

# lunch

## Key Beginnings

**Whipped Ricotta**  
(V) Strawberry, Balsamic, Grilled Focaccia 15.

**Polpetta**  
Angus Beef Meatball, Marinara, Ricotta, Pecorino 11.

**Arancini**  
Risotto Balls, Black Truffle Pecorino, Tarragon Aioli 14.

**Fried Oysters\***  
Half Shell, Sushi Grade Tuna, Seaweed Salad, Sriracha Aioli 19.

**Calamari**  
Hot Pepper Rings, Garlic Butter 15.

**Tuna Tartare\***  
Mango, Wakame Seaweed, Avocado, Sriracha Aioli, Ginger Lime Dressing, Wonton Crisps 18.

## Soups

**Italian Wedding**  
Household Favorite 7.

**Soup of the Day**  
Chef's Choice Market Price.

[Also available by the gallon & half gallon to take home family style]

## Hand Crafted Pasta

Fresh handcrafted pasta brought to you by our sister location *Pasta and Patch*.

**Bucatini**  
Cacio e Pepe, Pecorino, Black Pepper 18.

**Pappardelle**  
Ribbon Pasta, Crema di Bolognese, Shaved Parmigiana, Crispy Sage 25.

**Frutti de Mare\***  
Squid Ink Linguine, Swordfish, Littlenecks, Mussels, Calamari, Shrimp, Scallops, Ndjua, Pomodoro 38.

**Gnocchi**  
Hand Rolled, Rosé Sauce, Prosciutto, Parmesan 21.

## Urban Greens

**Green Apple & Pecan**  
(V) (GF) Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette 16.

**Caesar Salad**  
Romaine Lettuce, House Made Caesar Dressing, Focaccia Croutons, Aged Parmesan 14.

**Pear & Quinoa**  
(V) (GF) Red & White Quinoa, Dried Apricots, Fresh Pear, Arugula, Goat Cheese, Candied Pecans, Green Goddess Dressing 18.

**Waldorf\***  
(GF) Steak Tips, Romaine, Honey Crisp Apples, Grapes, Gorgonzola, Walnuts, Celery, Buttermilk Dressing 22.

**\*Key Additions:**  
Buttermilk Fried Chicken 8.  
6 oz. Grilled Chicken 7.  
6 oz. Cajun Chicken 8.  
6 oz. Steak Tips 15.  
6 oz. Short Rib 12.  
6 oz. Salmon 12.  
4oz. Tuna Steak 8.  
Shrimp 4. each  
Sea Scallop 6. each

## Craft Pizza

Fresh grilled pizza  
**Prosciutto & Arugula**  
Prosciutto di Parma, Fontina, Arugula, Cherry Tomato, Red Onion, Goat Cheese, Balsamic Reduction 16.

**Hot Honey Four Cheese**  
(V) Fontina, Mozzarella, Ricotta, Bleu Cheese 14.

**Margherita**  
(V) Marinara, Mozzarella, Basil 13.

**Pepperoni**  
Marinara, Mozzarella, Pepperoni 14.

**BBQ Chicken**  
Chicken Breast, BBQ Sauce, Mozzarella, Cheddar Jack, Caramelized Onion, Scallion 15.

**Buffalo Chicken**  
Housemade Buffalo Sauce, Chicken Breast, Cheddar Jack, Scallions, Side of Bleu Cheese Dressing 15.

## Modern Sandwiches

(Choice of Garlic Parmesan Potato Chips, French Fries, Coleslaw, Potato Tots +2, Caesar Salad +2., Sweet Potato Fries +3.)  
*Replace- CAB burger with Garden Burger 7. or Grilled Chicken 7. Wraps Available. Gluten-Free Buns 2.*

**French Dip\***  
Prime Rib, Sautéed Onion, Swiss Cheese, Au Jus, Torpedo Roll 19.

**Fried Chicken Sandwich**  
Buttermilk Chicken Breast, Remoulade Sauce, Slaw, Dill Pickle, Lettuce, Tomato, Brioche Bun 16.

**Chicken Panino**  
Chicken Breast Cutlet, Prosciutto, Stracciatella, Arugula, Roasted Peppers, Cherry Pepper Aioli, Ciabatta 18.

**Lobster Burger\***  
8 oz. CAB Patty, Butter Poached Lobster, Truffle Aioli, Smoked Bacon, Avocado, Lettuce, Tomato, Brioche Bun 24.

**Fig & Apple Panino**  
(V) Grilled Apples, Fig Jam, Smoked Gouda, Stracciatella, Arugula, Ciabatta 16.

**Bacon, Bourbon & Bleu\***  
8 oz. CAB Patty, Smoked Bacon, Tennessee Bourbon Sauce, Arugula, Bleu Cheese, Caramelized Onions, Brioche Bun 19.

## Entrées

**Salmon\***  
(GF) Parmesan Lemon Risotto, Asparagus 28.

**Cajun Swordfish\***  
Couscous, Asparagus, Lemon Butter Sauce 29.

**Fish & Chips**  
(GF) Beer Battered Cod, French Fries, Coleslaw, Tartar Sauce 21.

**Steak Tips\***  
(GF) Steak Tips, Jalapeño Cheddar Gratin Potato, 10oz Steak Tips, Jalapeño Cheddar Gratin Potato, Steamed Broccoli 32.

Menu prices and content subject to change without notice.

\*Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.



195 Old Forge Road, East Greenwich, RI 02818  
(401) 885-4999  
www.safehouseri.com



# SAFEHOUSE

MODERN NEIGHBORHOOD EATERY

# menu

(401) 885-4999 SafeHouseRI.com

Mon: 4-10 | Tues - Thur: 11:30-10  
Fri-Sat: 11:30-11 | Sun: 11:30-9

safehouse /'saf,hous/ noun:  
a dwelling or building whose  
conventional appearance makes it  
a safe or inconspicuous place for  
hiding, taking refuge, or carrying on  
clandestine activities.

## Key Beginnings

### Whipped Ricotta

(V) Strawberry, Balsamic, Grilled Focaccia 15.

### Calamari

Hot Pepper Rings, Garlic Butter 15.

### Lobster Mac & Cheese\*

Lobster, Cavatappi Pasta, Lobster Sherry Béchamel,  
Toasted Breadcrumbs 22.

### Arancini

Risotto Balls, Black Truffle Pecorino, Tarragon Aioli 14.

### Lamb Lollipops

Roasted Garlic, Mint Pesto, Vincotto 24.

### Fried Oysters\*

Half Shell, Sushi Grade Tuna, Seaweed Salad, Sriracha Aioli 19.

### Prosciutto & Arugula Pizza

Prosciutto di Parma, Fontina, Arugula, Cherry Tomato, Red Onion,  
Goat Cheese, Balsamic Reduction 16.

### Tuna Tartare\*

Mango, Wakame Seaweed, Avocado, Sriracha Aioli,  
Ginger Lime Dressing, Wonton Crisps 18.

### Polpette

Angus Beef Meatball, Marinara, Ricotta, Pecorino 11.

## Soups

### Italian Wedding

Household Favorite 7.

### Soup of the Day

Chef's Choice Market Price.

[Also available by the gallon & half gallon to take home family style]

🔥 Hot & Spicy GF Gluten Free V Vegetarian VE Vegan

\*Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.

# dinner

## Urban Greens

### Green Apple & Pecan

(V) (GF) Baby Field Greens, Granny Smith Apples, Candied Pecans,

Dried Cranberries, Red Onion, Gorgonzola Cheese,

Apple Vinaigrette 16.

### Caesar Salad

Romaine Lettuce, House Made Caesar Dressing,

Focaccia Croutons, Aged Parmesan 14.

### Pear & Quinoa Bowl

(V) (GF) Red & White Quinoa, Dried Apricots, Fresh Pear, Arugula,

Goat Cheese, Candied Pecans, Green Goddess Dressing 18.

### Waldorf\*

(GF) Steak Tips, Romaine, Honey Crisp Apples, Grapes, Gorgonzola,

Walnuts, Celery, Buttermilk Dressing 22.

## Hand Crafted Pasta

Fresh handcrafted pasta brought to you by our sister location *Pasta & Patch.*

### Gnocchi

Hand Rolled, Rosé Sauce, Prosciutto, Shaved Parmigiano 21.

### Pappardelle

Ribbon Pasta, Crema di Bolognese, Parmesan, Crispy Sage 25.

### Seasonal Envelopes

Fresh, Double Stuffed, Handcrafted Ravioli Pockets MKT.

### Strozzapreti

Short Rib Genovese, Sweet Onion, Rosemary, Grana Padano 28.

### Bucatini

Cacio e Pepe, Pecorino, Black Pepper 18.

### Frutti de Mare\*

Squid Ink Linguine, Swordfish, Littlenecks, Mussels, Calamari,  
Shrimp, Scallops, Ndjua, Pomodoro 38.

\*Key Additions:

Buttermilk Fried Chicken 8.

6 oz. Grilled Chicken 7. | 🔥 6 oz. Cajun Chicken 8.

6 oz. Steak Tips 15. | 6 oz. Short Rib 12.

6 oz. Salmon 12. | 4 oz. Tuna Steak 8.

Shrimp 4. each | Sea Scallop 6. each

4 oz. Lobster 16.

## Modern Sandwiches

(Choice of Garlic Parmesan Potato Chips, French Fries, Coleslaw,  
Potato Tots +2, Caesar Salad +2., Sweet Potato Fries +3.)

*Replace- CAB burger with Garden Burger 7. or Grilled Chicken 7.*

*Wraps Available. Gluten-Free Buns 2.*

### Chicken Panino

Chicken Breast Cutlet, Prosciutto, Stracciatella, Arugula, Roasted  
Peppers, Cherry Pepper Aioli, Ciabatta 18.

### Lobster Burger\*

8 oz. CAB Patty, Butter Poached Lobster, Truffle Aioli, Smoked Bacon,  
Avocado, Lettuce, Tomato, Brioche Bun 24.

### Fig & Apple Panino

(V) Grilled Apples, Fig Jam, Smoked Gouda, Stracciatella, Arugula,  
Ciabatta 16.

### Bacon, Bourbon & Bleu\*

8 oz. CAB Patty, Smoked Bacon,  
Tennessee Bourbon Sauce, Arugula, Bleu Cheese,  
Caramelized Onions, Brioche Bun 19.

## By Sea

### Salmon\*

(GF) Parmesan Lemon Risotto, Asparagus 28.

### Cod\*

(GF) Summer Vegetable Succotash, Basil Zucchini Purée, Tomato,  
Sherry Vinaigrette 30.

### Red's Best Catch of the Day\*

Sustainably Caught, Ask Your Server MKT.

### Cajun Swordfish\* 🔥

Couscous, Asparagus, Lemon Butter Sauce 30.

### Scallops\*

Risotto Prima Vera, Nduja Butter, Gemolata 34.

## Signature Accompaniments

+8. Per Selection

Rosemary & Confit Garlic Whipped Potatoes (GF)

Manchego Mac & Cheese

Baked Truffle Cheese Gnocchi

Cacio e Pepe Potatoes

Strozzapreti with Vodka Pink Sauce

## By Land

## SafeHouse Grille

We proudly offer only Certified Angus Beef  
which is carefully selected and cut daily.

### The SafeHouse Cut\*

Chef's Hand Chosen Preferred Cut, Ask Your Server MKT.

### Prime Rib\*

14 oz., Mushroom Risotto, Au Jus MKT.  
Available Tuesday, Friday & Saturday

### Delmonico\*

22 oz., Baked Truffle Cheese Gnocchi, Broccoli Rabe 55.

### Filet Mignon\*

8 oz., Rosemary & Confit Garlic Whipped Potatoes, Asparagus 55.

### New York Strip\*

14 oz., Cacio e Pepe Potatoes, Creamed Spinach 43.

### Veal Chop Milanese\*

12 oz. Bone-In, Lemon Butter, Mozzarella, Arugula Salad, Onion,  
Tomato, Shaved Parmesan 36.

### Veal Chop Parmigiana\*

12 oz. Bone-In, Strozzapreti, Marinara Sauce, Mozzarella 36.

Steak Sauce Selections:

Peppercorn, Horseradish Aioli, Red Wine Demi, Lemon Butter, Garlic Butter

### Chicken Parmigiana

Strozzapreti, Marinara Sauce, Mozzarella 24.

### Roasted Chicken Marsala

Half Roasted Chicken, Marsala, Wild Mushrooms,  
Whipped Potatoes, Asparagus 28.

### Chicken Milanese

Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato,  
Shaved Parmesan 24.



Broccoli Rabe, Garlic, Shallot, Chili (GF)

Carbonara Brussels Sprouts

Grilled Asparagus

Creamed Spinach (GF)