

Dolce Menu

MILK CHOCOLATE BUDINO \$ 10

-butterscotch, hazelnuts, whipped creme fraiche

OLIVE OIL CAKE \$ 10

-whipped sesame cream, honeycomb candy

CHEESECAKE TART \$ 9

-strawberry rhubarb, hibiscus, mint

APPLE MILLEFOGLIE \$ 9

"thousand layers"

-cinnamon roasted apple, apple cider caramel

HOUSE SPUN GELATO \$ 5

& SORBETTO *"by the scoop"*

-seasonal selections

Chef Kristen & Chad Gelso
350 Kennedy Blvd. Pittston, PA 18640
www.therefineryat350.com
Follow @the.refinery350

Wed - Thurs 4PM-9PM
Fri - Sat 5PM-10PM
Phone : 570-299-5032

Dopo Cena

C A F F È

Coffee \$4.00

Espresso \$4.50

Latte / Cappuccino \$6.00

Affogato \$8.00

- gelato "drowned" in espresso

T È \$6.00

Earl Gray

Mint

Chamomile

Green Tea

B E R R E T T O D A N O T T E \$14.00

MARTINI DOLCE VITA

- rum, pistachio orgeat, cacao

ESPRESSO MARTINI

- vodka, vanilla, espresso

V I N O & D I G E S T I V O

LIMONCELLO

\$8.00

MOSCATO D'ASTI Marengo, Piedmont 2023

\$9.00

BRACHETTO D'ACQUI Pineto, Piedmont 2023

-Red Sparkling Moscato-

\$9.00

VERMOUTH Regina Rosso, Piedmont

\$10.00

AMARO Caffo, Calabria

\$11.00

AMARO Nardini, Veneto

\$12.00

ICE WINE Lamoreaux Landing, Finger Lakes 2021

\$13.00

VIN SANTO del Chianti Rufina, Tuscany 2016

\$14.00

Digestivo the Italian cure for over eating*
