

THE OTHER SIDE

Latitude

Starters (Antipasti)

Antipasto Misto

Prosciutto, salami, pepperoni, smoked ham, pickled crudites, toasted sesame crostini, bocconcini, capers, sundried tomato, olives

50,000

Crostini Di Pesce 🐟

Marinated Nile perch, sauteed onion variety with coconut & fresh herbs, topped with mango salsa

45,000

Polpette Di Carne Al Pomodoro

Seared meatballs in roasted tomato sauce & fresh basil and toasted crostini

45,000

Risotto Arancini 🌿

Crumbed seasoned risotto with sundried tomato, oyster mushrooms and fresh herbs on a roasted piquillo dip

40,000

Cucumber Rolls 🌿

Cucumber ribbons seasoned in sesame, shredded beetroot, grape salsa and organic rocket

38,000

Zuppa (Soups)

Zuppa Del Giorno 🌿

Ask your server what special soup has been prepared by the chef

30,000

Minestrone Alla Casalinga 🌿

A hearty Italian classical soup of seasonal vegetables, tomatoes, beans, pastina finished with a dash of pesto and grated grana padano

30,000

Straciatella Alla Romana

Clear chicken broth with juliennes of seasonal vegetables and fresh herbs with textures of egg droplets and parmesan cheese

30,000

Insalata (Salads)

The Latitude Caesar 🌿

Organic baby kale, romain lettuce, iceberg, toasted garlic crostini, anchovy fillets dressed in a rich caesar salad dressing

35,000

L'insalata Dell'orto 🌿

Mixed organic lettuce, seasoned cucumber & carrot ribbons, tomatoes, lemon pickled onions, seasonal avocado, mixed peppers, black olives on beetroot puree, dressed with a choice of citrus emulsion or italian vinaigrette

30,000

Caprese Di Mozzarella E Pomodori

Fresh local buffalo mozzarella cheese with seasoned tomato variety, fresh basil and homemade pesto

40,000

Insalata Di Barbabietole E Rugola

Roasted sliced beetroot, orange & grapefruit segments with fresh arugula, shaved apple and pecorino dressed in a citrus honey mustard emulsion

38,000

Chef's Recommended add-ons

Grilled Chicken Breast

12,000

Seared Beef Fillet

25,000

Garlic Butter Prawns (5pcs)

40,000

Risotto

A Northern Italian classic dish of creamy short grain rice, cooked in and enhanced in white wine and seasoned with aromatics and grated parmesan cheese

Risotto Con I Piselli

(Fresh Garden Peas, sauteed carrots, cherry & sundried tomatoes)

42,000

Risotto Al Fungo Ostrica

(Marinated Local Oyster Mushroom, onion medley, fresh herbs)

42,000

Risotto Al Pomodoro

Marinated seared chicken escalope, Tomato sauce, fresh basil)

50,000

Risotto Di Mare

(Seasonal medley of fresh Seafood cooked with citrus & turmeric)

55,000

Pasta

Penne Arrabiata  **47,000**

Penne cooked in a rich homemade spicy tomato sauce, complimented with cherry tomatoes, fresh basil, black olives & grana padano (optional)

Tagliatelle Bolognese **50,000**

Slow cooked beef ragout in red wine & brown sauce, seasoned with fresh herbs & grated parmesan

Cannelloni Ricotta E Spinaci  **48,000**

Sauteed spinach with onion & garlic with ricotta, served on a base of tomato sauce and topped with melted mozzarella & basil

Spaghetti & Meatballs **50,000**

Homemade meat balls in rich tomato sauce with fresh herbs and grated parmesan cheese

Lasagne Alla Vedura  **45,000**

Grilled medley of marinated seasonal vegetables with bechamel, tomato sauce & fresh mozzarella

Ox-tail Lasagne **55,000**

Slow braised ox-tail in red wine jus, homemade bechamel, tomato sauce and mozzarella cheese

Pasta of the Week **52,000**

Homemade fresh pastas made from scratch by the culinary team, ask your server what fresh pasta has been prepared

Latitude Classics

Stinco Di Agnello **55,000**

Slow Braised Lamb in a rich jus, cooked with seasonal vegetables and fresh herbs, served with a side of steamed jasmine rice or creamy parmesan mashed potatoes

Osso Bucco Di Manzo **55,000**

Slow cooked Beef Shin in a red wine jus with tomatoes, Gremolata and Fresh Herbs with a side of either steamed jasmine rice or creamy mashed potatoes



Vegetarian



Spicy



Pork



Pescatarian

THE
OTHER
SIDE

Griglieria (Grill)

Served with a choice of creamy parmesan mashed potatoes, roasted potato wedges or hand cut chips and a side of complimenting seasonal vegetables

Melanzane Grigliate Con Gremolata **45,000**

Marinated Grilled Eggplant steak with citrus & roasted tomato salsa

Bisteca Di Manzo **68,000**

200g Locally sourced Prime Beef Tenderloin 200g fresh seasonal vegetable puree

Pollo Primaveraile **62,000**

Flame grilled spring chicken, brined in citrus and herbs

Costine Di Maiale **65,000**

300g grilled Pork Ribs, glazed with homemade BBQ sauce

Grigliata Di Agnello **72,000**

300g Rack of Lamb, grilled to your desired doneness served with puree of seasonal vegetables

Pesce Persico **55,000**

Seared Marinated Nile Perch fillet, topped with sauteed onion medley and a coconut & onion sauce

Filetto Di Salmone **80,000**

180g Seared Salmon fillet, seasoned with fresh herbs and our homemade pesto, topped with a roasted tomato salsa

Side Dishes **10,000**

Creamed spinach

Sauteed local oyster mushrooms

Mashed potatoes

Seasonal vegetables

Roasted potato wedges

Risotto

Our food may contain nuts, gluten, wheat, dairy, eggs or other allergens, please let us know incase you have allergies.

All Prices are in Uganda Shillings and are inclusive of Charge & VAT