

The Refinery



C O L D S T U Z Z I

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

I N S A L A T E - S A L A D S

CLASSIC CAESAR Romaine, 2 year Reggiano Cheese 13

ITALIAN CHOP CHOP SALAD Antipasto Style Salad 13

RED AND GOLDEN BEET SALAD Lemon Yogurt
Sicilian Pistachio, Orange & Parsley 14

FALL KALE AND GRAIN SALAD Braces Orchard Apples
Farro & Red Quinoa, Apple Cider Vinaigrette 14

H O T S T U Z Z I

HOT SNACKS AND SMALL PLATES

NONNA’S MEATBALLS Whipped Ricotta, Torn Basil 12

CRISPY FRIED LONG STEM ARTICHOKEs
Lemon Aioli, Reggiano Cheese, Sea Salt 14

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

PROSCIUTTO & CHEESE CROCCHETTES Potato, Pecorino
Provolone, Sliced Prosciutto & Italian Hot Honey 15

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

1 POUND PEI MUSSELS Steamed in Sauvignon Blanc and
Green Peppercorn, Served With Italian Bread 16

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

V E N E T I A N P I Z Z E T T E S

9" SHARE STYLE PIZZAS

ADD ON’S - 1.50 EACH I ANCHOVY, MUSHROOM, PEPPERONI, FRIED EGG

MARGHERITA Pittston Tomatoes, Mozzarella, Basil 14

PEPPERONI Burrata, Calabrian Chili, Honey + Oregano 15

TARTUFO Truffle Cream, Mushroom, Ricotta + Reggiano 16

P A S T A F R E S C A - H O U S E M A D E P A S T A

SPAGHETTI & MEATBALLS Sunday Sauce, Reggiano Cheese 24

TAGLIOLINI CACIO E PEPE Guanciale, Black Pepper, Reggiano 25

MEZZE PENNE Calabrian Sausage, Tomato Blush, Burrata 26

PINWHEEL LASAGNA Bolognese, Besciamella, Torn Basil 26

PUMPKIN AGNOLOTTI Roasted HoneyNut Squash
Goat Cheese, Amaretti Cookie Crumble 28

VEAL OSSO BUCO RAVIOLI Tuscan Kale, Red Wine Demi 28

HAND CUT PAPPARDELLE Braised Lamb Ragu
Whipped Ricotta & Mint 29

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

E N T R A T E - M A I N S

CHARCOAL GRILLED BRANZINO Lemon Cous Cous
Italian Salsa Verde + Sea Salt 34

SWORDFISH MILANESE Tzatziki, Cucumber, Capers & Lemon 35

CHARCOAL GRILLED 1/2 CHICKEN Lemon + Oregano Marinade,
Grilled Summer Squash, Zucchini, and Tomatoes, Basil Pesto Mayo 35

ROAST PORK LOIN Pancetta Wrapped
Broccolini Caesar, 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 26, OR VEAL CHOP 30
With Side Spaghetti & Sunday Sauce - ADD MEATBALLS - 6

C O N T O R N I - S I D E S

CRISPY CALABRIAN POTATOES Whipped Pimento Cheese Dip 9

SAUSAGE AND PEPPERS Charcoal Grilled Esposito’s Sweet Italian Sausage 9

A T A S T E O F T H E R E F I N E R Y

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 ROSSO 12**
Concord, Fig, Orange, Warming Spices
- POMPELMO PICCANTE 14**
Tequila, Grapefruit, Smoked Salt, Chili
- IL FICHI 14**
Dried Mission Fig, Figenza, Cardamaro
- CONCORDIA 14**
Vodka, Concord, Lime, Sage
- PERA GROVE 16**
Vodka, Bartlett Pear, Elderflower Foam

CLASSIC COCKTAILS

- APPLE MARTINI 14**
Vodka, Schönauer & Berentzen Schnapps, Apple
- PEPPERONCINITINI 15**
Vodka, Fresno Chili, Sicilian Olive Oil
- ITALIAN AVIATOR 16**
Bourbon, Aperol, Amaro, Lemon
- SMOKED OLD FASHIONED 16**
Bourbon, Barolo Syrup, Orange
- CORPSE REVIVER #2 15**
Old Tom Gin, Lillet, Lemon, Cointreau



SENZA ~ ZERO PROOF

- GALVANINA ITALIAN SODAS 8**
Inquire About Our Rotating Flavors
- 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 A L B I C C H I E R E I T A L I A N W I N E S B Y T H E G L A S S

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 BLEND** Massimo Rivetti, Langhe, 2025 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
- PECORINO** Cantina Tollo, Abruzzo, 2024 13/48

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

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

ROSE - BLUSH

- NEGROAMARO** Cantine Leuci, Salento, 2024 12/42

ROSSO - RED

- PRIMITIVO** Cantine Leuci, Salento, 2022 13/48
The Zinfandel of Italy
- AGLIANICO**, Feudi di San Gregorio, 'Rubrato', Campania, 2019 14/52

OTHER MUST HAVE GRAPES

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

- RIESLING** Castelfeder, "Rebel", Germany, 2024 14/52
- PINOT NOIR** Ventana, Arroyo Seco, 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

B I R R A - B E E R

- PERONI NASTRO AZZURRO 6**
- BELLS TWO HEARTED IPA 7**
- HEINEKEN LIGHT 6**
- BRACE'S HARD CIDER 8**
- BIRRA MORETTI L'AUTENTICA 7**
- MILLER LITE 5**
- SIERRA NEVADA PALE ALE 7**
- WEIHENSTEPHANER FESTBIER 7**

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

350 KENNEDY BLVD. PITTSTON PA 18640
THEREFINERYAT350.COM

FOLLOW US :
@THE.REFINERY350