

Enjoy Digo at Home!

Digo

TO GO!

📍 885 KAPAHULU AVE., HONOLULU, HI 96816

☎ 808.735.9760

OPEN EVERYDAY!

11:30AM-11:00PM

TAKING TAKEOUT ORDERS BETWEEN
11:00AM-10:15PM

IT'S "Bocalicious"

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

SPANISH



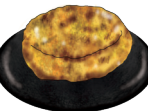
ENSALADA DE ATUN
homemade tuna with cherry tomatoes,
red onions and olives
\$ \$6.00 R \$9.00



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



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



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



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



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



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

AVAILABLE
FROM 5 PM.

ITALIAN



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



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



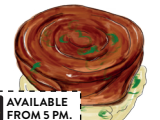
CROSTINI
toasted bread with prosciutto, papaya, mascarpone cheese
and macadamian nut blossom honey
\$ \$6.00 R \$9.00



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



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



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

AVAILABLE
FROM 5 PM.

JOSPIER OVEN ITEMS ONLY AVAILABLE FROM 5 PM.

HAM



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

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

SALAME -ITALY

\$7.00 / \$11.00

MORTADELLA -ITALY

\$8.00 / \$12.50

PROSCIUTTO CRUDO -ITALY

\$8.00 / \$12.50

COPPA -ITALY

\$8.00 / \$12.50

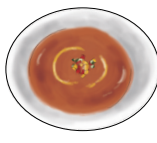
JAMON IBERICO -SPAIN

\$12.00 / \$18.00

SALADS & SOUP



PAPAYA & KALE SALAD **\$ \$7.50 R \$14.00**
prosciutto, papaya, fruit tomatoes, kale,
cottage cheese and mint with coriander vinaigrette



PAPAYA GAZPACHO **\$ \$5.50 R \$10.00**
andalusian chilled tomato soup with a papaya twist!

RIGO CAESAR SALAD

\$ \$7.00 R \$13.00

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



GARLIC PARMESAN BREAD **\$5.50**
hot out of the oven! garlic and parmesan
bread for your starter, salad or soup!

CONSUING 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.

MAIN DISHES

JOSPER OVEN ITEMS ONLY AVAILABLE FROM 5 PM.

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

SPANISH

Jasper®
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



COTOLETTA DI MAIALE **\$29.00**
crispy kurobuta pork cutlet with fresh kiwi,
mint and cucumber sauce, kale salad

CHICKEN PICCATA **\$29.00**
pan fried chicken breast with mozzarella, caper, fresh tomato,
egg and lemon butter sauce. with a side of spinach sauté.

SIDE DISHES ALL \$8.00
JOSPER GRILLED SIDE DISHES FOR YOU MAIN DISH

ASPARAGUS
BRUSSELS SPROUTS
BELL PEPPERS

PUMPKIN
MASHED POTATOES

WOOD FIRED PIZZAS

NEAPOLITAN STYLE PIZZA BAKED IN STEFANO FERARRA BRICK OVEN, HAND-MADE AND SHIPPED ALL THE WAY FROM NAPLES, ITALY!

MARGHERITA **\$17.50**
tomato sauce, mozzarella, and basil

MARINARA **\$17.50**
tomato sauce, garlic, anchovy and oregano

SALAMI AND JALAPEÑO **\$19.50**
tomato sauce, salami, jalapeño, mixed cheese

ORTOLANA **\$19.50**
mozzarella, zucchini, eggplant, bell pepper and 4 kinds of mushrooms

PIZZA BISMARCK **\$23.00**
pancetta, portabella mushroom, truffle oil, egg, mixed cheese, grana padano

PROSCIUTTO AND ARUGULA **\$19.00**
prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano

FUNGHI **\$19.50**
mushrooms, portabella, eryngii, maitake, cottage cheese

QUATTRO FORMAGGI **\$19.50**
gorgonzola, grana padano, mozzarella, cheddar

CICINIELLI **\$21.00**
tomato sauce, shirasu, grana padano, garlic, oregano, cherry tomatoes and onions

PASTAS



SPAGHETTI dried spaghetti 1.77mm
cooked al dente (firm to the bite)



FRESH SPAGHETTI



FRESH RIGATONI



ARRABBIATA WITH SMOKY MOZZARELLA **\$19.00**
chili kneaded fresh spaghetti with tomato sauce, chili pepper,
sun-dried tomatoes, smoky mozzarella, garlic and olive oil



CARBONARA WITH PORTABELLA FRITTO **\$19.50**
fresh spaghetti with pancetta, onion, fresh cream,
egg yolk, pepper, garlic, olive oil and portabella fritto



AGLIO E OLIO CON CICINIELLI **\$21.00**
simple garlic, olive oil spaghetti with shirasu and cabbage



CACIO E PEPE WITH WALNUT & PROSCIUTTO FRITTO **\$19.50**
spaghetti with grana padano, butter, olive oil,
walnut and prosciutto fritto



PESCATORE ROSSO **\$24.00**
tomato sauce spaghetti with kauai shrimp, manilla clams, scallops & squid



BOLOGNESE **\$21.00**
fresh rigatoni with bolognese meat sauce topped with mascarpone yogurt sauce



CHICKEN & PORCINI ALFREDO **\$19.50**
creamy alfredo sauce with chicken and porcini



PESTO GENOVESE WITH SHRIMP & AVOCADO **\$19.50**
kale kneaded fresh spaghetti with italian parsley, basil, pine nut,
anchovy, garlic, grana padano and olive oil



AGLIO OLIO E PESCE **\$24.00**
garlio olice oil spaghetti with bottarga, mahi mahi, sumida farm watercress & sea asparagus



CHILLED PASTA WITH SCALLOPS & BOK CHOY **\$20.00**
spaghetti with hokkaido scallops, bok choy, onion,
soy sauce, sesame oil and micro onions



VONGOLE WITH BRUSSELS SPROUTS (BIANCO OR ROSSO) **\$19.50**
spaghetti with manila clams, garlic, olive oil, butter and italian parsley



GORGONZOLA RIGATONI **\$23.00**
creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni,
eggplant paste and dill

ARROZ



Paella
CHICKEN, NDUJA & MIXED BEANS PAELLA WITH SPICY HARISSA SAUCE **\$26.50**
valencian rice dish with chicken, nduja,
mixed beans, carnaroli rice and chicken stock

SEAFOOD PAELLA **\$29.50**
manila clams, kauai shrimp, squid, carnaroli rice and seafood stock

PAELLA NEGRA **\$26.50**
Squid ink paella with squid, green beans and aioli



Caldoso
CLAM CALDOSO **\$29.00**
spanish soup rice with manila clams,
carnaroli rice with seafood stock

CHICKEN & MUSHROOM CALDOSO **\$26.50**
spanish soup rice with chicken, mushrooms,
carnaroli rice with chicken stock

PLEASE NOTE: ALL OF OUR ARROZ DISHES TAKES LONGER TO COOK TO BRING OUT ALL THE GREAT FLAVORS!

DESSERTS



BANANA CHEESECAKE **\$8.50**
basque style bannana cheese cake made with Hawaiian "Koloa" dark rum,
salty carmel sauce and almond tuile