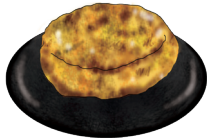


IT'S "Bocalicious"

= BOCA [SPANISH FOR MOUTH] + DELICIOUS! OUR SPANISH & ITALIAN STARTERS, MOUTHFUL OF DELICIOUSNESS!

SPANISH



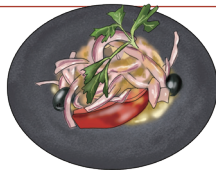
TORTILLA
spanish omelette with onion confit,
potatoes, chorizo and prosciutto
R \$9.00



"TACO" PINCHO DE CERDO
bite size pork belly tacos with "daikon tortilla",
chipotle mayo and purple cabbage pickles
S \$6.00 R \$9.00



PINCHO DE ATUN
homemade tuna and egg and baguette
with anchovy vinegar sauce
R \$9.00



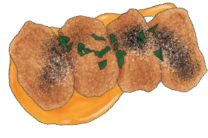
ENSALADA DE ATUN
homemade tuna with cherry tomatoes,
red onions and olives
S \$6.00 R \$9.00



PADRON
deep-fried shishito peppers
tossed with pa'akai o ka 'aina salt
S \$6.00 R \$9.00



PATATAS BRAVAS
deep-fried potatoes with aioli sauce
and spicy bravas sauce
S \$6.00 R \$9.00



CROQUETAS
potato, chorizo and nutmeg croquettes
with egg sauce and black sesame salt
R \$6.00 R \$9.00



AJILLO
shrimp fried with italian parsley butter
R \$9.00



FLAMENCO EGGS
baked eggs with stewed tomatoes, peppers, onions,
carrots, eggplants, asparagus and pancetta
R \$9.00



PORK BROCHETTA
pork skewers marinated with garlic, cilantro,
cumin, lemon and harissa sauce served
with pickled purple cabbage and micro cilantros
R \$9.00



PULPO
grilled octopus leg with 3 kinds of mini
potatoes, arrabbiata sauce
R \$9.00



SOLOMILLO CON FOIE
josper grilled angus prime sirloin, foie gras and
braised daikon with grated onion sauce
and grana padano
R \$9.00

ITALIAN



CAPRESE
bocconcini, cocktail tomatoes and
fruit of the day
S \$6.00 R \$9.00



CAPONATA
chilled sicilian vegetable stew with eggplant,
zucchini, bell peppers, carrot, onion,
brussels sprouts and asparagus
S \$6.00 R \$9.00



CROSTINI
toasted bread with prosciutto,
papaya, mascarpone cheese
and macadamian nut blossom honey
S \$6.00 R \$9.00



SALMONE MARINATO
raw salmon with white onion
ravigote sauce and micro onion
S \$6.00 R \$9.00



CEVICHE
yellowtail with grilled eggplant, red onion,
cherry tomatoes, fennel with yuzu kosho vinaigrette
S \$6.00 R \$9.00



VENETIAN MARINATED EEL "IN SAOR"
classic venetian dish with marinated eel,
onions, raisins and pine nuts
S \$6.00 R \$9.00



CALAMARI FRITTI
deep-fried calamari battered with semolina,
grana padano and ogo seaweed
S \$6.00 R \$9.00



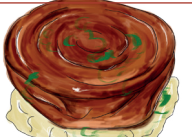
CALAMARO SALTATO
squid sauté with minced broccoli,
scallops, anchovies in a butter shoyu sauce
S \$6.00 R \$9.00



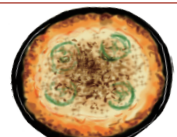
TAGLIATA
grilled, sliced and chilled duck breast
with crunchy vegetables and coconut oil
R \$9.00



VONGOLE
white wine & sherry steamed manila clams
with sea asparagus and cherry tomatoes
R \$9.00



JOSPER GRILLED PORCHETTA
pork belly stuffed with rosemary, garlic,
thyme grilled in josper oven.
served with potato puree and white butter sauce
R \$9.00



MELANZANE
eggplant, mozzarella, homemade
bolognese and fresh jalapeños
R \$9.00

JOSPER OVEN ITEMS ONLY AVAILABLE FROM 5 PM.

HAM



HAM PLATTER
chef's selection of hams with olives, dried cranberries,
sun dried tomatoes and walnuts
S \$18.50 R \$28.50

make your ham sampler more special!
Add **JAMON IBERICO +\$5.00**

SALAME -ITALY

S \$7.00 / R \$11.00

MORTADELLA -ITALY

\$8.00 / \$12.50

PROSCIUTTO CRUDO -ITALY

\$8.00 / \$12.50

COPPA -ITALY

\$8.00 / \$12.50

JAMON IBERICO -SPAIN

\$12.00 / \$18.00

SALADS & SOUPS

RIGO CAESAR SALAD

S \$7.00 R \$13.00

romaine wedge with creamy homemade caesar dressing,
anchovy, croutons, bacon and black sesame tuile



PAPAYA & KALE SALAD

S \$7.50 R \$14.00

prosciutto, papaya, fruit tomatoes, kale,
cottage cheese and mint with coriander vinaigrette

RIGO GREEN SALAD

S \$7.00 R \$13.00

romaine, kale, green leaf, red leaf, cherry tomatoes, radish,
broccoli, black olives in onion-horse radish vinaigrette dressing



GRILLED CHICKEN & WATERCRESS SALAD

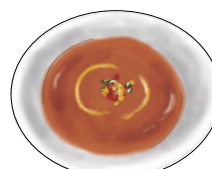
\$13.00

grilled chicken, watercress and avocado with tahini chili dressing

AHI AVOCADO TARTAR

\$14.00

tuna tartar with avocado, baby arugula, chervil and balsamic reduction



PAPAYA GAZPACHO

S \$5.50 R \$10.00

andalusian chilled tomato soup with a papaya twist!

SOPA DE AJO

S \$5.00 R \$9.00

spanish garlic and onion soup with egg and grana padano

CLASSIC MINESTRONE

S \$5.00 R \$9.00

classic and hearty italian soup with mixed vegetables and bacon



GARLIC PARMESAN BREAD

\$5.50

hot out of the oven! garlic and parmesan
bread for your starter, salad or soup!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
FOR PARTIES OF 6 OR MORE, WE SINCERELY ASK FOR A SUGGESTED GRATUITY OF 18%. MAXIMUM 6 SPLIT CHECKS PER PARTY.

JOSPER OVEN ITEMS ONLY AVAILABLE FROM 5 PM.

MAIN DISHES

WE HAVE A VARIETY OF MAIN DISHES TO FILL BOTH SPANISH AND ITALIAN APPETITES!

SPANISH

Josper®

CHARCOAL OVENS

JOSPER OVEN, BUILT AND SHIPPED FROM SPAIN, WORKS 100% WITH CHARCOAL, ALLOWING THE INGREDIENTS TO BE GRILLED AND SMOKED AT THE SAME TIME. ITS HIGH OPERATING TEMPERATURE ALLOWS SHORTER COOKING TIME, ADDING UNIQUE TEXTURE AND JUICINESS IN ALL PRODUCTS.

●

ANGUS PRIME SIRLOIN

\$39.00

grilled angus prime sirloin served with grilled tomato and deep-fried potatoes tossed with rosemary

●

FRESH CATCH & SCALLOPS

\$32.00

grilled catch of the day and hokkaido scallop served with tomato, garlic and baguette purée “salmorejo” sauce

●

PORK CHOP

\$32.00

10oz us pork chop with olives and capers spanish tapenade

●

COLORADO LAMB CHOPS

\$38.00

7oz colorado french lamb with summer vegetable caponata and pisto sauce

ALL ITEMS ARE CHARCOAL GRILLED WITH HAWAIIAN KIAWE WOOD & SMOKED WITH...

●

HICKORY SMOKING CHIPS

●

CHERRY SMOKING CHIPS

●

MESQUITE SMOKING CHIPS

ITALIAN

SEARED SALMON

\$32.00

salmon poêlé with lemon butter and tartar sauce

CHICKEN CACCIATORE

\$28.00

italian “hunter’s stew” with chicken thigh, tomatoes, onion, black olives, rosemary and white wine

</

WOOD FIRED PIZZAS			
NEAPOLITAN STYLE PIZZA BAKED IN STEFANO FERRARA BRICK OVEN, HAND-MADE AND SHIPPED ALL THE WAY FROM NAPLES, ITALY!			
<div>MARGHERITA</div> <div>tomato sauce, mozzarella, and basil</div> <div>\$17.50</div>		<div>PROSCIUTTO AND ARUGULA</div> <div>prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano</div> <div>\$19.00</div>	
<div>MARINARA</div> <div>tomato sauce, garlic, anchovy and oregano</div> <div>\$17.50</div>		<div>FUNGHI</div> <div>mushrooms, portabella, eryngii, maitake, cottage cheese</div> <div>\$19.50</div>	
<div>SALAMI AND JALAPEÑO</div> <div>tomato sauce, salami, jalapeño, mixed cheese</div> <div>\$19.50</div>		<div>QUATTRO FORMAGGI</div> <div>gorgonzola, grana padano, mozzarella, cheddar</div> <div>\$19.50</div>	
<div>ORTOLANA</div> <div>mozzarella, zucchini, eggplant, bell pepper and 4 kinds of mushrooms</div> <div>\$19.50</div>		<div>CICINIELLI</div> <div>tomato sauce, shirasu, grana padano, garlic, oregano, cherry tomatoes and onions</div> <div>\$21.00</div>	
<div>PIZZA BISMARCK</div> <div>pancetta, portabella mushroom, truffle oil, egg, mixed cheese, grana padano</div> <div>\$23.00</div>		<div>RIPIENO NAPOLITANO</div> <div>calzone style pizza with tomato sauce, pork belly, basil, garlic, oregano, bocconcini mozzarella, smoked mozzarella, grana padano, cottage cheese.</div> <div>\$23.00</div>	

PASTAS			
<div></div> <div>SPAGHETTI</div> <div>dried spaghetti 1.77mm</div> <div>cooked al dente (firm to the bite)</div>		<div></div> <div>FRESH SPAGHETTI</div> <div></div> <div></div>	<div></div> <div>FRESH RIGATONI</div> <div></div> <div></div>
<div></div> <div>ARRABBIATA WITH SMOKY MOZZARELLA</div> <div>chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoky mozzarella, garlic and olive oil</div> <div>\$19.00</div>		<div></div> <div>CHICKEN & PORCINI ALFREDO</div> <div>creamy alfredo sauce with chicken and porcini</div> <div>\$19.50</div>	
<div></div> <div>CARBONARA WITH PORTABELLA FRITTO</div> <div>fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil and portabella fritto</div> <div>\$19.50</div>		<div></div> <div>PESTO GENOVESE WITH SHRIMP & AVOCADO</div> <div>kale kneaded fresh spgahetti with italian parsley, basil, pine nut, anchovy, garlic, grana padano and olive oil</div> <div>\$19.50</div>	
<div></div> <div>AGLIO E OLIO CON CICINIELLI</div> <div>simple garlic, olive oil spaghetti with shirasu and cabbage</div> <div>\$21.00</div>		<div></div> <div>AGLIO OLIO E PESCE</div> <div>garlio olice oil spaghetti with bottarga, mahi mahi, sumida farm watercress & sea asparagus</div> <div>\$24.00</div>	
<div></div> <div>CACIO E PEPE WITH WALNUT & PROSCIUTTO FRITTO</div> <div>spaghetti with grana padano, butter, olive oil, walnut and prosciutto fritto</div> <div>\$19.50</div>		<div></div> <div>CHILLED PASTA WITH SCALLOPS & BOK CHOY</div> <div>spaghetti with hokkaido scallops, bok choy, onion, soy sauce, sesame oil and micro onions</div> <div>\$20.00</div>	
<div></div> <div>PESCATORE ROSSO</div> <div>tomato sauce spaghetti with kauai shrimp, manilla clams, scallops & squid</div> <div>\$24.00</div>		<div></div> <div>VONGOLE WITH BRUSSELS SPROUTS (BIANCO OR ROSSO)</div> <div>spaghetti with manila clams, garlic, olive oil, butter and italian parsley</div> <div>\$19.50</div>	
<div></div> <div>BOLOGNESE</div> <div>fresh rigatoni with bolognese meat sauce topped with mascarpone yogurt sauce</div> <div>\$21.00</div>		<div></div> <div>GORGONZOLA RIGATONI</div> <div>creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni, eggplant paste and dill</div> <div>\$23.00</div>	

ARROZ			
<div></div> <div>Paella</div> <div>CHICKEN, NDUJA & MIXED BEANS PAELLA WITH SPICY HARISSA SAUCE</div> <div>valencian rice dish with chicken, nduja, mixed beans, carnaroli rice and chicken stock</div> <div>\$26.50</div>		<div></div> <div>Caldoso</div> <div>CLAM CALDOSO</div> <div>spanish soup rice with manila clams, carnaroli rice with seafood stock</div> <div>\$29.00</div>	
<div>SEAFOOD PAELLA</div> <div>manila clams, kauai shrimp, squid, carnaroli rice and seafood stock</div> <div>\$29.50</div>		<div>CHICKEN & MUSHROOM CALDOSO</div> <div>spanish soup rice with chicken, mushrooms, carnaroli rice with chicken stock</div> <div>\$26.50</div>	
<div>PAELLA NEGRA</div> <div>Squid ink paella with squid, green beans and aioli</div> <div>\$26.50</div>		<div>PLEASE NOTE : ALL OF OUR ARROZ DISHES TAKES LONGER TO COOK TO BRING OUT ALL THE GREAT FLAVORS!</div>	

DESSERTS			
<div>CLASSIC TIRAMISU</div> <div>homemade creamy tiramisu made with coffee and mascarpone cheese</div> <div>\$9.50</div>		<div>BANANA CHEESECAKE</div> <div>basque style bannana cheese cake made with Hawaiian “Koloa” dark rum, salty carmel sauce and almond tuile</div> <div>\$8.50</div>	
<div>PANNA COTTA</div> <div>silky italian milk pudding with creme anglaise sauce and raspberry sauce</div> <div>\$8.00</div>		<div>CHOCOLATE CASSATA</div> <div>Italian ice cream cake with raspberry sauce, carmel nuts, and vanilla gelato</div> <div>\$9.50</div>	
<div>CREMA CATALANA</div> <div>creamy catalonian custard with crisp caramelized topping!</div> <div>\$8.50</div>		<div>GELATO</div> <div>vanilla or gelato of the day with almond tuile</div> <div>\$4.50</div>	