



ANTIPASTO

(Starters)

Mushrooms Valdostana R79

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

Chicken Livers Peri-Peri R85

Chicken livers the Italian way. Simply outstanding!

Avocado Ritz (seasonal) R89

Fresh Asparagus Parmiggiana (seasonal) R89

Freshly baked with parmesan cheese and butter.

Lumache (snails) R89

Snails done in garlic butter or in garlic cream cheese.

Smoked Wildebeest or Veal Carpaccio R89

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 R79

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 tabasco and black pepper

Cozze Aglio Cremoso R89

Fresh Local mussels cooked in a creamy garlic sauce.

Prawns Cocktail R87

Italian Parma Ham and Melon R89

Fully Imported

Norwegian Smoked Salmon R95

Fully Imported





ZUPPA

(Soup)

Minestrone R79

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

Seafood Chowder R99

Cream based fresh seafood soup.

Crayfish Bisque R95

A mouthwatering, smooth and creamy crayfish soup.

Cream of Asparagus R69

Cream of Tomato R69

INSALATA

(Salad)

Greek Salad R74

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

Insalata Italiana R69

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

French Salad R62

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

Roquefort Salad R69

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 / **R120**
Gnocchi / **R120**

Bolognese R135

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

Fettucine Carbonara R139

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

Lasagne R140

A signature Roma Revolving dish!

Tagliatelle Alfredo R135

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

Handmade Ravioli R120

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

Pescatora R185

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 R139

Norwegian Salmon, garlic, fresh cream





LA CARNE

(Meat)

Veal Picatta Natalia (when available) R185

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

Veal Picatta Piemontese (when available) R185

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

Veal Biagio (when available) R185

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

Old Man Steak R195

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

A la Roma R195

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

Pepper Fillet R195

Beef fillet tossed in our special pepper sauce.

Rack of Lamb R220

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 R185

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

Fillet Mornay R195

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

Fillet Porcini R195

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

Fillet Pizzaiola R195

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





POLLAME

(Poultry)

Duckling a la Orange R210

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

Chicken Under the Bell R175

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

Chicken Pizzaiola R175

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) R170

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

SPECIALITA

(Specialities)

Chateaubriand Bearnaise (For 2) R465

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 R215

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

Sole Meuniere (South West Africa)

SOLE grilled with lemon butter, garlic, fresh herbs and parsley. R189

Arrabiata R215

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

Sole Princess R199

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

Sole Bonne Femme R179

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 R56

Italian Ice-Cream R55

Crepes Suzette (minimum for 2) R82

Crepes Lorraine (minimum for 2) R87

Strawberries Flambe R85
(When Available)

Home made Cassata Ice-Cream R55

Zabaglione (minimum for 2) R59
(When Available)

Caffè

(Coffee)

Espresso R20

Decaf Espresso R22

Coffee R20

Cappuccino R25

Decaf Cappuccino R26

Speciality Coffees SQ

Speciality Pedros SQ

