



Roma Revolving

This legendary exclusive revolving restaurant officially opened in 29 September 1972.

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.



Roma Revolving

MENU



ROMA
REVOLVING
RESTAURANT
BOOKINGS



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ANTIPASTO

(Starters)

Mushrooms Val Dostana R89

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

Chicken Livers Peri-Peri R110

Chicken livers the Italian way. Simply outstanding!

Avocado Ritz (seasonal) R130

Fresh Asparagus Parmiggiana (seasonal) SQ

Freshly baked with parmesan cheese and butter.

Lumache (snails) R130

Snails done in garlic butter Herbs Lumache in garlic cream cheese Au gratin.

Smoked Wildebeest or Veal Carpaccio R120

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

Calamari Biagio R98

Calamari crumbed and deep-fried.

Smoked Chicken Pancake au gratin R110

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

Caviar (Danish) R185

Fresh Oysters (when available) SQ

Served with tobasco and black pepper

Cozze Aglio Cremoso R110

Fresh Local mussels cooked in a creamy garlic and chilli sauce.

Prawns Cocktail R120

Italian Parma Ham and Melon SQ


Fully Imported

Norwegian Smoked Salmon R150

Fully Imported

Prawns Au gratin R135

Creamy garlic sauce topped with Parmesan cheese and baked in the oven.





ZUPPA

(Soup)

Minestrone R99

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

Seafood Chowder R130

Cream based fresh seafood soup.

Crayfish Bisque R120

A mouthwatering, smooth and creamy crayfish soup.

Cream of Asparagus R95

Cream of Tomato R89

INSALATA

(Salad)

Dressing served on the side

Greek Salad R95

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

Insalata Italiana R89


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

French Salad R85

Mixed crisp lettuce leaves, tomatoes, cucumber, mixed peppers with dressing.

Roquefort Salad R99

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





PASTA

Napoletana R159

Olive oil, onion, garlic, basil, fresh Italian tomatoes and parmesan cheese.
Spaghetti , Penne or Tagliatelle

Bolognese R165

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

Fettucine Carbonara R169

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

Lasagne R169

A signature Roma Revolving dish!

Tagliatelle Alfredo R165

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

Handmade Ravioli R165

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

Pescatora R210

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

Penne Salmone R175

Norwegian Salmon garlic, fresh cream

Gnocchi Napoletana R159

(Potato Dumpling)

Gnocchi Gorzonzola or Bolognese R169

Wild mushroom, Olive oil, Garlic and chilli

Spaghetti Porcini R170


Wild mushroom, Olive oil, Garlic and chilli

Linguini Porcini R170

Wild mushroom, Olive oil, Garlic and chilli

Pene con Pollo (Chicken) R175

Portobellini mushroom, chicken, cream and parmesan cheese.





LA CARNE

(Meat)

Veal Limone R220

Seared Veal prepared with a buttery lemon sauce

Tolly Veal Picatta Porcini (when available) R220

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

Tolly Veal Picatta Piemontese (when available) R220

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

Tolly Veal Biagio (when available) R220

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

Old Man Steak R249

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

A la Roma R249

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

Pepper Fillet R249

Beef fillet tossed in our special pepper sauce.

Rack of Lamb R285

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 R235


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

Fillet Morney R249

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

Fillet Porcini R265

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





POLLAME

(Poultry)

Duckling a la Orange R269

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

Chicken Under the Bell R220

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

Chicken Pizzaiola R220

Chicken pieces on the bone tossed in a special blend of garlic, pepper, onion, oregano, and our special Italian tomato concasse.

Baby Chicken (+/- 45 minute prep time) R220

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

SPECIALITA

(Specialities)

Chateaubriand Bearnaise (For 2) R680

(+/- 800g) 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.

Lamb Ossobuco – Lamb R245

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



FRUTTI DI MARE

(Seafood)

Linefish Portofino R265

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

Sole Meuniere (South West Africa) SQ

Sole grilled with lemon butter, garlic, fresh herbs and parsley.
(Seasonal)

Linefish Arrabiata R265

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

Sole Princess R265

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

Sole Bonne Femme R225

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, mussels, rice, lemon and garlic butter.



DOLCE

(Dessert)

Selection of desserts from our trolley R85

Italian Ice-Cream R75

Crepes Suzette (minimum for 2) R99 Per Person

Crepes Lorraine (minimum for 2) R110 Per Person

Strawberries Flambe R120
(When Available)

Home made Cassata Ice-Cream R89

Zabaglione (minimum for 2) R89 Per Person
(When Available)

Caffe

(Coffee)

Espresso R29

Decaf Espresso R30

Filter coffee R30

Cappuccino R34

Decaf Cappuccino R35

Speciality Coffees SQ

Speciality Pedros SQ





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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 and charge a mandatory 10% service fee.

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

We charge a mandatory fee for cakeage - R60.00/
Corkage fee for local @ R60.00 & Imported @ R150.00

We hope your experience with us is an enjoyable one.



THANK YOU FOR DINING AT THE ROMA



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