



The Olive Tree

RISTORANTE ITALIANO

CASA SOLADA HOTEL
MARTIN'S CLOSE, MUNYONYO, KAMPALA

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MENU



ANTIPASTI (Appetizers)



- Antipasti for Two** 90 000
(Parma ham, mortadella, salami, mozzarella, ricotta, gorgonzola, capers, marinated olives, marinated roasted peppers with fresh bread & bruschetta).
- Prosciutto e Melone** 50 000
Sliced fresh melon and prosciutto slices.
- Arancini al Ragu** 45 000
Deep-fried risotto balls fried to the perfect crispiness with a ragu (minced beef) filling
- Arancini ai Funghi (Veg)** 45 000
Deep-fried risotto balls fried to the perfect crispiness with mushroom and mozzarella filling.
- Bruschetta al Pomodoro (Veg)** 12 000
Crisp toasted garlic bread, topped with marinated tomato and drizzled with olive oil.



INSALATE (Salads)

(We also have salads that are for table sharing)

- Insalata Casa Solada (Veg)** 28 000
A mixture of fresh lettuce leaves, rocket, herbs, olives, nuts, and Italian salami with a parmesan dressing.
- Insalata Panzanella (Veg)** 24 000
Classic fresh, summery bread and tomato salad.
- Insalata Caprese (Veg)** 32 000
Sliced fresh mozzarella, tomatoes, and sweet basil, seasoned with salt, and olive oil.
- Insalata Caesar di Pollo** 33 000
Grilled chicken breast served with a mix of romaine and iceberg lettuce with crispy bacon and a Caesar dressing.
- Insalata Greca (Veg)** 28 000
Traditional Greek salad with tomato, cucumber, calamata olives, green pepper, feta, and sliced onion.

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MENU



PRIMI PIATTI (Main Course Option 1)



(Pasta, rice & soup dishes are served with bruschetta).

Minestrone (Veg)	30 000
Loaded with fresh vegetables, beans, and pasta in a tomato broth, topped with parmesan and fresh parsley.	
Pasta e Fagioli	32 000
Traditional pasta & bean soup, flavored with pancetta and parmesan cheese.	
Zuppa Di Pomodoro Arrosto (Veg)	28 000
Whole roasted tomato sautés with garlic and basil.	
Ravioli Ricotta e Spinaci (Veg)	35 000
Homemade ravioli pasta served with a burnt butter lemon & herb sauce.	
Tortellini al Ragu	37 000
Homemade Tortellini pasta served in a hearty minced beef and homemade Napoletana sauce.	
Other Choices of Pasta	
Your choice of homemade linguini, fettuccini, gnocchi, spaghetti, or penne pasta served with one of the below sauces.	
Napoletana - Homemade slow-cooked tomato sauce with fresh basil. (Veg)	35 000
Gorgonzola - Cream gorgonzola cheese sauce with roast garlic & fresh basil. (Veg)	55 000
Vesuvio - our homemade napolitana sauce tossed with fresh basil & mozzarella. (Veg)	50 000
Arrabbiata - tomato, garlic, and dried red chili peppers cooked in olive oil. (Veg)	50 000
Ragù - Ground beef & pork in red wine and tomato with fresh herbs and garlic.	55 000
Funghi - sautés mushroom with lemon, garlic, fresh herbs, and capers. (Veg)	48 000
Carbonara - crispy cured pork, in a creamy whisked egg and pecorino sauce.	49 000



AL FORNO (From the Oven)

Lasagna	50 000
Made in the traditional style with a slow-cooked meat ragù layered with pasta sheets and a selection of cheeses.	
Cannelloni Ricotta e Spinaci (Veg)	50 000
Gratinated with a parmesan and bechamel crust.	
Parmigiana di Melanzane (Veg)	38 000
Fried aubergine baked with homemade tomato sauce, mozzarella & parmesan.	

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SECONDI PIATTI (Main Course Option 2)

Meat, chicken, fish & seafood dishes served with fresh vegetables and ONE choice of, creamy polenta, Napolitana linguine, Italian mashed potato or herbed potato wedges.



Bistecca alla Pizzaiola	65 000
Beef steak with tomato, garlic, fresh oregano, and basil.	
Ossobuco	65 000
Sliced beef shanks braised with vegetables & white wine, garnished with gremolata.	
Braciole di Manzo alla Napoletana	60 000
Beef fillet rolled with prosciutto & mozzarella in a tomato, onion & garlic sauce.	
Pollo alla Cacciatora	55 000
Braised chicken thighs & legs gently cooked in capsicum, olive, and tomato sauce.	
Pollo alle Erbe Italiane	59 000
Roasted chicken with Italian herbs & olive oil.	
Pesce alla Puttanesca	61 000
Tilapia simmered in a rustic Italian tomato sauce.	
Salmone al Burro Toscano	155 000
Salmon fillet seared to perfection in a fresh tomato, spinach, and basil cream sauce with parmesan.	
Frutti di Mare	60 000
Skewers with calamari, prawns, and line fish marinated in lemon, fennel and herbs & grilled.	
Spezzatino di Coniglio Toscano	80 000
Rabbit stew is done with pancetta & rosemary.	



RISSOTTO

Risotto al Gorgonzola	60 000
Italian rice meal (Al dente risotto cooked with a creamed gorgonzola sauce).	
Risotto al Ragu	58 000
Italian rice meal enriched with a slow braised mince beef or pork in a red wine sauce.	
Risotto Gamberi	65 000
A chewy Italian rice meal served with fresh succulent prawns, lemon & thyme.	

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UGANDAN CUISINE

Served with a choice of TWO items from the following choices:
Matooke, white rice, fried plantain, potato wedges, white posho, Kalo,
vegetable of the day, vegetable rice or chapati.

UG Roasted Pork Ribs 60 000

Tender braised pork ribs with vegetables and pineapple and finished in the oven.

Chicken Stew 58 000

Local or soft chicken is prepared in a tomato sauce and vegetables.

Beef Stew 58 000

Beef stew prepared in a tomato sauce and vegetables.

Goat Stew 63 000

Goat stew prepared in a tomato sauce and vegetables.



DOLCE (Desserts)

Budino Di Riso 32 000

A creamy and healthy risotto pudding enhanced with vanilla flavor and cinnamon.

Tiramisu 38 000

Coffee-flavored Italian dessert, layered with boudoir biscuits and whipped mascarpone cheese.

Cheese Platter 55 000

Selection of cheese served with fruit preserves & crackers.

Budino al Cioccolato 35 000

A classic Italian chocolate pudding best served with an espresso to savor those rich flavors.

Semifreddo Miele Bruciato 35 000

Burnt honey frozen Italian dessert accompanied with seasonal berries & fruits.

Freshly Cut Seasonal Fruit Platter 35 000

Selection of seasonal fruit.

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CASA SOLADA SPECIAL MENU

Fresh Salmon Steak

155 000

Seared to perfection with a spinach and basil cream sauce, served with parsley potatoes.

Whole Tilapia Fish

120 000

Grilled/ Boiled or Pan-fried local fish mixed with Italian herbs, served with house grown green vegetables in Tangy Lemon and vinaigrette dressing.



Roasted Goat Shank

120 000

Braised then Roasted Whole goat thigh, Served with Italian Mashed Potatoes

T-Bone Steak

100 000

Marinated with Italian herbs, made to your desired perfection, Served with French fries/ Potato wedges or steamed vegetable rice.

Florentine Roulade

80 000

Stuffed Chicken breast served with Mashed Potatoes and a drizzle of pepper sauce.



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