

APPETISERS		MAIN COURSE - STEAKS		PESCE • FISH	
MIXED MARINATED OLIVES (V)	£2.50	RIBEYE STEAK	£18.95	SALMON AROSSOTO	£15.95
PIZZA AL AGLIO (V)	£3.95	FILLET	£20.95	Seared salmon fillet with peppercorns, white wine and parsley butter	
Garlic bread		DIANA		COZZE A LA	
PIZZA POMODORO (V)	£4.50	Steak of your choice with onions, mushrooms and French mustard served in a red wine and cream sauce		BIANCO/PICCANTI	£13.95
Garlic bread and tomato		ROSSINI		Fresh steamed mussels with garlic & cream or chilli & tomato sauce	
PIZZA FORMAGGIO (V)	£4.95	Steak of your choice served on a crouton topped with pate and covered in a rich red wine sauce		GAMBERONI	
Garlic with cheese		STROGANOFF		AGLIO/PICCANTI	£17.95
PIZZA FORMAGGIO	£6.95	Steak of your choice stripped with onions and mushrooms, served in a red wine and cream sauce with paprika		King prawns with garlic butter or chilli & tomato sauce, served with braised rice	
DI POMODORO (V)		AL PEPE		SPIGOLA	£15.95
Garlic bread with cheese and tomato		Steak of your choice covered in cracked black pepper corns and served in a cream sauce with a touch of brandy		Seared fillet of seabass with cucumber & coriander sauce	
BRUSCHETTA POMODORO (V)	£4.95	PROVENCAL		SEARED SALMON	
Toasted bread topped with marinated diced tomatoes, onion and garlic		Diced onions and peppers in a rich garlic, chilli and tomato sauce		OR SEABASS	£17.95
BRUSCHETTA POMODORO	£4.95	A LA GRILL		On a bed of spinach and prawn risotto	
CON FORMAGGIO		The steak of your choice served with mushrooms, tomatoes and onions		CATCH OF THE DAY	£POA
As above with melted mozzarella		DOLCELATTE		THE CHOICE OF CHIPS, VEGETABLES OR SALAD SERVED WITH THE MAIN COURSES ABOVE	
COLD STARTERS		OVEN BAKED			
INSALATA CAPRESE (V)	£5.95	LASAGNE	£10.95		
Tomato and buffalo mozzarella with pine nut and pesto		Traditional style with layers of pasta sheets, bolognese, bechamel topped with parmesan and mozzarella			
TERRINA DI PATE	£5.95	QUATTRO FORMAGGIO (V)	£10.95		
Chefs own chicken liver pate with fruit coulis and toasted bread		A penne pasta in a rich cream sauce topped with four cheeses and oven baked			
ANTIPASTO		CANNELLONI	£11.95		
ITALIANO	(S) £6.95 or (l) £9.95	Thin pancakes stuffed with spinach, ricotta cheese, beef mince and parmesan topped with bechamel			
Great to share a selection of cured meats, roast vegetables seafood and cheeses		RAVIOLI (V)	£10.95		
AVOCADO GAMBERETTI	£6.95	Pasta stuffed with spinach and ricotta baked in tomato sauce			
Fanned avocado with Greenland prawns dressed with Marie Rose sauce					
MELON DI					
PROSCIUTTO CRUDO	£5.95				
Sweet chilled melon with cured ham and fruit coulis					
INSALATA DI GAMBERETTI	£6.95				
Greenland prawns on crisp iceberg lettuce draped with Marie Rose sauce					
HOT STARTERS		PASTA			
ZUPPA DEL GIORNO (V)	£5.95	CHOICE OF YOUR PASTA IS SPAGHETTI, TAGIATELLI AND PENNE			
Chef's Soup of the Day with fresh bread					
FUNGHI AGLIO (V)	£5.50	NAPOLI (V)	£8.95		
Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini		Rich tomato and basil sauce			
BUCCIA DI PATATE (V)	£4.50	AMATRICIANA	£10.95		
Golden fried potato skins with garlic mayonnaise		Bacon, onions, chilli and garlic in a tomato and basil sauce			
COZZE A LA CASA	£7.50	CARBONARA	£10.95		
Fresh steamed mussels served with garlic and cream or a chilli and tomato sauce		Bacon, parmesan, cream, black pepper and egg yolk			
CALAMARI FRITTI	£6.95	ROMANA	£10.95		
Lightly floured seasoned squid then shallow fried served with crisp leaves and garlic mayonnaise		Strips of roast chicken breast, mushrooms, basil, garlic in a tomato and cream sauce			
GAMBERONI AL AGLIO	£8.95	BOLOGNESE	£10.95		
Juicy king prawn served in garlic butter with parsley and a touch of rice		Traditional ragout of beef mince and herbs			
GAMBERONI PICCANTI	£8.95	SICILIANA	£10.95		
Juicy king prawn in a spicy chilli and tomato sauce with a touch of rice		Peppers, red onions, bolognese, chilli and tomato sauce			
FEGATINI DI POLLO	£6.95	SCOGLIO	£12.95		
Fresh chicken livers with onion, bacon and sage with a garlic olive oil		Mixed seafood, garlic, white wine with chilli and a light tomato sauce			
FUNGI IMPANATI	£6.95	ARABIATA (V)	£10.95		
Garlic mushroom with bacon in cream sauce topped with parmesan cheese, oven baked		Black olives, garlic, chilli and tomato sauce			
SMOKED HADDOCK		VERDURE (V)	£10.95		
FISHCAKE	£5.95	Roast Mediterranean vegetables, basil and tomato sauce			
Gorgeous smoked haddock & spring onion fish cake, served with salad and lemon mayo.		POLPETTONE	£11.95		
		Spiced beef meatballs, basil and tomato sauce			
		GAMBERINI CON COZZE	£13.95		
		Mussels and tiger prawns in a chilli and garlic olive oil with parsley			

R I A L T O

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OPENING HOURS

MONDAY - FRIDAY 12PM TO 2.30PM AND 4.30PM TO 11PM

SATURDAY 12PM TO 11PM | SUNDAY 12PM TO 9PM

PIZZA		RISOTTO	
ALL PIZZA BASES ARE TOPPED WITH RICH TOMATO SAUCE AND MOZZARELLA CHEESE		ROMANA	£10.95
		Strips of roast chicken breast, mushrooms, garlic, tomato and a hint of cream	
MARGHERITA (V)	£8.95	ARRABIATA (V)	£10.95
Tomato, mozzarella and oregano		Black olives, tomato and chilli sauce	
NAPOLI	£9.95	MARINARA	£11.95
Black olives and salted anchovies		Mixed seafood, garlic and tomato	
PROSCIUTTO FUNGHI	£9.95	VERDURE AROSSTO (V)	£10.95
Ham and Mushrooms		Mixed Mediterranean vegetables, garlic and tomato	
QUATTRO STAGIONI	£9.95	RIALTO	£10.95
Ham, onions, peppers and mushrooms		Bacon, peas, parmesan, basil and cream	
INFERNO	£9.95		
Pepperoni, peppers, onions and chilli			
KIEV	£9.95		
Roast chicken strips and garlic			
TROPICANA	£9.95		
Ham and pineapple			
MARINARA	£10.95		
Selection of seafood and garlic			
VERDURE AROSSTO	£9.95		
Roast Mediterranean vegetables and basil			
TIKKA	£10.95		
Strips of Tikka marinated chicken breast, peppers, red onions and chilli			
CALZONE	£10.95		
Folded pizza with ham, mushrooms and onion, served with tomato or bolognese sauce			
PIZZA CAPO	£9.95		
Topped with parma ham and rocket			
SALMONE	£9.95		
Smoked salmon, rocket and a lemon creme fresh			
PIZZA ADIAN	£9.95		
Spinach and egg			

CHILDRENS MENU

Served 12pm to 2pm and 5pm to 10pm daily. Available for children under the age of 12 only

Starters Potato Skins | Melon | Minestrone Soup £2.50

Main Courses £4.95

Penne Carbonara | Spaghetti Napoli | Margherita Pizza| Pepperoni Pizza | Tropicana Pizza | Chicken Nuggets & Chips | Fish Fingers & Chips

Pudding Mixed Ice Cream | Profiteroles £2.50

Childrens Roast Dinner available Sundays 12pm - 5.30pm

COCKTAILS			WHITE WINES			RED WINES			SPIRITS & LIQUEURS			
1. BELLINI	£6.95	The italian classic; sparkling wine with a measure of peach to sweeten the deal.	18. CA’ DI PONTI CATARRATO (ITALY)	£19.95	A crisp, zesty Sicilian white, which is Don Corleone’s tipples of choice. GLASS (175ML) £5.50 (250ML) £6.50	35. CA’ DI PONTI NERO D’AVOLA (ITALY)	£19.95	Possibly the grape variety best associated with Sicily, Nero d’Avola delivers powerful, smoky red fruit. Great for any occasion! GLASS (175ML) £5.50 (250ML) £6.95	GIN BOMBAY SAPPHIRE GORDON’S EDINBURGH RHUBARB & GINGER GIN TANQUERAY TANQUERAY SEVILLA GORDON’S PREMIUM PINK BEEFEATER PINK	Double	Single	
2. MARTINI	£6.95		19. SAUVIGNON BLANC VIN DE FRANCE BELLEFONTAINE (FRANCE)	£20.95		36. MERLOT PAYS D’OC IGP BELLEFONTAINE (FRANCE)	£20.95			£6.95	£5.50	
3. MANHATTAN	£6.95		20. PINOT GRIGIO PROVINCIA DI PAVIA IGT ANCORA (ITALY)	£20.95		37. SHIRAZ THE ACCOMPLICE DE BORTOLI (AUSTRALIA)	£20.95			£6.95	£5.50	
4. DAIQUIRI	£6.95		21. CHARDONNAY THE ACCOMPLICE DE BORTOLI (AUSTRALIA)	£20.95		38. PINOTAGE FALSE BAY WESTERN CAPE (SOUTH AFRICA)	£20.95			£6.95	£5.50	
5. COSMOPOLITAN	£7.95	The world-renowned Cosmo; vodka citron, triple-sec, lime and cranberry juice.	22. SAUVIGNON BLANC RESERVA CALITERRA (CHILE)	£24.50	Concentrated flavours of herbs and cut grass with tropical fruit notes	39. VALPOLICELLA DDOC SAN PIETRO MONTRESO (ITALY)	£25.95	From the hills around Verona, this wine has been produced by Kiwi winemaker Matt Thomson to add a vibrant, modern twist to the traditional cherry fruit and velvet texture. Delightfully quaffable.	RUM BACARDI SUPERIOR RUM MALIBU CARIBBEAN COCONUT RUM LAMBS NAVY RUM	*ABOVE GINS INCLUDE MIXER*		
CHAMPAGNE			23. CHENIN BLANC FALSE BAY WESTERN CAPE (SOUTH AFRICA)	£24.50	Superbly zesty, characterful wine.	40. CHIANTI DOCG (ITALY)	£24.95	If this were a woman, it would be one of Silvio Berlusconi’s mistresses - seductive, youthful and sun-kissed. A Tuscan classic.				
6. LAURENT PERRIER BRUT N.V.	£49.00	Delicate and complex.	24. VERDICCHIO CLASSICO DOC CASTELLI DI JESI (ITALY)	£24.50	From the Marche on Italy’s eastern coast, the fresh and distinctly nutty characteristics of this wine make it a rewarding treat for the adventurous.	41. PRIMITIVO SALENTO IGP MASSERIA BORGO DEI TRULLI (ITALY)	£25.95	Aromas of black cherries, prunes, spice and white pepper.				
7. MOET ET CHANDON BRUT N.V.	£55.00	The most famous name in Champagne.	25. CHABLIS A.C.P. DOMAINE VOCORET (FRANCE)	£39.50	Delicate touches of citrus fruit, lemon and grapefruit are supported by a rich minerality. A classic Chablis.	42. CABERNET SAUVIGNON SANTA DIGNA TORRES (CHILE)	£25.95	A huge, chunky Cabernet Sauvignon, laced with black cherry, truffle and blackcurrant flavours. The epitome of New World style.				
8. VEUVE CLICQUOT YELLOW LABEL BRUT N.V.	£59.00	Veuve Clicquot signature brut non-vintage is loved the world over.	26. GRILLO APPASSIMENTO DDOC SICILIA MIOPASSO (ITALY)	£26.95	Notes of dried fruits and nuts, with hints of oranges and grapefruit.	43. RIOJA D.D.O.C CRIANZA ALTOS IBERICOS TORRES (SPAIN)	£25.95	A modern style Rioja, fruity and approachable while showing elegance and restraint.	BRANDY JANNEAU VSOP ARMAGNAC COURVOISIER COGNAC REMY MARTIN VSOP COGNAC HENNESSY XO COGNAC			
9. BOLLINGER BRUT N.V. SPECIAL CUVÉE	£62.00	A rich biscuity nose with a hint of summer fruits on the palate.	27. SAUVIGNON BLANC MARLBOROUGH (NEW ZEALAND)	£26.95	New Zealand’s wine industry is a young upstart compared to many others, but they do things with Sauvignon Blanc that could make Jilly Goolden forsake eccentric similes. Superb stuff.	44. MALBEC TRIBU MENDOZA TRIVENTO (ARGENTINA)	£21.95	Tribu Malbec hides magic secrets in its name. It possesses aromas of berries and fine herbs with a medium body and round tannins.				
10. DOM PERIGNON ★	£160.00	A floral, fruity pastel tone of fruit, ripe hay and toasted notes.	28. GAVI DDOC LA BATTISTINA (ITALY)	£28.95	Fresh citrus and pineapple aromas with ripe fruit balanced by crisp acidity on the palate.	45. PINOT NOIR PAYS D’OC IGP LE FOU (FRANCE)	£23.95	Sweet berry fruit with a savoury twist, combining with soft tannins to deliver a luscious textural Pinot Noir with a powerful full fruit finish.				
★ Ask your waiter about the current vintage			29. SANCERRE BLANC JOSEPH MELLOTT (FRANCE)	£39.95	A dry yet full French classic, with flavours of gooseberry and cut grass balanced by a crisp, flinty finish.	46. BARBERA D’ASTI DDOC CEPPI STORICI (ITALY)	£25.95	Plump black cherry flavours on the palate, and a huge, pronounced nose. Be careful not to confuse it with Barbara Streisand!				
11. PERRIER JOUET LA BELLE EPOQUE ★	£169.00	Fresh and delicate, with distinctive aromas of white fruit and flowers.	30. CHABLIS 1ER CRU A.C. VAILLONS DOMAINE VOCORET (FRANCE)	£46.95	Old vines grow less grapes, but the ones they do grow are a very high quality. When you combine old vines with some of the best wine growing soil in France you get this Chablis. Tres bon!	47. BAROLO DOCG ALASIA (ITALY)	£46.50	An Italian classic, created from the Nebbiolo grape. Intoxicatingly perfumed and incredibly well balanced. Barolo is a deservedly famous style.	SPIRITS ARCHERS PEACH SCHNAPPS CAMPARI CINZANO BIANCO MARTINI EXTRA DRY MARTINI BIANCO MARTINI ROSSO PERNOD PIMMS SMIRNOFF VODKA SOUTHERN COMFORT TEQUILA VODKA CITRON	Single		
12. KRUG GRANDE CUVÉE	£179.00	Floral with buttery biscuits, honey and citrus fruit.	31. CHIARETTO MONFERRATO DDOC ANCORA (ITALY)	£19.95	Ripe juicy strawberry and cherry fruit flavours with a clean, fresh finish. GLASS (175ML) £5.50 (250ML) £6.95	48. CHATEAUNEUF DU PAPE A.C. CHATEAU FARGUEIROL (FRANCE)	£48.95	Strawberry jam, spice, violet and hedgerow aromas. A balanced and pleasing palate with attractive sweet grenache fruit, nicely rounded.				
13. LOUIS ROEDERER CRISTAL	£279.00	The embodiment of elegance and purity.	32. PINOT GRIGIO IGT ROSÉ ANCORA (ITALY)	£20.95	Light and refreshing style with subtle cherry and summer fruit flavours. GLASS (175ML) £5.50 (250ML) £6.95	49. AMARONE DELLA VALPOLICELLA DDOC SATINATO (ITALY)	£55.95	Deep ruby red colour with pomegranate reflections. Ethereal nose which reminds of peach blossoms, violets, raspberry and mint.				
ROSÉ CHAMPAGNE			33. RIOJA DDOC ROSADO CUNE (SPAIN)	£23.95	Attractive light raspberry pink colour. Full of ripe summer fruit and berry aromas.	50. FLEURIE A.O.P. (FRANCE)	£31.95	Red fruit, iris, violet and spice aromas. Utterly rich and harmonious.				
14. MERCIER ROSÉ BRUT N.V.	£42.00	Beautiful translucent colour and a fresh pinot noir reflects in the flavour.	34. CHATEAU DES FERRAGES AOP COTES DE PROVENCE ROUMERY (FRANCE)	£29.95	A classic, elegant Provence rose with aromatic notes of strawberry, grapefruit, citrus and peach.				LIQUEURS BAILEYS IRISH CREAM COINTREAU DISARONNO DRAMBUIE GLAYVA GRAND MARNIER GRAPPA LUXARDO LIMONCELLO MIRTO SAMBUCA CLASSICO SAMBUCA BLACK TIA MARIA			
SPARKLING WINE			16. PROSECCO SANTERO DDOC EXTRA DRY (ITALY)	£23.95	A light and bright Prosecco with floral tones on the nose and fresh fruit flavours.				DRINKS DRAUGHT LAGER DRAUGHT BEER GUINNESS BULMERS PERONI NASTRO AZZURO BOTTLED SWEET CIDER SOL HEINEKEN FREE LAGER COCA-COLA & DIET COKE SOFT DRINKS J20			
PROSECCO DOC VILLA JOLANDA (ITALY)	187ml	£7.90	17. PROSECCO ROSE DOC (ITALY)	£23.95	Fruity and fresh on the palate.				1/2 PINT	£2.95	PINT	£5.25
ROSE VINO SPUMANTE (ITALY)	200ml	£7.90							1/2 PINT	£2.95	PINT	£5.50