

## Trattoria La Terrazza

Outlook Road, Southbroom  
Phone 039-316 6162

by Alice & Werner Winz



*Directions: Leave the R61 at Southbroom (South) and follow the road signs. The restaurant is at the end of Outlook Road.*

Gone are the times when the Natal South Coast offered culinary gems: La Petite Normandie in Ramsgate is no more after the tragic death of Madame Cosson, and Lynton Hall in Pennington slowly vanished into oblivion after Richard Carstens and Germain Lehodey left.

But the South Coast is not a complete basket case. There are a handful of truly respectable places to dine and wine, like Flavours in Ramsgate, Münchner Haus in St. Michaels, Casa Toscana in Trafalgar, Fish Eagle near Port Edward and last but not least the Trattoria la Terrazza in Southbroom.



La Terrazza overlooking the Umkobi Lagoon in Southbroom

The setting is great, overlooking the Umkobi lagoon, and to have dinner on the terrace on a summer evening or lunch on a sunny winter day is a stunning experience not to be missed. Massimo and Nicci Nero have served the South Coast culinary community for well over a decade and a half, and although the emphasis is definitely on Italian style food there is more on the menu than just that. Don't expect the ubiquitous pizza though, but listen carefully to the enumeration of specials.



Deep fried calamari and prawns with zucchini shavings and basil

Line fish is usually Dorado. Now and again seared tuna is on the specials list; calamari and scallops are standard items though not always available. A rare kind of clam was part of a seafood soup recently.



Deboned quail with risotto and shaved grana cheese

Deboned quail (specials) were a real treat the first time, but a week later the stuffing was a bit salty and flat. This is a problem of the Trattoria: the kitchen performance is not consistent, it alternates between superior and careless, obviously depending on who is running the kitchen. When Nicci looks after the kitchen staff one is hardly ever disappointed.



Spaghetтини gamberi, tomato, ginger, chilli, coriander and prawns

You are normally on the safe side with the pasta dishes, they are invariably done to perfection. The pasta is *al dente come il faut*, and the sauces are not rich or sticky. The venison carpaccio is splendid, and there is a good choice of interesting meat dishes for mains. Note that these come without accompaniment, so compensate for this either by ordering a sizeable starter portion or a side dish to accompany the meat.

The wine list is adequate; some of the wines are available by the glass. Don't look for Italian wines, though, not even for Italian grape varietals like Sangiovese or Pinot Grigio.

Prices are in line with a restaurant in an upmarket village of holiday makers and golfers, but the service is often out of tune with the quality of the food. Some of the staff try hard, others are just indifferent.