

# 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, apple cider caramel*

## PINE NUT TART \$ 10

*-served warm, maple custard, sage + sea salt*

## HOUSE SPUN GELATO \$ 5

& SORBETTO “by the scoop”

*-seasonal selections*

Chef Kristen & Chad Gelso  
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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

### PUMPKIN 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*

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