

# 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  
Cacio E Pepe Butter, 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

SICILIAN SEAFOOD SALAD "POLPO" Octopus, Calamari,  
Celery, Olives, Lemon 14

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

PACIFIC HALIBUT CRUDO Cucumber, Serrano Chili & Mint  
Spring Italian Crazy Water, Black Lava Salt 16

## INSALATE - SALADS

CLASSIC CAESAR Romaine, 2 year Reggiano Cheese 12

ITALIAN CHOP CHOP SALAD Antipasto Style Salad 12

BEET SALAD Winter Citrus, Goat Cheese & Parsley  
Pistachio Condimento + Aged Balsamico 13

GREEN SALAD Spring Lettuces & Vegetables, Green  
Goddess Dressing, Reggiano Cheese 13

## HOT STUZZI

### HOT SNACKS AND SMALL PLATES

NONNA'S MEATBALLS Whipped Ricotta, Torn Basil 12

CRISPY FRIED LONG STEM ARTICHOKES  
Lemon Aioli, Reggiano Cheese, Sea Salt 13

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 16

ITALIAN BAKED CLAMS Pepperoni + Spinach Stuffing  
Fresh Oregano, Lemon Butter Sauce 16

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

## VENETIAN PIZZETTES

### 9" SHARE STYLE PIZZAS

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

MARGHERITA Pittston Tomatoes, Mozzarella, Basil 14

PEPPERONI Burrata, Calabrian Chili, Honey + Oregano 15

TARTUFO Truffle Cream, Mushroom, Whipped Ricotta 16

### PASTA FRESCA - HOUSE MADE PASTA

SPAGHETTI & MEATBALLS Sunday Sauce, Reggiano Cheese 24

TAGLIOLINI CACIO E PEPE Guanciale, Black Pepper, Reggiano 24

TRUFFLE CAMELLE Artichoke & Ricotta Filled Pasta  
English Peas + Preserved Lemon 26

MEZZE PENNE Calabrian Sausage, Tomato Blush, Burrata 26

PINWHEEL LASAGNA Bolognese, Besciamella, Torn Basil 26

VEAL OSSO BUCO RAVIOLI Tuscan Kale, Red Wine Demi 28

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

HAND CUT PAPPARDELLE Spring Lamb Ragù  
Whipped Ricotta & Mint 29

### ENTRATE - MAINS

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

ATLANTIC HALIBUT Middle Neck Clams & Potatoes  
Francaise Sauce, Sicilian Oregano 36

CAST IRON 1/2 CHICKEN Creamy Truffle Polenta  
Roasted Mushrooms & Spinach, Bacon + Sherry Chicken Jus 33

ROAST VEAL LOIN Grilled Broccolini Caesar  
Calabrian Chili, Focaccia Crouton & Veal Jus 36

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

### CONTORNI - SIDES

CRISPY CALABRIAN POTATOES Whipped Pimento Cheese Dip 9

EGGPLANT AGRODOLCE Sweet & Sour Roasted Eggplant, Fresno Chili, Pine  
Nuts, Raisins and Mint 9

### A TASTE OF THE REFINERY

Allow The Kitchen to Select a Multi - Course, Tasting Menu \$95 Per Guest  
Whole Table Must Participate. Bev Pairing Available upon request.

Chefs Chad + Kristen Gelso

3% surcharge will be added to all checks paid with credit card. This is done to cover the credit card transaction fees. Both the Cash Price and Card Price option will be presented on all checks. We do this in lieu of increased menu prices.  
\*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

## SEASONAL COCKTAILS

### **SANGRIA BIANCA 12**

Raspberry, Orange, Peach

### **POMPELMO PICCANTE 14**

Tequila, Grapefruit, Smoked Salt, Chili

### **STRAWBERRY HIGHBALL 14**

Tequila, Strawberry, Almond Orgeat

### **GARDEN PARTY 15**

Vodka, Cucumber, Dill, Thyme

### **PERA GROVE 16**

Vodka, Bartlett Pear, Elderflower Foam

## CLASSIC COCKTAILS

### **PENICILLIN 14**

Scotch, Lemon, Ginger, Honey

### **PEPERONCINITINI 15**

Vodka, Fresno Chili, Sicilian Olive Oil

### **ITALIAN AVIATOR 16**

Bourbon, Aperol, Amaro, Lemon

### **SMOKED OLD FASHIONED 16**

Bourbon, Barolo Syrup, Orange

### **CLOVER CLUB 15**

Old Tom Gin, Raspberry, Lemon

## SENZA ~ ZERO PROOF

### **GALVANINA ITALIAN SODAS 8**

Blood Orange, Lemon, Chinotto

### **GINGER GRANATA 10**

Pomegranate Shrub, Ginger Beer, Citrus

### **ZENZERO 10**

Grapefruit, Fresh Ginger, Lime

### **TUSCAN SUNSET 11**

Lavender Syrup, Lemon, Soda

### **SAGGIO VERDE 11**

Cucumber, Celery, Sage, Lime

## 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** Casa Lunardi, Venezie, 2023 12/42

**FAVORITA** Terribianca, Piedmont, 2024 13/48  
*The Sauv Blanc of Italy*

**PROSECCO** Sparkling, Glera, Nino Ardevi, Veneto 11/40

#### ROSSO - RED

**NEBBIOLO** Povero, Piedmont, 2023 12/42

**BARBERA D'ASTI** Guido Berta, Piedmont, 2023 14/52

### 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, 2024 14/52

#### ROSE - BLUSH

**NEGROAMARO** Cantine Leuci, Puglia, 2024 12/42

#### ROSSO - RED

**MONTEPULCIANO** Vigneti Radica, Abruzzo, 2023 13/48

**CHIANTI CLASSICO** Rocco, Tuscany, 2019 15/56

**SUPER TUSCAN** Bruni Poggio, Tuscany, 2023 15/56

### 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

**CATARATTO BLEND** Purato, Sicily, 2024 11/40

**GRECO BIANCO** Segno Librandi, Calabria, 2024 12/42

#### ROSSO - RED

**PRIMITIVO** Leuci, Puglia, 2022 13/48  
*The Zinfandel of Italy*

**NERELLO MASCALESE**, Villarini, Sicily, 2023 12/42

### OTHER MUST HAVE GRAPES

A SELECTION OF NOTEWORTHY VARIETALS BEYOND THE CLASSICS, CHOSEN FOR BALANCE, CHARACTER, AND VERSATILITY AT THE TABLE FEATURING FAMILIAR VARIETALS PRESENTED WITH GREATER DETAIL

**REISLING** Castelfeder, "Rebel", Germany, 2024 14/52

**PINOT NOIR** Toad Hallow, California, 2024 14/52

**CABERNET SAUVIGNON** The Huntsman, Columbia Valley, 2023 16/60

**CHARDONNAY** Deloach Heritage, California, 2024 11/40

### BY THE BOTTLE ONLY

**VIEW OUR BOTTLE LIST + CHAT WITH OUR WINE SPECIALIST**

## BIRRA - BEER

**PERONI NASTRO AZZURRO 6**

**BELLS TWO HEARTED IPA 7**

**HEINEKEN LIGHT 6**

**BRACE'S HARD CIDER 8**

**BIRRA MORETTI L'AUTENTICA 7**

**BROOKLYN BROWN ALE 6**

**SIERRA NEVADA PALE ALE 7**

**MILLER LITE 5**

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

350 KENNEDY BLVD. PITTSBURGH PA 15201  
THEREFINERYAT350.COM

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# Dolce Menu

## MILK CHOCOLATE BUDINO \$ 10

*-butterscotch, hazelnuts, whipped creme fraiche*

## OLIVE OIL CAKE \$ 10

*-passionfruit mousse, black sesame*

## BOMBOLONI \$ 10

*-fried donuts, vanilla custard, strawberry & rhubarb*

## APRICOT TART \$ 10

*-pistachio frangipane, brûléed apricot*

## HOUSE SPUN GELATO \$ 5

**& SORBETTO** *“by the scoop”*

*-seasonal selections*

Chef Kristen & Chad Gelso  
350 Kennedy Blvd. Pittston, PA 18640  
[www.therefineryat350.com](http://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

### DOLCE VITA

- Vanilla Vodka, Frangelico, Disaronno, Baileys, Chocolate

### ESPRESSO MARTINI

- Vodka, Vanilla, Espresso

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

### HOUSEMADE LIMONCELLO

\$8.00

### HOUSEMADE GRAPEFRUITCELLO

\$8.00

MOSCATO D'ASTI Terrebianca, Piedmont 2023

\$11.00

BRACHETTO D'ACQUI Cocchi, Piedmont 2023

\$12.00

ICE WINE Lamoreaux Landing, Finger Lakes 2021

\$13.00

VIN SANTO del Chianti Rufina, Tuscany 2016

\$14.00

ROMANA SAMBUCA White / Black

\$9.00

### VERMOUTH & AMARO

Ask your server about our rotating selection of Amari

*Digestivo\* the Italian cure for over eating*

