



## Roma Revolving

**This legendary exclusive revolving restaurant officially opened in February 1973.**

**The Roma was born from a concept pioneered by Bartholomeo Ribero, Comiso Turi and Gino Leopardi.**

**Now proudly owned by Reelin Group, we are proud to say that we are the only genuine revolving restaurant in the southern hemisphere and the 3rd of its kind in the world.**

**It also boasts the unique feature, as two others do, a revolving window and floor area.**

**The restaurant is situated on the 32<sup>nd</sup> floor of John Ross House overlooking the City of Durban with excellent Sea and bay views.**

**We have a speed control mechanism allowing a revolution of anything between 60 and 90 minutes.**

**We are fully licensed and specialised in traditional Italian cuisine. Our delicacies include continental dishes, seafood and fresh game dishes.**

**In addition the Roma boasts its latest innovation to having a Sky bar located on the 33<sup>rd</sup> floor, a truly one and only type of venue in South Africa, and a conference and function venue located on the 31<sup>st</sup> floor. These venues are also available for private hire and corporate parties.**



Roma Revolving

# MENU



# ANTIPASTO

(Starters)

## Mushrooms Valdostana R74

Fresh brown mushrooms fried with garlic and parsley and smothered with cheese au gratin.

## Chicken Livers Peri-Peri R79

Chicken livers the Italian way. Simply outstanding!

## Avocado Ritz (seasonal) R89

## Fresh Asparagus Parmiggiana (seasonal) R85

Freshly baked with parmesan cheese and butter.

## Lumache (snails) R85

Snails done in garlic butter or in garlic cream cheese.

## Smoked Wildebeest or Veal Carpaccio R87

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

## Calamari Biagio R85

Calamari crumbed and deep-fried.

## Smoked Chicken Pancake au gratin R74

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

## Caviar (Danish) R129

## Fresh Oysters (when available) SQ

Served with tobasco and black pepper

## Cozze Aglio Cremoso R84

Fresh Local mussels cooked in a creamy garlic sauce.


## Prawns Cocktail R85

## Italian Parma Ham and Melon R89

Fully Imported

## Norwegian Smoked Salmon R85

Fully Imported





# ZUPPA

*(Soup)*

## **Minestrone R69**

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

## **Seafood Chowder R94**

Cream based fresh seafood soup.

## **Crayfish Bisque R89**

A mouthwatering, smooth and creamy crayfish soup.

## **Cream of Asparagus R65**

## **Cream of Tomato R65**

# INSALATA

*(Salad)*

## **Greek Salad R69**

Mixed crisp lettuce leaves, olives, fetta, mix peppers with olive oil and vinegar dressing.

## **Insalata Italiana R65**


Mixed crisp lettuce leaves, tomatoes, mix peppers, mozzarella cheese with Italian dressing.

## **French Salad R59**

Mixed crisp lettuce leaves, tomatoes, mix peppers with French dressing.

## **Roquefort Salad R65**

Crisp lettuce leaves, tomatoes, mix peppers, blue cheese with olive oil and vinegar dressing.



# PASTA

## Napoletana

Olive oil, onion, garlic, basil, fresh Italian tomatoes and parmesan cheese.

Spaghetti , Penne or Tagliatelle / **R110**

Gnocchi / **R110**

## Bolognese R115

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

## Fettucine Carbonara R115

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

## Lasagne R120

A signature Roma Revolving dish!

## Tagliatelle Alfredo R115

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

## Handmade Ravioli R115

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

## Pescatora R169

Tails of langoustines, prawns and calamari cooked in garlic and a fresh tomato-based sauce, with a dash of fresh cream with spaghetti or penne.

## Penne Salmone R130

Norwegian Salmon, garlic, fresh cream





# LA CARNE

(Meat)

## Veal Picatta Natalia (when available) R175

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

## Veal Picatta Piemontese (when available) R175

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

## Veal Biagio (when available) R175

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

## Old Man Steak R175

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

## A la Roma R185

Tender steak flamed in brandy with butter, asparagus, mushrooms and cream.

## Pepper Fillet R185

Beef fillet tossed in our special pepper sauce.

## Rack of Lamb R210

Oven-Roasted to perfection. Simply delicious!  
Served in a rack or sliced on the bone.

## Springbok Loin or Fillet SQ

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

## 450g Rump R180

Grilled to your liking, served with chips or mash with your choice of freshly made sauce at R20 extra

## Fillet Morney R179


Tender beef fillet grilled with garlic, then topped with our special cheese sauce.

## Fillet Porcini R189

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

## Fillet Pizzaiola R185

In special sauce with green pepper, onion, garlic, fresh oregano and Italian tomato.





## **POLLAME**

*(Poultry)*

### **Duckling a la Orange R196**

De-boned duckling classically roasted in the oven and glazed in orange sauce.

### **Chicken Under the Bell R165**

Fried chicken breasts, cooked in a creamy mushroom sauce and served with rice.

### **Chicken Pizzaiola R165**

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

### **Baby Chicken (+/- 45 minute prep time) R155**

Baby chicken grilled with lemon, garlic, and fresh herbs.

## **SPECIALITA**

*(Specialities)*

### **Chateaubriand Bearnaise (For 2) R440**

Beef fillet flamed at your table with brandy, then grilled and sliced, served with Bearnaise sauce and pepper sauce - A unique Roma Revolving experience.

### **Wild Rabbit sq**

Wild rabbit marinated in red wine, fresh herbs, carrot and celery, then slow-cooked in a casserole.

### **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 onion, mushroom, DIJON mustard and thick cream.

### **Ossobuco – Veal / Lamb sq**

Freshly cut, dusted in flour and pan seared with celery, leek, and fresh herbs; then delicately tossed in a light Italian tomato concasse casserole.

### **Vitello in Casseruola (Veal Casserole) sq**

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



# FRUTTI DI MARE

(Seafood)

## Portofino R205

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

## Meuniere

Fresh line fish grilled with lemon butter, fresh herbs and parsley. **R185**  
**SOLE** grilled with lemon butter, garlic, fresh herbs and parsley. **R189**

## Biagio R195

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

## Arrabiata R205

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

## Sole Princess R189

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

## Sole Bonne Femme R169

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

## Langoustines SQ

Traditional speciality of Natal/Mozambican Coast.

## Prawns SQ

**Meuniere:** 7 King prawns grilled with butter, garlic, lemon and parsley.  
**Veneziana:** 12 Queen prawns grilled with butter, white wine, green pepper and tomato.  
**Peri-Peri:** 12 Queen 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 One SQ

Fresh linefish, 1 Crayfish, 3 langoustines, 3 king prawns, calamari, mussels  
rice, lemon and garlic butter.

## Seafood Platter for Two SQ

Fresh linefish 2 crayfish, 6 langoustines, 6 king prawns, calamari, rice, lemon and garlic butter +  
Mussels





## **DOLCE**

*(Dessert)*

**Selection of desserts from our trolley R55**

**Italian Ice-Cream R55**

**Crepes Suzette (minimum for 2) R79**

**Crepes Lorraine (minimum for 2) R85**

**Strawberries Flambe R85**  
*(When Available)*

**Home made Cassata Ice-Cream R55**

**Zabaglione (minimum for 2) R55**  
*(When Available)*

## **Caffè**

*(Coffee)*

**Espresso R20**

**Decaf Espresso R22**

**Filter Coffee R18**

**Cappuccino R25**

**Decaf Cappuccino R26**

**Speciality Coffees SQ**

**Speciality Pedros SQ**

