



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.

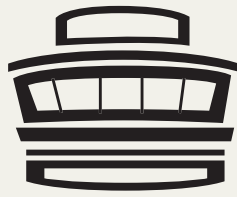
It also boasts the unique feature, as two others do, a revolving window and floor area.

The restaurant is situated on the 32nd 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 33rd floor, a truly one and only type of venue in South Africa, and a conference and function venue located on the 31st floor. These venues are also available for private hire and corporate parties.



Roma Revolving

MENU



360°
VIEWS



ROMA
REVOLVING
RESTAURANT
BOOKINGS



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ANTIPASTO

(Starters)

Mushrooms Valdostana R89

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

Chicken Livers Peri-Peri R89

Chicken livers the Italian way. Simply outstanding!

Avocado Ritz (seasonal) R99

Fresh Asparagus Parmiggiana (seasonal) R95

Freshly baked with parmesan cheese and butter.

Lumache (snails) R95

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 R95

Calamari crumbed and deep-fried.

Smoked Chicken Pancake au gratin R89

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

Caviar (Danish) R135

Fresh Oysters (when available) SQ

Served with tabasco and black pepper

Cozze Aglio Cremoso R95

Fresh Local mussels cooked in a creamy garlic sauce.


Prawns Cocktail R95

Italian Parma Ham and Melon R95

Fully Imported

Norwegian Smoked Salmon R99

Fully Imported





ZUPPA

(Soup)

Minestrone R85

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

Seafood Chowder R109

Cream based fresh seafood soup.

Crayfish Bisque R99

A mouthwatering, smooth and creamy crayfish soup.

Cream of Asparagus R79

Cream of Tomato R79

INSALATA

(Salad)

Greek Salad R85

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

Insalata Italiana R79


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

French Salad R75

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

Roquefort Salad R79

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 / **R139**
or Gnocchi / **R139**

Bolognese R149

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

Fettucine Carbonara R149

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

Lasagne R150

A signature Roma Revolving dish!

Tagliatelle Alfredo R145

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

Handmade Ravioli R139

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

Pescatora R195

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 R159

Norwegian Salmon, garlic, fresh cream



LA CARNE

(Meat)

Veal Picatta Natalia (when available) R199

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

Veal Picatta Piemontese (when available) R199

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

Veal Biagio (when available) R199

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

Old Man Steak R210

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

A la Roma R210

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

Pepper Fillet R210

Beef fillet tossed in our special pepper sauce.

Rack of Lamb R245

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 R195

Grilled to your liking, served with chips or mash with your choice of freshly made sauce at R25 extra

Fillet Morney R210


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

Fillet Porcini R215

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

Fillet Pizzaiola R210

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





POLLAME

(Poultry)

Duckling a la Orange R230

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

Chicken Under the Bell R189

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

Chicken Pizzaiola R189

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) R189

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

SPECIALITA

(Specialities)

Chateaubriand Bearnaise (For 2) R595

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 R235

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. R199

Arrabiata R235

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

Sole Princess R220

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

Sole Bonne Femme R189

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 R69

Italian Ice-Cream R65

Crepes Suzette (minimum for 2) R89

Crepes Lorraine (minimum for 2) R95

Strawberries Flambe R95
(When Available)

Home made Cassata Ice-Cream R65

Zabaglione (minimum for 2) R69
(When Available)

Caffè

(Coffee)

Espresso R25

Decaf Espresso R28

Coffee R25

Cappuccino R29

Decaf Cappuccino R31

Speciality Coffees SQ

Speciality Pedros SQ

