

# The Refinery



## COLD STUZZI

### COLD SNACKS AND SMALL PLATES

MIXED MARINATED OLIVES 5 ITALIAN GIGANTE BEANS 5

ROASTED RED PEPPERS Mozzarella Pearls, Vinegar, basil 5

KRISTEN'S FRESH FOCACCIA Whipped Ricotta + Honey, Castelvetro Tapenade, Aged Balsamico + EVOO 8

THE REFINERY HUMMUS Veggies + Focaccia, Chickpeas & Paprika 8

ROASTED EGGPLANT DIP Veggies + Focaccia, Aged Balsamic, Pomegranate 8

BROOKLYN BURRATA Blistered Cherry Tomato, Basil Pesto 14

ITALIAN MEAT & CHEESE BOARD - CHEF'S SELECTION Mixed Olives, Gigante Beans, Our Spicy Giardiniera 15/28

CHILLED SHRIMP ~ PUTTANESCA FLAVORS Tomato Bruschetta, White Anchovy, Capers, EVOO 15

SICILIAN SEAFOOD SALAD "POLPO" Octopus, Calamari, Celery, Olives, Lemon 15

YELLOWFIN TUNA CRUDO Green Apple + Fennel, Castelvetro Tapenade 16

### INSALATE - SALADS

CLASSIC CAESAR Romaine, 2 year Reggiano Cheese 12

ITALIAN CHOP CHOP SALAD Antipasto Style Salad 12

HEIRLOOM TOMATO SALAD Cucumber, Red Onion, Goat Cheese + Italian Oregano 13

ROASTED BEETS & GRAINS Lancaster Beets, Quinoa, Lemon Yogurt, Citrus, Pistachio, Parsley 12

## HOT STUZZI

### HOT SNACKS AND SMALL PLATES

NONNA'S MEATBALLS Whipped Ricotta, Torn Basil 12

CRISPY FRIED LONG STEM ARTICHOKE Lemon Aioli, Reggiano Cheese, Sea Salt 12

BBQ HEIRLOOM CARROTS Whipped Mascarpone, Harissa Chili Paste, Carrot Top Pesto 14

1 POUND PEI MUSSELS Steamed in Sauvignon Blanc, Garlic, Shallots, and Kristen's Focaccia Bread 15

GRILLED SPANISH OCTOPUS Salsa Verde, Confit Potatoes, Crispy Chickpeas 17

WHOLE STUFFED SQUID Cooked over Charcoal, Chorizo + Spinach Stuffing, Tomato Bruschetta 17

## VENETIAN PIZZETTES

### 9" SHARE STYLE PIZZAS

ADD ON'S - 1.50 EACH | ANCHOVY, MUSHROOM, PEPPERONI, FRIED EGG

MARGHERITA Pittston Tomatoes, Mozzarella, Basil 13

BASIL PESTO Pistachio, Burrata, EVOO 14

ARTICHOKE Truffle Cream, Prosciutto, Alfalfa Sprout 14

### PASTA FRESCA - HOUSE MADE PASTA

TAGLIOLINI CACIO E PEPE Guanciale, Black Pepper, Reggiano 24

MEZZE PENNE Calabrian Sausage, Tomato Blush, Burrata 25

PINWHEEL LASAGNA Bolognese, Besciamella, Torn Basil 26

MALLOREDDUS Super Green Basil Pesto, Burrata, Pine Nuts 22

TROFIE PASTA Alla Vodka, Scallop, Shrimp, Blue Crab 28

PUMPKIN AGNOLOTTI Goat Cheese, Sage, Hazelnut, Grape Must 25

VEAL OSSO BUCO RAVIOLI Tuscan Kale, Red Wine Demi 28

SPAGHETTI & MEATBALLS Sunday Sauce, Kristen's Focaccia 24

### ENTRATE - MAINS

CHARCOAL GRILLED BRANZINO Lemon Cous Cous, Italian Salsa Verde, Lemon + Sea Salt 29

SWORDFISH LOIN "Amatriciana Sauce" Guanciale, Tomatoes, Calabrian Chili, Steamed Mussels 30

CAST IRON CHICKEN Creamy Polenta, Roast Mushrooms, Spinach, Bacon - Chicken Jus 30

PORK BELLY PORCHETTA Roast Brussel Sprouts, Apple + Honey Mostarda 34

BRAISED BEEF SHORTRIB Buttery Mashed Potato, Tuscan Kale, Peppercorn Sauce, Crispy Shallot Gremolata 38

28 DAY AGED N.Y. STRIP Potato Terrine, Porcini Mushroom Crema, Beef Fat Cipolini Onions, Barolo Wine Sauce 42

PARMIGIANA'S ~ WHOLE EGGPLANT 22, CHICKEN 24, OR VEAL CHOP 30  
With Side Spaghetti & Sunday Sauce - ADD MEATBALLS - 6

### CONTORNI - SIDES

CRISPY CALABRIAN POTATOES Pimento Cheese Dip 9

GRANDMA'S GREEN BEAN SALAD Red Onion, Mozz Pearls, Oil + Vinegar 9

ITALIAN RATATOUILLE Goat Cheese, Basil Pesto 9

### A TASTE OF THE REFINERY

Allow The Kitchen to Select a Multi - Course, Tasting Menu. \$75 Per Guest  
- Whole Table Must Participate. Bev Pairing Available upon request.

Chefs Chad + Kristen Gelso

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies, card processing fees) we've added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose. \*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

# THE REFINERY

## CLASSIC COCKTAILS

**L'AMERICANO 12**  
Vermouth Rosso, Campari, Italian Soda

**THE MARTINI 12**  
Parm Washed Gin, Carpano Vermouth,  
Olive Bitters

**BARREL AGED NEGRONI 14**  
The Classic, Aged in Our Oak Barrels

 **PAPER PLANE 14**  
Bourbon, Amaro Nonino, Lemon

**SMOKED OLD FASHIONED 15**  
Bourbon, Barolo Syrup, Orange

## SEASONAL COCKTAILS

**MULBERRY SPRITZ 12**  
Pittston Mulberry Sorbet + Prosecco

**SICILIAN SANGRIA 12**  
Iced Chianti, Blood Orange, Orange Bitters

**ITALIAN GARDEN 14**  
Cucumber Infused Vodka, Italian Honey, Basil

**GIN & MARMELLATA 14**  
Summer Cherries, Hendrick's Gin, Citrus Jam

**PESCA BIANCA 15**  
Bourbon, White Peach, Black Tea, Cherry Stem  
Syrup + Amaro

## SENZA ~ ZERO PROOF

**ALL SOFT DRINKS 3**

**28 OZ SARATOGA STILL WATER 5**

**PELLEGRINO SPARKLING WATER 6**

**SPARKLING ITALIAN SODAS 7**  
Limonata OR Aranciata

**ABRUSTO FIZZ 7**  
Summer Cherry & Basil Shrub, Italian Soda

**AMALFI COOLER 7**  
Lyre's Orange Cordial, Bergamot,  
Italian Lemon Soda

## VINO AL BICCHIERE ITALIAN WINES BY THE GLASS

### WINES FROM NORTH ITALY

THE NORTH OF ITALY CONSISTING OF SEVEN REGIONS, IS A COOLER CLIMATE, DUE TO GALACIAL MOVEMENT, THE SOILS ARE COMPACT. YIELDING MORE ELEGANT AND STRUCTURED WINES

#### BIANCHI - WHITE

**PINOT GRIGIO** Ca' Del Sarto, Venezia, 2021 9/32

**FAVORITA LANGHE** Tenuta Larama, Piedmont, 2022 10/36  
The Sauv Blanc of Italy

#### ROSSO - RED

**NEBBIOLO LANGHE** Borgo Lame, Piedmont, 2021 10/36

**BARBERA D'ASTI** Guido Berta, Piedmont, 2021 13/48

### WINES FROM CENTRAL ITALY

THE CLAY SOILS, ROLLING HILLS, AND LUSH GREENERY OF THE SEVEN CENTRAL REGIONS CREATE FAMOUS DRY AND EARTHY WINES SUCH AS CHIANTI'S AND SUPER TUSCANS

#### BIANCHI - WHITE

**VERMENTINO** Argiolas, Sardinia, 2022 10/36

#### ROSSO - RED

**CHIANTI** Badia al Colle, Tuscany, 2023 10/36

**CHIANTI CLASSICO** San Jacopo, Tuscany, 2022 13/48

**SUPER TUSCAN** San Felice, Sangiovese.Cab.Merlot. 2022 14/52

### WINES FROM SOUTHERN ITALY

RICH AND RIPE BECAUSE OF THE TROPIC WEATHER AND VOLCANIC SOIL, IT IS HERE THAT THERE IS AN ABUNDANCE OF HISTORY IN WINEMAKING. WINES HAVE AN INCREDIBLE NATURAL SALINITY THAT COMES FROM THE REGION.

#### BIANCHI - WHITE

**PECORINO** Spinelli, Abruzzo, 2022 9/32

**GRECO BIANCO** Librandi, Calabria, 2022 11/40

#### ROSSO - RED

**PRIMITIVO** Magnifico, Puglia, 2019 13/48  
The Zinfandel of Italy

**AGLIANICO** Rocca Del Dragone, Campania, 2021 12/44

### OTHER MUST HAVE GRAPES

**PROSECCO** Sparkling, Glera, Nino Ardevi, Veneto 9/32

**CHARDONNAY** Alias Wines, California, 2022 10/36

**ROSE** Spinelli, Rosato, Abruzzo, 2022 9/32

**PINOT NOIR** Seance, Cali, 2022 9/32

**CABERNET SAUVIGNON** The Auctioneer, Napa Valley, 2021 56

### BY THE BOTTLE ONLY

**SUPER TUSCAN** Rocca Di Frassinello "Le Sughere". 2020 55

**BAROLO LECINQUEVIGNE** Nebbiolo, Piedmont, 2020 72

**AMARONE DELLA VALPOLICELLA** Corvina, Veneto 2017 78

## BIRRA - BEER

**PERONI NASTRO AZZURRO 5**

**BELLS TWO HEARTED IPA 6**

**SBC SPICED APPLE CRISP 6**

**CRABBIES GINGER BEER 6**

**BIRRA MORETTI L'AUTENTICA 5**

**SOUTHERN TIER HARVEST ALE 6**

**SIERRA NEVADA PALE ALE 6**

**MILLER LITE, PILSNER 4**

WED-THURS 4PM-9PM : FRI-SAT 5PM-10PM  
SUNDAY BRUNCH 9:30AM-3PM (COMING SOON)

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THEREFINERYAT350.COM

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