfume and terrific flavor density without being over-extracted. Each variety presents itself subtly in this seamless blend. The Zinfandel provides the dominant red fruit character, soft tannins, and sweet finish. We chose a spicy lot of Cabernet Sauvignon to add to the bit of pepper to the Zin and to provide some structure. The Sangiovese contributes a juicy front and mid-palate, the Syrah a bit of dark fleshiness, and the Petite Sirah and Alicante a dash of rustic old world or old California spice. Blend: 58% Zinfandel, 26% Cabernet Sauvignon, 7% Sangiovese, 4% Syrah, 3% Petite Sirah, 2% Alicante Bouschet

**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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