

Key Beginnings

Whipped Ricotta (V)
Truffle Honey, Cranberry Orange Preserve,
Grilled Focaccia 15.

Polpette
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 18.

Calamari
Hot Pepper Rings, Garlic Butter 14.

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.

Trompette
Trumpet Pasta, Crema di Bolognese, Parmesan, Crispy Sage 24.

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

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

Urban Salad Bowls

Green Apple & Pecan (GF) (V)
Baby Field Greens, Granny Smith Apples, Candied Pecans, Dried
Cranberries, Red Onion, Gorgonzola Cheese, Apple Vinaigrette
14.

Caesar Salad
Romaine Lettuce, House Made Caesar Dressing, Focaccia
Croutons, Aged Parmesan, White Anchovies 12.

Waldorf Steak Salad*
6 oz. Chilled Steak, Romaine, Honey Crisp Apples, Grapes,
Gorgonzola, Walnuts, Celery, Buttermilk Dressing 22.

Farmers Tofu (VE)
Field Greens, Roasted Broccoli and Cauliflower, Gochujang
Tofu, Green Beans, Candied Apricot, Tabasco Peanuts, Tamari
Vinaigrette 16.

Roasted Butternut Squash Salad (V)
Roasted Butternut Squash, Baby Kale, Goat Cheese, Honey
Crisp Apples, Walnuts, Blood Orange Vinaigrette 17.

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

**Key Additions:*
Buttermilk Fried Chicken 8.
6 oz. Grilled Chicken 6. | 🍷 6 oz. Cajun Chicken 7.
6 oz. Steak 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.

Craft Pizza

Classico (V)
House Red Sauce, Mozzarella Blend, Parmesan, Oregano,
Fresh Basil, Red Hots 14.

Prosciutto Rosso
House Red Sauce, 18-Month Aged Prosciutto, Mozzarella Blend,
Parmesan, Arugula 16.

Trap A’ Roni
House Red Sauce, Dry Aged Pepperoni, Mozzarella Blend,
Parmesan 15.

Honey Hot
Grilled Chicken, Honey Hot Sauce, Monterey Jack Cheese,
Hot Peppers, Buttermilk Ranch, Jalapeño 16.

Triple B
Bacon, Brussels & Bleu, Smoked Bacon, Shredded Brussels,
Bleu Cheese, Mozzarella Blend, Lemon Honey 15.

Modern Sandwiches

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

French Dip*
Prime Rib, Sautéed Onion, Swiss Cheese, Au Jus,
Torpedo Roll 18.

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.

Sirloin Sandwich*
Grilled Sirloin, Fontina, Truffle Aioli, Arugula,
Caramelized Balsamic Onions, Ciabatta 23.

Lobster Burger*
8 oz. CAB Patty, Butter Poached Lobster, Truffle Aioli,
Thick Cut 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, Thick Cut Smoked Bacon,
Tennessee Bourbon Sauce, Arugula, Bleu Cheese,
Caramelized Onions, Brioche Bun 17.

Entrées

Salmon* (GF)
Sweet Potato Purée, Kale, Beluga Lentils, Hazelnut Pesto,
Blood Orange Vinaigrette 25.

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

Fish & Chips
Beer Battered Cod, French Fries, Coleslaw, Tartar Sauce 19.

Steak Frites*
6 oz. CAB, Pub Ranch Steak, Truffle Parmesan Fries,
Demi Glace Sauce 21.

Menu prices and content subject to change without notice.

*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.



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)

Truffle Honey, Cranberry Orange Preserve,
Grilled Focaccia 15.

Sweet Potato (V)

Roasted Sweet Potato Wedges, Stracciatella,
Maple Syrup, Walnuts, Vincotto 14.

Calamari

Hot Pepper Rings, Garlic Butter 14.

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 21.

Fried Oysters*

Half Shell, Sushi Grade Tuna, Seaweed Salad, Sriracha Aioli 18.

Pepperoni Pizza

Dry Aged Pepperoni, House Red Sauce, Mozzarella,
Parmesan 15.

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

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Urban Salad Bowls

Green Apple & Pecan (GF) (V)

Baby Field Greens, Granny Smith Apples, Candied Pecans,
Dried Cranberries, Red Onion, Gorgonzola Cheese,
Apple Vinaigrette 14.

Caesar Salad

Romaine Lettuce, House Made Caesar Dressing,
Focaccia Croutons, Aged Parmesan, White Anchovies 12.

Waldorf Steak Salad*

6 oz. Chilled Steak, Romaine, Honey Crisp Apples, Grapes,
Gorgonzola, Walnuts, Celery, Buttermilk Dressing 22.

Farmers Tofu (VE)

Field Greens, Roasted Broccoli and Cauliflower,
Gochujang Tofu, Green Beans, Candied Apricot,
Tabasco Peanuts, Tamari Vinaigrette 16.

Roasted Butternut Squash Salad (V)

Roasted Butternut Squash, Baby Kale, Goat Cheese,
Honey Crisp Apples, Walnuts, Blood Orange Vinaigrette 17.

Pear & Quinoa Bowl (V) (GF)

Red & White Quinoa, Dried Apricots, Fresh Pear, Arugula,
Goat Cheese, Candied Pecans, Green Goddess Dressing 18.

Hand Crafted Pasta

Fresh handcrafted pasta brought to you by our sister location



Gnocchi

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

Trompette

Trumpet Pasta, Crema di Bolognese, Parmesan, Crispy Sage 24.

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 6. | 🔥 6 oz. Cajun Chicken 7.
6 oz. Steak 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, Caesar Salad +2., Sweet Potato Fries +3.)*

Chicken Panino

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

Sirloin Sandwich*

Grilled Sirloin, Fontina, Truffle Aioli, Arugula,
Caramelized Balsamic Onions, Ciabatta 23.

Lobster Burger*

8 oz. CAB Patty, Butter Poached Lobster, Truffle Aioli, Thick Cut
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, Thick Cut Smoked Bacon,
Tennessee Bourbon Sauce, Arugula, Bleu Cheese,
Caramelized Onions, Brioche Bun 17.

By Sea

Salmon* (GF)

Sweet Potato Purée, Kale, Beluga Lentils, Hazelnut Pesto,
Blood Orange Vinaigrette 25.

Cod* (GF)

Mussels, Spinach, Yukon Potato, Sweet Tomato,
Nduja Brodo 30.

Red’s Best Catch of the Day*

Sustainably Caught, Ask Your Server MKT.

Cajun Swordfish* 🔥

Couscous, Asparagus, Lemon Butter Sauce 29.

Scallops*

Butternut Fregola Risotto, Pancetta, Brussels Sprouts, Sage 32.

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 54.

Filet Mignon*

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

New York Strip*

14 oz., Cacio e Pepe Potatoes, Creamed Spinach 42.

Veal Chop Milanese*

Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato,
Shaved Parmesan 34.

Veal Chop Parmigiana*

14 oz. Bone-In, Strozzapreti, Marinara Sauce, Mozzarella 35.

Steak Sauce Selections:
Peppercorn, Horseradish Aioli, Red Wine Demi, Lemon Butter, Garlic Butter

Chicken Parmigiana

Strozzapreti, Marinara Sauce, Mozzarella 23.

Roasted Chicken

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

Chicken Milanese

Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato,
Shaved Parmesan 21.

Broccoli Rabe, Garlic, Shallot, Chili (GF)

Carbonara Brussels Sprouts

Grilled Asparagus

Creamed Spinach (GF)

