



My family and I had ordered pizza from Napolitana on countless occasions, and I had come to think of them as a really good pizza joint. When owners Sarrel Visser and Neville Gouws expressed interest in doing an ad in the magazine, and possibly a restaurant review, of course I was pleased, thinking an Italian pizzeria would make an interesting addition to the magazine. So I went to the restaurant one night to talk with Sarel, and while I was waiting I perused the menu. I couldn't believe how extensive it was. I was compelled by some of the recipe's and decided I had to try the Springbok medallions. I was surprised and delighted to find that it was one of the best meals I have had in Swakopmund. I told Sarel as much, and he laughed. I asked him what was in the skydiver sauce, and he laughed again, telling me it was a Napolitana secret.

Later I went back to take pictures for their advertisement, and get a feel for the place. It was packed, for a start. There were tour groups, couples, and dudes hanging out at the bar, but the vast majority of tables were sat with families. At heart it really is a family restaurant with a fun, carefree atmosphere.

I was actually able to finagle two evenings at Napolitana for this review. The first evening was a family night. We brought the kids (my five year old son and three year old twin daughters), and they were able to build their own pizzas. The staff laughed at the amount of cheese the kids used. I'm sure if my kids appreciated the subtleties of overripe tomato sauce, or the smoky tone from the brick oven, but I am sure they enjoyed their pizzas. Dana and I sipped our wine, had a couple of bites of the

girls' pizzas (we have twins), and awaited our big night.

When my wife, Dana, and I came back a few nights later, we asked Neville to prepare a sample of the Napolitana signature dishes, basically a small portion of anything with Napolitana in the title. There are ten of them. I told him to leave the Springbok medallions out, since I was already familiar with them (I didn't want to appear to be a freeloader). Thank you, Neville, for not listening to me! The medallions were there along with twelve other dishes.

He gave us Mussels Dell'aglio, mussels doused in garlic butter and covered with melted cheese. Very filling. Prawns Peri Peri were my favourite. I like the hot stuff. My wife's favourite was the Kingklip. Everything was delicious, but there were a few things that really give the Napolitana an identity of its own.

Their attention to detail, I think, sets them apart. They have a chinese chef who makes great dishes with real chinese noodles. They use real Basmati rice, twice cooked in the indian tradition, almost flaky in substance, it picks up the distinctly Mediterranean style of much of the menu. The menu is extensive and caters to pallets of all maturity levels, but Neville infuses the menu with a Portuguese style he learned in Tsumeb, where there were quite a few expatriates from Portugal.

The Napolitana, at heart, is a family restaurant. It is a great place to bring the kids. They can build their own pizzas and munch down chips, while you can order finer fare, have a good glass of wine, and sample flavors from around the world.

At a Glance

Non-smoking Section - Yes
Child Friendly - Very
Average Meal - 75-95N\$
Vegetarian Friendly - very
Style - Fusion of Italian,
Portuguese, Chinese
German and English Speaking
Open Evenings and
Lunches on the Weekends
Contact 064 402773



Springbok Medallions

Take 300 g Springbok Tenderloin and cut into 100 g medallions.

Stand in olive oil, salt and pepper for thirty minutes, then grill to taste.

Neville agreed to give me the ingredients of the secret sauce.

It's up to you to mix it properly:

Mozzarella, gouda, garlic butter, lemon juice, mayo, younberry preserves, and mild chile.

Good Luck!