



Roma Revolving

MENU



ROMA
REVOLVING
RESTUARANT
BOOKINGS



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Roma Revolving

Welcome to our Roma Revolving, one of the few revolving restaurants in the world.

The Roma Revolving Restaurant concept was brainstormed by the well known Leopardi brothers, Gino & Toni, and opened its doors in February 1973.

We have taken time in carefully selecting our award-winning traditional Italian dishes and fine wine, to offer you a classical taste of Italian cuisine, to accompany our spectacular views of the city.

A full rotation takes 60 minutes in an anti-clockwise direction, so you have the luxury of ever-changing views of the ocean, city, buildings, and the restaurant itself.

However, Gino and Tonys' passion and love of Roma Revolving was imprinted in their hearts, and they decided to sell the restaurant on condition that they stay on and continue to maintain the out-of-this-world experience that has been delivered since 1973.

Please take the time to savour our menu and we will be more than happy to help you select a mouthwatering dish to tantalize your taste-buds.

We have wine stewards at your beck and call to offer you a wine that will compliment your choice of dish.

We hope your stay with us an enjoyable one, as much as we enjoy serving you.

ANTIPASTO

(Starters)

Mushrooms Val Dostana 55

Fresh brown mushrooms fried with garlic and parsley and smothered with cheese au grati

Chicken Livers Peri-Peri 59

Chicken livers the Italian way. Simply outstanding!

Avocado Ritz (Seasonal) 74

Fresh Asparagus Parmagianna (seasonal) 76

Freshly baked with parmesan cheese

Lumache (snails) 69

Snails done in garlic butter or snail snack.

Smoked Wildebeest or Veal Carpaccio 79

Thinly sliced wildebeest, topped with mushrooms and parmesan shavings, dusted with black pepper, with a hint of fresh lemon.

Calamari Biagio 55

Falkland calamari tubes crumbed and deep-fried.

Smoked Chicken Pancake au gratin 57

Done in a creamy garlic sauce, topped with parmesan cheese, and baked in the oven.

Caviar (Danish) 120

Fresh Oysters (when available) SQ

Served with tobasco and black pepper

Cozze Aglio Cremoso 69

New Zealand mussels cooked in a creamy garlic sauce.

ZUPPA

(Soup)

Minestrone 48

A vegetarian classic. Fresh vegetable soup in a light tomato broth, served with Parmesan cheese.

Seafood Chowder 78

Cream based fresh seafood soup.

Crayfish Bisque 80

A mouthwatering, smooth and creamy crayfish soup.

Cream of Asparagus 49

INSALATA

(Salad)

Insalata Italiana 54

Crisp lettuce leaves, onion, cherry tomatoes, olives, peppers, mozzarella cheese, home-made Italian dressing.

French Salad 54

Crisp lettuce leaves, onion, olives, peppers, sliced carrot, parmesan shavings, home-made dressing.

Roquefort Salad 69

Crisp lettuce leaves, onion, cherry tomatoes, olives, peppers, blue cheese, home-made dressing. Add fresh avo, prawns, calamari tubes, or crayfish tails to any of our salads

Mozzarella Caprese 95

Slices of fior di latte' (buffalo cheese), fresh basil, sliced tomatoes layered, drizzled with olive oil and dusted with freshly ground black pepper.

PASTA

Napoletana

Olive oil, onion, garlic, basil and fresh Italian tomatoes.
Spaghetti 76, Penne or Tagliatelle /
Gnocchi / 96

Aglio-Olio Peperoncino 79

Your choice of pasta, cooked in olive oil, garlic, and chilli

Spaghetti Bolognese 89

Spaghetti or penne tossed with meatballs in bolognese sauce made with fresh tomato, onion, garlic and sweet basil.

Fettucine Carbonara 89

Homemade pasta cooked in fresh cream, tomato, garlic and Italian ham.

Lasagne 104

Signature Roma Revolving dish!

Tagliatelle Alfredo 90

Home-made pasta, cooked with fresh wild mushroom, parmesan cheese, and cream.

Handmade Ravioli 90

Handmade pasta squares stuffed with spinach and ricotta cheese cooked with fresh cream and parmesan cheese (ideal for vegetarians).

Pescatora 149

Langoustines, prawns and calamari cooked in garlic and a fresh tomato-based sauce, with a dash of wine, tossed with spaghetti or penne.

POLLAME

(Poultry)

Duckling a la Orange 165

De-boned duckling classically roasted in the oven. A must have dish!

Chicken Under the Bell 139

Chicken breasts fried and cooked in a creamy mushroom sauce, served with rice.

Chicken Pizzaiola 140

Chicken medallions tossed in a special blend of garlic, green pepper, onion, oregano, and our special Italian tomato sauce.

Grilled Spring Chicken (45 minute prep time) 140

550g Spring chicken grilled with lemon, garlic, and fresh herbs.

Chicken Schnitzel 139

Chicken escalopes, lightly dusted in breadcrumbs and deep fried. Served with chips.

LA CARNE

(Meat)

Veal Picatta Natalia (when available) 155

Seared veal in a creamy mushroom sauce, served with home-made pasta.

Veal Picatta Piemontese (when available) 159

Sliced veal fried in butter with mushroom, onion and green pepper, served with home-made pasta.

Veal Biagio (when available) 158

Prepared with a mix of herbs, white wine, fresh lemon and mushroom, served with noodles.

Old Man Steak 159 / 149

Tender steak flamed in brandy, French Italian mustard, mushroom, and fresh cream.

Beef Fillet / 159

Sirloin / 149

A la Roma 159 / 149

Tender steak flamed with butter, asparagus, mushroom, cream and brandy.

Beef Fillet / 159

Sirloin / 149

Bistecca al Pepe Beef Fillet 160

Mouthwatering beef steak tossed in our special pepper sauce.

Fillet / 159

Sirloin / 149

Carre' di Agnello 180

Rack of lamb, oven-roasted to perfection and simply delicious – served in a rack or sliced on the bone.

Springbok Loin or Fillet SQ

Cut into steaks, grilled to perfection and topped with a creamy mushroom and Madagascan peppercorn sauce.

450g Rump159

Grilled to your liking, served with chips or mash, and your choice of freshly made sauce.

Fillet Morney 165

Tender beef fillet grilled with garlic, then smothered in a mushroom sauce with fresh Italian tomato and herbs.

Fillet Porchini 175

Tender beef fillet grilled, topped with a creamy Porchini mushroom sauce and served with hand-made pasta or mash.

SPECIALITA

(Specialities)

Chateaubriand Bearnaise 345

Beef fillet flamed at your table with brandy, then grilled and sliced, served with Bearnaise sauce and pepper sauce.

Wild Rabbit SQ

Wild rabbit marinated in red wine, fresh herbs, carrot and celery, then slow-cooked in a sumptuous ruby meat sauce with select port, baby potato and carrot.

Ostrich Fillet SQ

Tender ostrich fillet pan-fried, flamed with cognac and smothered with our famous creamy pepper sauce.

Crocodile SQ

Handled with care...cut from the tail and slow-grilled then simmered in a copper pan with a delicious sauce made with cognac, select port, fresh rosemary, sage, onion, and thick cream.

Ossobuco – Veal / Lamb SQ

Freshly cut meat slices, dusted in flour and pan seared with celery, leek, and fresh herbs, then delicately tossed in a light Italian tomato sauce, with white wine.

Vitello in Casseruola (Veal Casserole) SQ

Bone-in veal shin, saddle loin and shoulder slices, dusted with flour & pan-fried, then slow-cooked in a light mix of Italian tomato, celery, leek, herbs and white wine.

**THE ONLY REAL
REVOLVING RESTAURANT
IN THE SOUTHERN
HEMISPHERE**

FRUTTI DI MARE

(Seafood)

Portofino 175

Fresh-caught linen fish pan-seared and smothered with a creamy crayfish sauce.

Meuniere

Fresh line fish grilled with lemon butter, fresh herbs and parsley. 155

Sole grilled with lemon butter, garlic, fresh herbs and parsley. 145

Biagio 156

De-boned fresh fish, pan-seared and tossed with capers, parsley and shrimp in lemon butter.

Arrabiata 185

Grilled fresh line-caught fish smothered in napoletana, garlic and chilli, topped with pink prawns.

Sole Princess 165

Sole fillet prepared in a creamy lemon butter sauce, topped with Mozambican prawns.

Sole Bonne Femme 149

Sole fillet tossed in a sauce blended with mushroom, white wine and cheese.

Langoustines SQ

Exclusive langoustines grilled to perfection.

Prawns SQ

Meuniere: de-shelled prawns grilled with butter, lemon and parsley

Veneziana: prawns grilled with butter, garlic, white wine, green pepper and tomato

Peri-Peri: de-shelled prawns tossed in a peri-peri sauce

Crayfish SQ

Grilled: fresh crayfish grilled in peri-peri or garlic sauce

Thermidore: crayfish fillets in a creamy white sauce, with mushroom and dijon mustard.

Seafood Platter for 1 SQ

1 crayfish, 2 langoustines, 3 queen prawns, calamari, chips, rice, lemon and garlic butter.

Seafood Platter for 2 SQ

2 Crayfish, 4 langoustines, 6 Queen prawns, calamari, chips, rice, lemon and garlic butter.

**ONLY THE FRESHEST
INGREDIENTS ARE USED
AT THE ROMA**

DOLCE

(Dessert)

Selection of desserts from our trolley 49

Home-made Cassata 46

Home-made Italian ice cream 45

Crepes Suzette 60

Crepes Lorraine 60

Strawberries and cream or ice cream 40

MISCELLANEOUS

Half portions of our meals are available at 75% of the menu price.

Should you wish to add or remove any ingredient/s from our dishes we cannot guarantee that you will be satisfied with your meal.

We regret that cheques are not accepted.

We reserve the right to charge a 10% service fee on tables of 6 or more.

We hope your experience with us has been an enjoyable one.

Please feel free to fill in our 'visitors' book to help us maintain our excellent service and outstanding food.

We charge a mandatory fee for corkage - R60.00

**THANK YOU FOR DINING
AT THE ROMA**