

Welcome to Gabriele's Italian Pizzeria

Karen and Cristian would like to welcome you to our little Italia in Namibia.

We moved here from Italy in 2016 looking at offering our passion for pizza and Italian food in general to you. Cristian comes from over 25 years of experience in Pizza making, starting at a tender age of 15 as a helper of one of the most well known pizza makers in his neighbourhood.

After meeting in the U.K we moved to Italy where we opened Pizzeria Ai Campassi, 5 years of success, we decided to move on to a bigger challenge... Namibia!!!

Even though it can be very challenging at times, we believe in fresh local products, adapting to Italian style food. Our pizza dough is no secret... it's a lot of love and passion with a 36 hour proving, making it super light to digest. We proudly use local flour, locally grown veg, locally produced olive oil and locally made fresh mozzarella made by our Italian friend in Windhoek.

Sit down, relax, enjoy a bottle of wine and love our food, that's all we ask of you.



Marinara (V)

N\$70

Tomato base with oregano and garlic

Margherita (V)

N\$80

Tomato base with mozzarella cheese

Ben 10

N\$95

Tomato base, mozzarella and vienna sausage

Regina

N\$110

Tomato base, mozzarella, ham and mushroom

PFS

N\$125

Tomato base, mozzarella, ham, mushroom and chorizo

Capri

N\$135

Tomato base, mozzarella, ham, mushroom, artichoke hearts and olives

Sapore

N\$145

Tomato base, mozzarella, mascarpone cheese, nuts and black forest ham

Autumn

N\$145

Tomato base mozzarella, mushrooms, mascarpone and roast pork slices

4 cheeses (V)

N\$120

Tomato base, mozzarella, gorgonzola, parmesan and white cheddar

Vegetarian(V) N\$125

Tomato base, mozzarella, grilled aubergine, grilled courgette, green pepper and onion

Fresca(V) N\$120

Tomato base, mozzarella, cherry tomatoes, fresh basil and oregano

Hawaai N\$120

Tomato base, mozzarella, ham and pineapple

Melanzane(V) N\$125

Tomato base, mozzarella, grilled aubergine and gorgonzola

Spicy N\$145

Tomato base, mozzarella, fresh chilli, chicken, green peppers and chorizo

Andrea N\$140

Tomato base, mozzarella, bacon, gorgonzola, onion and tabasco

English breakfast N\$135

Tomato base, mozzarella, bacon, pork sausage and an egg

Karen N\$145

Tomato base, mozzarella, spinach, mascarpone, blackforest ham and balsamic reduction

Arrabbiato N\$145

Tomato base, bacon, feta, fresh chilli and sautéed leeks

Meat lover N\$145

Tomato base, mozzarella, ham, pork sausage, chorizo, vienna sausage and green peppers

Valdagno N\$135

Tomato base, mozzarella, pork sausage, pecorino and leeks

Popeye N\$140

Tomato base, mozzarella, chicken, feta and spinach

Mariano N\$125

Tomato base, mozzarella, anchovies, olives and capers

Georgio N\$145

Tomato base, mozzarella, gorgonzola, anchovies, oregano, chorizo and cherry tomatoes

Siciliana N\$135

Tomato base, mozzarella, anchovies, olives, cherry tomato and origano

Paola N\$105

Tomato base, mozzarella, tuna and onion

Fisherman N\$125

Tomato base, mozzarella, tuna, cherry tomato and olives

Our Salads:

Fresh Salad N\$75

Lettuce, cucumber, green peppers, onions, olives, cherry tomatoes, feta

Insalatone N\$85

Lettuce, cucumber, green peppers, onion, olives, cherry tomatoes and tuna

Caprese N\$85

Fresh mozzarella, local fresh tomatoes and fresh basil

Drinks:

Soft drinks:

Coke/ Zero/Fanta orange/ Fanta grape/ Sprite/ Crème Soda
N\$15

Soda water/Ginger ale/Dry lemon/Tonic N\$12

Still water 500ml

Sparkling water 500ml N\$12

Orange/ Breakfast punch juice N\$20

Cape Town Juice Company **100% natural:**

Naaitjie/ Apple N\$20

Fizz Apple/ Grape/ Pineapple N\$22

Appletiser/ Grapetiser N\$22

Rockshandy N\$28

Malawi shandy N\$28

Beers/Ciders:

Windhoek draught N\$20 **Namib Dunes Craft Beer**

Tafel lager/ light N\$17 Swakopmund Local:

Castle lite N\$20 Blonde Ale

Erdinger weiss N\$35 Pale Ale

Clausthaler non-alcoholic classic Weiss Bier

Clausthaler lemon N\$22 Belgian Wit Bier N\$40

Savanna dry/light N\$20

Hunters dry N\$18

Spirits:

Wiskeys:

Jameson N\$25

Scottish Leader N\$18

Vodka:

Absolute N\$18

Smirnoff N\$15

Shots:

Jägermeister N\$20

amarula

tequila

Grappa bianca N\$25

Brandy:

Richleiu N\$18

Klipdrift N\$18

Gin:

Gordons N\$15

Rum:

Red Heart N\$18

'Local is lekker:'

Stillhouse Atlantic Craft Gin

100% proudly Swakopmund

Try it our way:

Single N\$30

Double N\$60

- On the rocks with fresh local farm lemon zest
- With tonic +N\$12
- With pink tonic +N\$12



By the glass:

Fairview: La Capra

Merlot N\$24

M.A.N family wines:

'Ou Kalant' Cabernet Sauvignon N\$32

Fairview: La Capra

Chenin blanc N\$24

M.A.N family wines:

'Warrelwind' Sauvignon Blanc N\$32

Prosecco D.O.C:

Da Luca- Extra Dry N\$220

Rosè:

De Grendel:

Dry Rosè N\$145

Arabella:

Natural sweet Rosè N\$90

Red:

Fairview: La Capra

Merlot N\$90

M.A.N family wines:

'Jan Fiskaal' Merlot N\$125

'Ou Kalant' Cabernet Sauvignon N\$125

Eikendal:

Charisma shiraz blend N\$260

De Grendel wines:

Shiraz N\$210

Deetleefs: Stonecross

Pinotage N\$145

Groote post:

Old man's blend N\$145

ReynekeOrganic:

Shiraz/Cabernet blend N\$145

Stark-Condé: Postcard Series

Pinot Noir N\$220

White:

Fairview: La Capra

Chenin blanc N\$90

M.A.N family wines:

'Free-run Steen' Chenin Blanc N\$125

'Warrelwind' Sauvignon Blanc N\$125

'Padstal' Chardonnay N\$125

Groote Post:

Sauvignon Blanc N\$165

De Grendel wines:

Sauvignon Blanc N\$180

Eikendal:

Janina unwooded Chardonnay N\$195

Please ask our staff if we have a wine of the month
available