



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

Tuesday July 16th 2019

Tapas Trio

Caramelized balsamic vinegar onion tart, pork milanese, sweet & spicy chili sauce, guacamole egg salad on toast, crispy prosciutto, roasted beet hummus, herbed goat cheese, toasted pine nuts

2016 Santa Rita Secret Reserve Sauvignon Blanc Maipo Valley, Chile

This wine has a brilliant yellow color with green hues. Its intense aroma is a fragrant blend of citrus fruit and passion fruit with a slightly herbal backdrop typical of this variety. On the palate, it is concentrated, with a pleasant acidity that highlights its freshness, firm structure and excellent persistence.

Euro Gumbo

Andouille sausage, chicken and shrimp gumbo, spiked red mashed potatoes, fresh herbs

2011 Silverado Vineyards Sangiovese, Napa

Sangiovese is grown on an historic vineyard halfway up Soda Canyon Road to Atlas Peak. This site was originally planted with grapes and olive trees in 1883 by farmer and merchant Felix Borreo. Bright cherry fruit and savory spice make our Sangiovese delightful.

Major Chocolate

2012 Cypher Winery ZinBitch Zinfandel Paso Robles California

On the nose, raspberry, cranberry, and rhubarb laced with nutmeg and exotic spice with hints of vanilla oak. Rich raspberry fruit with bright acidity dances with cranberry, rhubarb and exotic spice on the palate. The big sexy mouthfeel is accented with grippy tannins that weave through the surprising massive structure. Generous red and black fruit run long on the palate and trail into a dried herb and subtle vanilla oak finish. "Like getting spanked with a velvet glove."

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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