



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

Tuesday April 16th 2019

Tapas Trio

Lobster avocado toast, artichoke, white bean, piquillo stuffed eggplant rollatini
with roasted tomato sauce, cod fritters with remoulade sauce

2013 Silverado Vineyards Sangiovese Rosato, Napa Valley

Harvested from Sangiovese grapes grown on our Soda Creek Ranch vineyard, the juice was cold soaked overnight on the skins. The next day, all of the juice was drained off of the skins and then inoculated with Premier Cuvee yeast and fermented in stainless steel tanks at 52-56°F until 0.60% residual sugar. Fresh strawberry fruit aromas. Bright red fruit flavors with a slight sweetness on a long finish. It's pink, what more needs to be said.

Turkey Tostada

Turkey tenderloin, crispy brown rice, spinach, cheese, succotash (pork belly, sweet corn, baby lima beans, okra, peppers, onions, tomatoes) cilantro chimichurri sauce

2015 Santa Cristina by Antinori Toscana Le Maestrelle Tuscany, Italy

The 2015 Le Maestrelle reveals aromas of berries and black currant with notes of vanilla and mint. This full-bodied wine delivers layers of complexity with velvety tannins and a persistent finish. Blend: 60% Sangiovese | 20% Merlot | 20% Syrah

Date - Cherry Torte

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

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



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

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.

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