



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 Rump 159

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**



Roma Revolving

WINE LIST



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BY THE GLASS

RIVERGOLD SAUVIGNON BLANC R35

Green Figs, Gooseberries and Guavas on the nose. The pallet is fresh, crispy with a lingering refreshing aftertaste

RIVERGOLD CHARDONNAY R35

Due to the wine being naturally fermented and matured in older French Oak barrels the wine gives a round and elegant taste on the pallet. On the nose it shows Citrus, Guava and Vanilla notes

FOUR BROTHERS WHITE R30

RIVERGOLD CABERNET SAUVIGNON R40

The wine shows Blackcurrants, Vanilla and vibrant fruits on the nose. The palate is rich with inescapable elegance and a reflective fruit driven aftertaste.

RIVERGOLD SHIRAZ R40

The vineyard situated on Rocky Limestone brings uniqueness to this wine. On the nose its shows strawberries, hints of spice and a Mushroomness. The Palate is rich and fruit driven

FOUR BROTHERS RED R35

FRENCH CHAMPAGNE

VEUVE CLICQUOT YELLOW LABEL R1236

The predominance of pinot noir provides the structure that is so typically Clicquot, while a touch of Pinot Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential in a perfectly balanced wine

MOET & CHANDON R1786

The colour is an elegant golden straw yellow with amber highlights, its aromas are radiant, revealing bright yellow-fleshed fruits, honey, floral nuances and elegant blond notes, the palate is seductive, richly flavourful and smooth. A delicate fresh crispiness.

METHOD CAP CLASSIQUE

PONGRACZ R273

Delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive.

PONGRACZ DESIDERIUS R894

Alluring with a rich complexity and a slight green tint that teems with light, lively bubbles and a raciness on the palate. Nuances of fresh fruit, almonds and freshly bake bread delight the senses

WHITE WINES

'THE BEACHHOUSE' SAUVIGNON BLANC R93

A light and refreshing palate teaser packed with sunny tropical passion fruit and pineapple fruit invigorated by a citrus twang and lively lemon and lime surge on the dry frisky finish

HILL & DALE SAUVIGNONS BLANC R95

Lively, youthful and fresh, with hints of asparagus, guava and litchi on the palate make this a wonderful example of a great Stellenbosch Sauvignon

PORCUPINE RIDGE SAUVIGNON BLANC R107

Pure Sauvignon Blanc pleasure with crisp fresh flavours of nettles and ripe tropical fruit. A well weighted mid-palate with balanced natural acidity

FRANSCHHOEK CELLAR 'STATUE DE FEMME' SAUVIGNON BLANC R121

A classic Sauvignon Blanc with expressive aromas of tropical fruit, white pear and citrus balanced by a graceful fresh acidity and tantalizing finish

DURBANVILLE HILLS SAUVIGNON BLANC R126

Gooseberry and green apple aromas backed by melon and pawpaw with a hint of citrus zest. With a full mouth feel the wine is a combination of paw-paw and green apple on the palate

RIVER GOLD SAUVIGNON BLANC R125

Green Figs, Gooseberries and Guavas on the nose. The pallet is fresh, crispy with a lingering refreshing aftertaste

RIVER GOLD CHARDONNAY R125

Due to the wine being naturally fermented and matured in older French Oak barrels the wine gives a round and elegant taste on the pallet. On the nose it shows Citrus, Guava and Vanilla notes

BRAMPTON UNOAKED CHARDONNAY R135

Intricate pure fruit expressions of poached pears, white peaches and winter melons cleverly composed for generous appreciation

BOSCHENDAL BOSCHEN BLANC R110

A beautifully balanced dry white blend of Chenin Blanc, Chardonnay, Sauvignon Blanc in perfect ripe fruit and frisky fresh honey for undemanding enjoyment

BOSCHENDAL RACHEL'S CHENIN BLANC R110

This fruity, well-balanced, full bodied wine is distinguishable by its exotic mango, apricot and pineapple aromas on the nose. On the palate, there is a core of fruit with hints of nuts and honey

LEGACY R69

A legendary South African blend with a generously fruity entry that explodes into softly sweet tropical, floral and honey spice flavours and a playful fresh finish

WHITE WINES

RIVER GOLD CHENIN BLANC R140

The wine shows fruitiness on the nose with fine tones of apple and honey. The palate is fresh, with hints of quince and grass. of apple and honey. The palate is fresh, with hints of quince and grass

DOUGLAS GREEN SUNKISSED WHITE R93

A natural sweet white blend. A playful and plush composition of ripe tropical pineapple, honey-suckle and spice with a fruity sweet finish

Four Brothers White R 95

ROSE WINES

NEDERBURG ROSE R95

Bright strawberry pink. Aromas of candy floss, strawberries and dried herbs. Clean, fruity and refreshing flavours with a good acid structure

DOUGLAS GREEN SUNKISSED ROSE R86

Pretty cherry pink with tempting crushed strawberry and Turkish Delight aromas that explode in succulent candied red berry flavours and finish fresh and fruity

BOSCHENDAL BLANC DE NOIR R102

South Africa's original 'Blanc de Noir' style wine since 1981 made exclusively from red grapes. Seductively pink with alluring ripe raspberry and spice and a succulently sweet yet fresh berry finish

RED WINES

BRAMPTON PINOTAGE R157

Deep ruby with a purple tinged rim, revealing liberal ripe raspberry, black cherry and mulberry aromas that follow through on a plush juicy entry well supported by savoury liquorice, clove and cardamom that finish with lashings of ripe berry fruit and lingering oak spice. Voted best Pinotage in South Africa

BARISTA PINOTAGE R155

Intense on the nose, with a bouquet of coffee, chocolate and cherry, with meaty, savoury hints. The tannins are ripe, perfectly suiting the round and mouth-filling plum and mulberry fruit Hill & Dale

HILL & DALE MERLOT R117

Deep and vibrant ruby. Fresh raspberry tones with hints of savoury cedar and sweet tobacco. A medium-bodied, well-balanced wine with fruity red berry flavours. Unpretentious and soft, this wine has calm tannins and a clean, fruity finish

RED WINES

PORCUPINE RIDGE MERLOT R129

Deep ruby appearance which persists to the rim. Attractive, open raspberry and vanilla nose with oak to the fore although in harmony with the berry fruit

TALL HONE MERLOT R129

A delicious, sleek medium-bodied Merlot with a streak of lithe juicy cherry and plum fruit and a dash of well-integrated oak

RIVER GOLD SHIRAZ R160

The vineyard situated on Rocky Limestone brings uniqueness to this wine. On the nose its shows strawberries, hints of spice and a Mushroomness. The Palate is rich and fruit driven

RIVER GOLD CABERNET SAUVIGNON R160

The wine shows Blackcurrants, Vanilla and vibrant fruits on the nose. The palate is rich with inescapable elegance and a reflective fruit driven aftertaste.

Franschhoek Cellar 'The Churchyard' Cabernet Sauvignon R139.00
A classic Cabernet Sauvignon with concentrated cassis, roast coffee beans and tobacco supported by ripe tannin texture and delicate oak spice from maturation in barrels

ZONNEBLOEM SHIRAZ R167

Plum red. Rich plum and ripe berry aromas with peppery nuances. Rich berry flavours with traces with well integrated tannins and oak spices

ALTO ROUGE R183

Full-bodied with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla. A good tannic structure adds complexity and long maturation potential

BOSCHENDAL LANOY R148

Irresistibly smooth and juicy with weighty Cabernet Sauvignon blackcurrant concentration softened by plush plummy Merlot fruit and edged with spicy oak and ripe silky tannins

CHATEAU LIBERTAS R105

A beautiful, lively ruby red. Loads of ripe strawberry and plum with a hint of fragrant wood spice. Medium-bodied with juicy berry and plum flavours, a touch of oak and smooth but gripping tannins

DOUGLAS GREEN SUNKISSED RED - SWEET R 93

A natural sweet red blend. Deeply delicious smooth and juicy natural sweet red wine with ripe wild berry flavours with a soft fruity finish.

FOUR BROTHERS RED R115