



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

Tuesday March 19th 2019

Tapas Trio

Blue cheese stuffed medjoul dates wrapped in bacon, pomegranate molasses, spicy lobster mac n cheese, quick pickle cucumbers, carrots, red onions, 5 spice, teriyaki pork belly, sesame seeds

2013 Luigi Bosca Finca La Linda Malbec Mendoza, Argentina

"La Linda Rosé Malbec is a rose-colored wine with suggestions of red fruits with some floral notes. It is fresh, smooth and medium-bodied to the palate where it also reminds of red fruits. Excellent acidity, delicate finish and fully flavored." —winemaker

Gaucha & Kale

Beef stew, sautéed mixed kale, whipped lemony garlic sauce, polenta croutons

2014 Rancho Sisquoc River Red Blend Santa Barbara, California

This bold blend of all their estate grown red grapes catches the eye with a dark jewel-toned pomegranate color. Immediate hints of buttered popcorn and tea leaves leap out of the glass. Velvety flavors of brandied cherries and dried plums lead to a balanced finish that lingers with cranberry and sweet tobacco. Blend: 23% Cabernet Sauvignon, 22% Sangiovese, 16% Syrah, 14% Merlot, 14% Pinot Noir, 6% Malbec, 3% Pt. Verdot, 2% Cabernet Franc

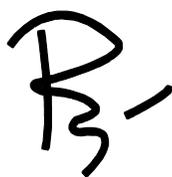
Blueberries & Chocolate Tart

Fizz 56 Sparkling Red Brachetto Piedmont, Italy

Fizz 56 Sparkling Red is a very pretty bright ruby red. A showstopper that is not only alluring, but also irresistibly delicious. It is highly aromatic with the hint of candied rose petals and soft berry notes. Tantalizing flavors of raspberry, strawberry and cherry dance on the tip of your tongue.

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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