

THE RITZ

ON UNION

1720 UNION STREET
SCHENECTADY, NEW YORK

(518) 688-1004

LUNCH

Monday – Thursday • 11 am – 4 pm

Friday & Saturday • 11 am – 4 pm

GF – Gluten Free • DF – Dairy Free • V – Vegetarian • VN – Vegan

SOUP

Chicken Soup • Pasta Fagioli • Soup du jour Cup 6 • Bowl 10

SALADS

Strawberry Spinach Salad GF-V 9/17

Baby Spinach, Spring Mix tossed with fresh Strawberries, Feta, and Red Onion in a Strawberry Vinaigrette

Beets & Burrata VN-GF OPTIONAL-V 9/17

Aged Vinaigrette, Crostini

Wedge Salad GF 7/13

Baby Iceberg, Grape Tomatoes, Bacon, Blue Cheese Crumbles, Avocado, Creamy Blue Cheese Dressing

Classic Antipasti Salad GF 9/17

Spring Mix, Prosciutto, Salami, Capicola, Provolone, Seasoned Giardiniera

Traditional Tossed Salad DF-VN-GF-V 6/11

Heritage Blend, Cucumbers, Grape Tomato, Shredded Carrots, Black Olives, House Vinaigrette

Caesar Salad V-GF OPTIONAL 7/13

Crispy Romaine, Toasted Croutons, Shaved Parmesan Cheese and Caesar Dressing

Add Chicken 6 • Add Shrimp 8

APPETIZERS

Buffalo Chicken Sliders 19

Boneless Buffalo Wings served on Mini Brioche Buns with Bleu Cheese, Shredded Iceberg Lettuce, and Pickles. Choice of Mild or Hot

Mac & Cheese GF OPTIONAL - V 18

Original baked macaroni, Cheddar Cheese, Topped with Panko Bread Crumbs and Crispy Onions

Choose BBQ Mac & Cheese, or Buffalo Mac & Cheese Add 3

Add Pulled Chicken 4

Dozen Steamed Clams DF-V 19

Garlic, Shallot, White Wine, Lemon, Garlic Bread Crostini

Meatballs Al Forno 13

3 Housemade Meatballs with Ricotta Sopraffina and Mozzarella, served with Crostini

Crispy French Fries (side) 5

Mussels en Brodo V 19

Mussels and Roasted Heirloom Tomatoes in a savory broth mounted with Butter and served with Crostini

Wasabi Shrimp DF-P 18

Bacon-Wrapped Wasabi, Soy-Marinaded Shrimp, Thai Chile Sauce, Crispy Onions, Wasabi Peas, and Sesame Seeds, served with Crispy Brussels Sprouts

Jumbo Buffalo Chicken Wings (6) 10

Sauces: Choice Hot, Mild, BBQ, Bourbon, Garlic Italian, Thai Chile, served with Blue Cheese and Celery

Chicken Tenders 10

Five Breaded Chicken Tenders

Mini Garlic Knots V 7

Six Knots, Garlic Herb Butter, Marinara Sauce

HOT TABLE SPECIALS

Lasagna 15

Eggplant Parmigiana 15

Specials of the Day (ask server)

Mac & Cheese 15

Add Chicken 4 • Add Shrimp 6

Baked Ziti 10/16

HANDHELDS/BURGERS

Hot sandwiches served with fries. Cold sandwiches served with chips and deli salad. Gluten Free Available.

Crispy Chicken Sandwich	17
Pickle Brined Chicken, Crisp Slaw, Pickles, Sriracha Aioli, on a Brioche roll	
Classic Burger	17
8oz Black Angus Burger, LTO, served on a Brioche Roll	
Add cheese	2
Bacon-Cheddar Cheese Burger	18
8oz Black Angus Burger, LTO, served on a Brioche Roll	
Cowboy Burger	19
Seasoned Angus Beef Patty, Pickles, Bacon, Pulled Pork, Cheddar Cheese, & BBQ Sauce on a toasted Brioche Bun	
Pulled Pork Sandwich	16
Hot Pulled Pork on Toasted Brioche Bun with Pickles and Coleslaw	
Classic Italian Parmesan Sub	15
Choice of Meatball, Chicken, or Eggplant Parmesan	

Italian Mix	16
Prosciutto, Salami, Capicola, Provolone, Lettuce, Tomatoes, Roasted Red Peppers, Housemade Sub Roll, Italian Dressing	
Turkey BLT	15
Roasted Turkey, Mayo, LTO, Bacon, and served on White Bread	
Tuna Melt	15
Tuna Salad, Swiss Cheese, Tomatoes, served on White Bread	
Vegetarian Sub v	15
Portabello Mushroom, Roasted Red Peppers, Zucchini, Onions, Lettuce, Tomato, Balsamic Reduction, served on House Made Sub Roll	
Philly Cheese Steak	17
Sliced Steak, Caramelized Onions, Sautéed Mushrooms, Cheddar	

HOME STYLE DETROIT STYLE PIZZA

BRICK OVEN, DEEP DISH PIZZA 9 1/2 X 13

Grandma's Upside Down Margherita Pizza 9-cut 23
Fresh Mozzarella, Tomato Sauce and Basil
Greek
White Garlic Aioli, Spinach, Ricotta, Kalamata Olives and Feta

Polpetti Ala Vodka	9-cut 25
Vodka Sauce, Meatballs, Mozzarella and Burrata Cheese	
Pesto & Pomodoro	9-cut 23
Fresh Tomatoes and Mozzarella topped with Pesto and Pucillo Sauce	

Add Chicken 8 • Add Shrimp 14

HOME STYLE BRICK OVEN PIZZA

INDIVIDUAL 4 CUT NEAPOLITAN • 6 CUT NEAPOLITAN

Broccoli Rabe and Sausage	4-cut 16 • 6-cut 20
White Garlic Aioli, Sweet Italian Sausage, Broccoli Rabe, Mozzarella Cheese, Parmesan Cheese	
Chicken, Bacon, Ranch	4-cut 16 • 6-cut 20
Crispy Chicken, Bacon, Mozzarella Cheese, drizzled with Ranch Dressing	
Tomato Fresca v	4-cut 14 • 6-cut 18
Pesto, Tomato, Basil, Balsamic Glaze	

Margherita v	4-cut 14 • 6-cut 19
Fresh Pucillo Sauce, Basil and Fresh Mozzarella	
Fig Jam Pizza v	4-cut 16 • 6-cut 20
White Garlic Aioli, Mozzarella Cheese, Fig Jam, Arugula, Prosciutto, Feta, topped with Balsamic Reduction	
Pucillo	4-cut 16 • 6-cut 20
Peppers, Pepperoni, Sausage, Onion, Parmesan, Pucillo Sauce and Light Mozzarella, topped with Grated Parmesan	

BUILD YOUR OWN PIZZA

Sauces: Red, Oil & Garlic, or Pesto
Toppings: Most toppings available (ask your server)
Specialty Toppings: Bacon, Chicken, Roasted Red Peppers

4-CUT	6-CUT	DETROIT (9-CUT)
13	17	23
2.50	3.25	3.75
3.50	5.00	6.00

Gluten Free Individual 14
Toppings 2.50

STROMBOLI/CALZONE

Build your own	11
Calzones made with ricotta and mozzarella. Strombolis made with mozzarella.	

Most items available, ask your server. 2 per item
Specialty Items: Bacon, Chicken, Roasted Red Peppers. 3 per item

SIDES

Side Pasta	5	Meatballs	3 each
Vegetable Medley v-VF OPTIONAL	5	Sausage	3.50 each
Daily Chef Choice Vegetables		Broccoli Rabe v-GF-VN	8
Mac & Cheese	8	Large Garlic Knot	3
Bread Stick (1) plain or garlic	3		

PRICES SUBJECT TO CHANGE

DINNER

Monday – Thursday • 4 pm – 8:30 pm

Friday & Saturday • 4 pm – 9:30 pm

GF – Gluten Free • DF – Dairy Free • V – Vegetarian • VN – Vegan

APPETIZERS

Wasabi Shrimp DF-P 18

Bacon-Wrapped Wasabi, Soy-Marinated Shrimp, Thai Chile Sauce, Crispy Onions, Wasabi Peas, and Sesame Seeds, served with Crispy Brussels Sprouts

Birria Quesadillas GF-DF OPTIONAL 18

Braised Short Rib, Mozzarella & Cheddar Cheeses in a Corn Tortilla Quesadilla with Sour Cream, Lime, Cilantro, and Birria Consomme

Mac & Cheese GF OPTIONAL-V 18

Original baked macaroni, Cheddar Cheese, Topped with Panko Bread Crumbs and Crispy Onions

Choose BBQ Mac & Cheese, or Buffalo Mac & Cheese Add 3
Add Pulled Chicken 4

Jumbo Buffalo Chicken Wings (6) 10

Sauces: Hot, Mild, BBQ, Bourbon, Garlic Italian, Thai Chile Sauce (P) Served with Blue Cheese and Celery

Calamari DF-P 19

Hand Breaded Calamari Rings & Tentacles, Fried Crispy and finished with Cherry Peppers, Parmesan, Lemon, and Balsamic Glaze. Served with Fresh Marinara

Arancini (3) 16

Sicilian-Style Arancini, Breaded, Stuffed with Beef Bolognese, Peas, Risotto, Mozzarella

Buffalo Chicken Sliders 19

Boneless Buffalo Wings served on Mini Brioche Buns with Bleu Cheese, Shredded Iceberg Lettuce, and Pickles. Choice of Mild or Hot

SOUP

Chicken Soup • Pasta Fagioli • Soup du jour 6 cup • 10 bowl

SALADS

Beets & Burrata VN-GF OPTIONAL-V 9/17

Aged Vinaigrette, Crostini

Classic Antipasti Salad GF 9/17

Spring Mix, Prosciutto, Salami, Capicola, Provolone, Seasoned Giardiniera

Strawberry Spinach Salad 9/17

Baby Spinach, Spring Mix tossed with fresh Strawberries, Feta, and Red Onion in a Strawberry Vinaigrette

Wild Mushroom Risotto GF-V 15

Creamy risotto with garlic, shallots, wild mushroom medley topped with crispy enoki mushrooms

Potato Crusted Scallops DF-GF 24

Fresh Sea Scallops with a Potato Flake Crust, Bacon Tomato Jam, and Mixed Greens

Meatballs Al Forno 13

3 Housemade Meatballs, broiled, with Ricotta Sopraffina and Mozzarella, served with Crostini

Mussels en Brodo 19

Mussels and Roasted Heirloom Tomatoes in a rich savory broth mounted with Butter and served with Crostini

Charcuterie Board GF OPTIONAL 23

Chef's Selection of Assorted Meats, Cheeses, Crostini and Pantry Items

Bruschetta V 15

Housemade Bruschetta, Crostini, topped with Fresh Mozzarella, Fig Balsamic Glaze, and Fresh Basil

Short Rib Sliders (3) 19

Braised Short Rib, Crisp Cucumber and Pepper Slaw, Brioche Roll, Sriracha Aioli

Dozen Steamed Clams GF OPTIONAL 19

Garlic, Shallot, White Wine, Lemon, Garlic Bread Crostini

Calabrian Shrimp 19

Sautéed Shrimp, Cherry Peppers, and Roasted Tomatoes, served in a Creamy Mildly-Spiced Tomato Sauce

Add Chicken 6 • Add Shrimp 8 • Add Steak 18 • Add Salmon 12

PRICES SUBJECT TO CHANGE

ENTRÉES

All Pasta is Fresh. Gluten Free Available.

Short Rib Ragout	30
Fresh Pappardelle Pasta, Braised Short Rib, House Ragù	
Steak Churrasco GF-DF	39
Hand Cut NY Strip Steak seasoned with Adobo and served with Red Potato Tostones, Vegetable Medley, and House Chimichurri	
Brick Chicken GF	30
Crispy Half Chicken served over Mashed Potatoes, Crispy Brussels Sprouts, Chicken Demi	
Rack of Lamb	42
Pan roasted lamb rack with yellow rice, sweet pea and mint puree, glazed rainbow carrots and toum garlic sauce	
Fettucine Alfredo	25
Fresh Fettucine in a traditional Alfredo Sauce, served with choice of protein: Chicken 32, Shrimp 33, Salmon 34. Add Burrata Cheese 5	
Tre Mer li v	26
Eggplant, Roasted Grape Tomato, Mushroom, Fresh Mozzarella, Basil, in a Light Tomato Sauce served over Penne, served with choice of protein: Chicken 32, Shrimp 33, Salmon 34. Add Burrata Cheese 5	
Penne Alla Vodka v	24
Fresh House-Made Marinara, Vodka, Cream, Basil, Parmesan, served with choice of protein: Chicken 32, Shrimp 33, Salmon 34. Add Burrata Cheese 5	
Lasagna	25
Layered with Ricotta, Mozzarella, Seasoned Ground Beef, Parmesan Cheese, and topped with Housemade Marinara	

Seafood Cioppino	35
San Francisco Style Seafood Stew with Clams, Mussels, Scallops, Shrimp in a zesty Tomato based broth. Add Linguine 5	
Salmon Risotto GF	36
Seared Salmon, Creamy Risotto, Blistered Tomatoes, Herbs, Parmesan	
Lemon Herb Panko Baked Haddock	31
Mashed Potatoes, Vegetable Medley, Lemon, and Caper Beurre Blanc	
Calabrian Shrimp	29
Sautéed Shrimp, Cherry Peppers, and Roasted Tomatoes, served in a Creamy Mildly-Spiced Tomato Sauce over Spaghetti	
Linguine with White Clam Sauce DF-GF OPTIONAL	28
Garlic, Shallot, White Wine Sauce, Lemon, Chopped Parsley, Whole and Chopped Clams	
Classic Parmigiana Dinners	25
Choice of: Chicken, Eggplant, Meatball, served with Pasta	
Spaghetti Squash V-DF-VN-GF OPTIONAL	25
Topped with Sautéed Spinach, Roasted Tomatoes, and Garbanzo Beans in a White Wine Sauce	
Salmon over Spaghetti Squash DF-GF OPTIONAL	36
Seared Salmon with a Citrus Honey Glaze, topped with Sautéed Spinach, Roasted Tomatoes, and Garbanzo Beans	

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Fresh Mozzarella, Tomato Sauce and Basil	
Greek 9-cut 23	Pesto & Pomodoro 9-cut 23
White Garlic Aioli, Spinach, Ricotta, Kalamata Olives and Feta	
Add Chicken 8 • Add Shrimp 14	

HOME STYLE BRICK OVEN PIZZA

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Chicken, Bacon, Ranch 4-cut 16 • 6-cut 20	Fig Jam Pizza v 4-cut 16 • 6-cut 20
Crispy Chicken, Bacon, Mozzarella Cheese, drizzled with Ranch Dressing	
Tomato Fresca v 4-cut 14 • 6-cut 18	Pucillo 4-cut 16 • 6-cut 20
Pesto, Tomato, Basil, Balsamic Glaze	

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**Gluten Free Individual 14
Toppings 2.50**

SIDES

Crispy Brussels Sprouts GF-DF-V 7	Vegetable Medley V-VN OPTIONAL 6
Balsamic Reduction	
Creamy Risotto GF-VG OPTIONAL 8	Mashed Potatoes 6
Garlic, Shallots, White Wine, Parmesan Cheese, Cream	
Wild Mushroom Risotto GF-V 8/11	Broccoli Rabe V-VN-GF 9
Creamy risotto with garlic, shallots, wild mushroom medley topped with crispy enoki mushrooms	
Side Pasta 6	Rainbow Glazed Baby Carrots GF-DF-V-VN 9
Choice of Pasta served in Marinara	

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