

# 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

#### THE REFINERY HUMMUS

Veggies + Italian Bread, Chickpeas & Paprika 8

#### ROASTED EGGPLANT DIP

Veggies + Italian Bread, Aged Balsamic, Pomegranate 8

KRISTEN'S FRESH FOCACCIA Whipped Ricotta + Honey,  
Castelvetrano Tapenade, Aged Balsamico + EVOO 9

BURRATA CHEESE 24 Month Parma Prosciutto, Focaccia 14

#### ITALIAN MEAT & CHEESE BOARD - CHEF'S SELECTION

Mixed Olives, Gigante Beans, Our Spicy Giardiniera 15/28

#### SHRIMP COCKTAIL ~ PUTTANESCA FLAVORS

Tomato Bruschetta, White Anchovy, Capers, EVOO 15

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

YELLOWFIN TUNA CRUDO Sorrento Lemon Vinaigrette,  
Tangerine, Sicilian Olio Verde 16

## INSALATE - SALADS

CLASSIC CAESAR Romaine, 2 year Reggiano Cheese 12

ITALIAN CHOP CHOP SALAD Antipasto Style Salad 12

GREEN SALAD Spring Lettuces & Vegetables, Green Goddess  
Dressing, Reggiano Cheese 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 and  
Green Peppercorn, Served With Italian 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

PEPPERONI Burrata, Calabrian Chili, Honey + Oregano 14

ARTICHOKE Truffle Cream, Prosciutto, Reggiano Cheese 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

MUSHROOM CAPPELLACCI Parmesan Fonduta, Hazelnut, Truffle 26

VEAL OSSO BUCO RAVIOLI Tuscan Kale, Red Wine Demi 28

TROFIE PASTA Alla Vodka, Scallop, Shrimp, Blue Crab 29

SPAGHETTI & MEATBALLS Sunday Sauce, Reggiano Cheese 24

## ENTRATE - MAINS

CHARCOAL GRILLED BRANZINO Lemon Cous Cous  
Italian Salsa Verde + Sea Salt 32

WILD STRIPED BASS Middle Neck Clams & Potatoes  
Francaise Sauce, Sicilian Oregano 36

CAST IRON 1/2 CHICKEN Creamy Polenta  
Roast Mushrooms & Spinach with Bacon - Chicken Jus 32

PORK BELLY PORCHETTA Roast Brussel Sprouts  
Caramelized Honey Mostarda + Apples 35

BRAISED BEEF SHORTRIB Buttery Mashed Potato  
Tuscan Kale, Peppercorn Sauce, Crispy Shallot Gremolata 40

28 DAY AGED N.Y. STRIP Potato Terrine, Porcini Mushroom Crema  
Balsamic Onions, Barolo Red Wine Sauce 44

PARMIGIANA'S ~ WHOLE EGGPLANT 22, CHICKEN 24, OR VEAL CHOP 29  
With Side Spaghetti & Sunday Sauce - ADD MEATBALLS - 6

## CONTORNI - SIDES

CRISPY CALABRIAN POTATOES Pimento Cheese Dip 9

GRILLED ITALIAN SAUSAGE Peppers & Onions, Red Sauce 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

## FEATURED COCKTAILS

<b>FUMO ITALIANO 15</b> Mezcal, Amaro, Chocolate, Rosemary Smoke
<b>BARREL AGED BOULEVARDIER 15</b> Buffalo Trace, Campari, Dolin Vermouth
<b>CAESARINO MARTINI 16</b> Gin, Dry Vermouth, Cocchi Americano
<b>MANHATTAN DI GRAPPA 16</b> Port Barrel Aged Grappa, Carpano Antica, Angostura
<b>SMOKED OLD FASHIONED 16</b> Bourbon, Barolo Syrup, Orange

## SEASONAL COCKTAILS

<b>SANGRIA BIANCA 12</b> White Wine, Red Berries, Orange Curacao
<b>PETALS 14</b> Vodka, Rose Syrup, Cappelletti, Lemon
<b>VENETIAN DREAM 14</b> Passionfruit, Vanilla Vodka, Prosecco
<b>ITALIAN GARDEN 14</b> Gin, Italicus, Basil, Cucumber, Club Soda
<b>RHUBARBARITA 14</b> Blanco Tequila, Rhubarb, Basil, Citrus

## SENZA ~ ZERO PROOF

<b>GALVANINA ITALIAN SODAS 8</b> Blood Orange, Lemon, Chinotto
<b>GINGER GRANATA 10</b> Pomegranate Shrub, Ginger Beer, Citrus
<b>FRIZZANTE D'UVA 10</b> Concord Grape & Fig Leaf Kombucha, Wildflower Honey syrup
<b>TUSCAN SUNSET 11</b> Lavender Syrup, Lemon, Simple
<b>BERRY BREEZE 11</b> Mixed Berries, Basil, Club 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

<b>PINOT GRIGIO</b> Ca' Del Sarto, Venezia, 2021	9/32
<b>FAVORITA LANGHE</b> Tenuta Larama, Piedmont, 2022 The Sauv Blanc of Italy	10/36
<b>PROSECCO</b> Sparkling, Glera, Nino Ardevi, Veneto	11/40
<b>ROSSO - RED</b>	
<b>NEBBIOLO LANGHE</b> Borgo Lame, Piedmont, 2021	10/36
<b>BARBERA D'ASTI</b> 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

<b>VERMENTINO</b> Argiolas, Sardinia, 2022	10/36
<b>ROSSO - RED</b>	
<b>MONTEPULCIANO</b> Cantina Valle Tritana, Abruzzo, 2022	10/36
<b>CHIANTI CLASSICO</b> San Jacopo, Tuscany, 2022	13/48
<b>SUPER TUSCAN</b> Twenty Rows, Napa, 2021	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

<b>PECORINO</b> Spinelli, Abruzzo, 2022	9/32
<b>BIANCO</b> Librandi, Calabria, 2022	11/40
<b>ROSSO - RED</b>	
<b>NEGROAMARO</b> Contrade, Puglia, 2022	10/36
<b>PRIMITIVO</b> Senza, Puglia, 2022 The Zinfandel of Italy	13/48

### OTHER MUST HAVE GRAPES

<b>CHARDONNAY</b> Deloach Heritage, California, 2022	10/36
<b>PINOT NOIR</b> Toad Hallow, California, 2022	14/52
<b>CABERNET SAUVIGNON</b> The Auctioneer, Napa Valley, 2021	16/60

### BY THE BOTTLE ONLY

<b>CARMENERE MERLOT</b> Inama, Veneto, 2021	50
<b>BAROLO LECINQUEVIGNE</b> Nebbiolo, Piedmont, 2020	72
<b>AMARONE DELLA VALPOLICELLA</b> Corvina, Veneto 2017	78
<b>SUPER TUSCAN</b> San Felice, Sangiovese.Cab.Merlot. 2022	80
<b>BARBARESCO</b> Nebbiolo, Piedmont, 2020	110
<b>BAROLO BADARINA</b> Nebbiolo, Piedmont, 2020	125
<b>BRUNELLO DI MONTALCINO</b> Sangiovese, Tuscany, 2018	130

## BIRRA - BEER

<b>PERONI NASTRO AZZURRO 6</b>	<b>BELLS TWO HEARTED IPA 6</b>	<b>HEINEKEN LIGHT 6</b>	<b>CRABBIES GINGER BEER 6</b>
<b>BIRRA MORETTI L'AUTENTICA 6</b>	<b>WALLYCHLAUS BOCK 9</b>	<b>SIERRA NEVADA PALE ALE 6</b>	<b>MILLER LITE 5</b>

WED-THURS 4PM-9PM  
FRI-SAT 5PM-10PM

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THEREFINERYAT350.COM

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