RAW BAR

OYSTERS minimum order 4PC -----

SEASONAL PICK -PLEASE ASK OUR STAFF! served with horseradish & sherry wine vinegar

KING CRAB -----

®BOILED 5.50Z KING CRAB

served with harissa cocktail sauce, clarified butter & lemon

JUMBO SHRIMP -----

®3PC JUMBO SHRIMP

\$23.00

\$30.00

served with harissa cocktail sauce, clarified butter & lemon

_{lood} Platter want a big start? try our seafood platter with 4 pc fresh oysters, 5.5oz king crab and 3pc jumbo shrimp.

\$70.00

COLD TAPAS

CHEF'S QUINOA SALAD

\$18.00

quinoa salad with endive, chicken breast, carrots, cucumber, green onion, purple cabbage, cherry tomatoes, quinoa, walnuts with harissa vinaigrette

BURRATA & PEACH CAPRESE \$19.00 creamy burrata cheese with peaches, campari tomatoes, prosciutto, micro basil and extra virgin olive oil

CHEF MASA'S SEASONAL SPECIALS



HOT TAPAS

"SUSHI ROLL" PINCHO DE CERDO \$16.00

braised and deep fried pork belly with shiso, yuzu kosho, white onion sauce wrapped in sliced cucumber

SOLOMILLO CON FOIE \$18.00

it's bigger, better and a shareable size now! josper grilled angus prime sirloin, foie gras and braised daikon with grated onion, wasabi & soy sauce

\$18.00 grilled octopus leg with potatoes, olives and boiled egg topped with white wine vinegar, exv olive oil and white sesame

ENTREE

ACQUA PAZZA

\$48.00

whole branzino, manila clams, anchovy, cherry tomato, sun dried tomato, caper, olives and thyme

\$38.00 SJOSPER GRILLED SWORDFISH grilled swordfish, broccoli, lemon and watercress salad with housemade caper sauce

PASTA

BALSAMIC PORK & MUSHROOMS \$24.00

balsamic vinegar with grilled pork, onion, mushroom medley, walnuts and grana padano

PAELLA

RED KING CRAB & JUMBO SHRIMP PAELLA

\$48.00

red king crab, kauai shrimp, calamari, jumbo shrimp, mahi, green bean and seafood stock

IT'S Bocalicious

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

SPANISH



(I) TORTILLA spanish omelette with onion confit, potatoes, chorizo, prosciutto and grana padano



PINCHO DE PEZ ESPADA swordfish confit, olives, egg, baguette with anchovy vinegar sauce

\$9.00



MOPADRON deep-fried shishito peppers tossed with paʻakai o ka ʻaina salt **H\$6.00 59.00**

"TACO" PINCHO DE CERDO

bite size pork belly tacos with "daikon tortilla", chipotle mayo and purple cabbage pickles

■\$6.00 **■**\$9.00



® GAMBAS AL AJILLO shrimp fried with chili pepper oil **59.00**



®HONGOS AL AJILLO mixed mushrooms fried with italian parsley butter **§**\$9.00



PATATAS BRAVAS deep-fried potatoes with aioli sauce and spicy bravas sauce

Ⅲ \$6.00 **№** \$9.00



SOPORK BROCHÉTTA pork skewers marinated with garlic, cilantro, cumin, lemon and harissa sauce served with pickled purple cabbage and micro cilantros **\$9.00**

ITALIAN



CROSTINI

toasted bread with prosciutto, papaya, mascarpone cheese and macadamian nut blossom honey

■\$6.00 **■**\$9.00



chilled sicilian vegetable stew with eggplant, zucchini, bell peppers, carrot, onion, brussels sprouts and asparagus

⊞\$6.00 **■**\$9.00



(® VONGOLE white wine & sherry steamed manila clams with sea asparagus and cherry tomatoes

\$9.00



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



CALAMARI FRITTI deep-fried calamari battered with semolina, grana padano and ogo seaweed

1\$6.00 **2**\$9.00



VERDURE FRITTE deep-fried zucchini & eggplant battered with semolina, grana padano and ogo seaweed

59.00



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

SALADS, SOUPS &

RIGO CAESAR SALAD

FULL \$10.00 \$16.00

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

Add GRILLED CHICKEN +\$5.00



PAPAYA & KALE SALAD

\$10.50 \$17.00

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

®RIGO GREEN SALAD

- MAXIMUM 6 SPLIT CHECKS PER PARTY.

\$10.00 \$16.00

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

\$6.00

⊚GARLIC PARMESAN BREAD

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



® ⊚PAPAYA GAZPACHO

FULL \$12.00

andalusian chilled tomato soup with a papaya twist!

\$11.00

SOPA DE AJO \$7.00 spanish garlic and onion soup with egg and grana padano

® CLASSIC MINESTRONE \$7.00 \$11.00

classic and hearty italian soup with mixed vegetables and bacon



JAMON IBERICO+\$5.00

#HAM PLATTER

chef's selection of hams with olives, dried cranberries, sun dried tomatoes and walnuts

H \$21.00 **E** \$31.00

SJAMON IBERICO -SPAIN **II** \$15.00 **[**\$21.00

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RÍSK OF FOÓDBORNE ÍLLNESS. - FOR PARTIES OF 6 OR MORE, WE SINCERELY ASK FOR A SUGGESTED GRATUITY OF 18%.







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. **⑤** ■ ANGUS PRIME SIRLOIN \$41.00 9oz grilled angus prime sirloin served with grilled tomato and deep-fried potatoes tossed with rosemary **⑤** ■ FRESH CATCH & SCALLOPS \$38.00 grilled catch of the day and hokkaido scallop served with tomato, garlic and baguette purée "salmorejo" sauce and a side of kale **⑤** ● PORK CHOP \$36.00 10oz us pork chop with grilled cabbage **◎** ■ COLORADO LAMB CHOPS \$41.00 7oz colorado french lamb with summer vegetable caponata and relish

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

● HICKORY SMOKING CHIPS ● CHERRY SMOKING CHIPS ● MESQUITE SMOKING CHIPS

ITALIAN

PAN FRIED SALMON \$36.00

pan fried salmon with quinoa, lemon butter and tartar sauce

CHICKEN CACCIATORE \$35.00

italian "hunter's stew" with chicken thigh, tomatoes, onion, black olives, rosemary and white wine with baked potatoes

CHICKEN PICCATA \$36.00

pan fried chicken breast with mozzarella, caper, fresh tomato, egg and lemon butter sauce. with a side of spinach sauté & mixed beans

SIDE DISHES ALL \$8.00

JOSPER GRILLED SIDE DISHES FOR YOU MAIN DISH

ASPARAGUS BRUSSELS SPROUTS GRILLED CABBAGE

PUMPKIN

ROSEMARY POTATOES

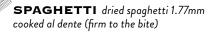
WOOD FIRED PIZZAS

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

	\$19.50	PROSCIUTTO AND ARUGULA prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana	\$21.00 padano
MARINARA tomato sauce, garlic, anchovy, oregano and grana padano	\$19.50		\$23.00
SALAMI AND JALAPEÑO tomato sauce, salami, jalapeño, mixed cheese	\$21.50		\$21.50
	\$21.50	gorgonzoia, mozzarena, cheadar, peconno romano	
PIZZA BISMARK pancetta, portabella mushroom, truffle oil, egg, mixed cheese, grana padano	\$25.00	RIPIENO NAPOLITANO calzone style pizza with tomato sauce, pork belly, basil, garlic, oregano, bocconcini mozzarella, smoked mozzarella, grana padano, cottage cheese.	\$25.00

\$3.00 CHERRY TOMATOES \$3.00 ZUCCHINI MOZZARELLA \$5.00 TRUFFLE OIL \$5.00 PIZZA \$3.00 **ANCHOVIES** \$3.00 \$5.00 MUSHROOM MEDLEY \$5.00 **EGGPLANT** SALAMI TOPPINGS PROSCIUTTO FRESH JALAPEÑOS \$3.00 EXTRA CHEESE \$5.00 \$5.00 **BURRATA** \$8.00

PASTAS





FRESH SPAGHETTI :





GLUTEN FREE SPAGHETTI

PLEASE NOTE: GLUTEN FREE OPTIONS ARE AVAILABLE, HOWEVER WE CANNOT **GUARANTEE 100% PREVENTION OF**



spaghetti with garlic, olive oil, chili pepper and parsley

\$19.00

\$28.00



creamy alfredo sauce with chicken and porcini

anchovy, garlic, grana padano and olive oil

\$21.50



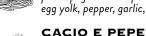
® ARRABBIATA WITH SMOKED MOZZARELLA \$21.00

chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil



CARBONARA WITH PORTABELLA FRITTO \$21.50

fresh spaghetti with pancetta, onion, fresh cream,



egg yolk, pepper, garlic, olive oil and portabella fritto



SPINACH

EGGPLANT

WITH WALNUT & PROSCIUTTO FRITTO \$21.50 spaghetti with grana padano, pecorino romano, butter, olive oil,

walnut and prosciutto fritto



PESCATORE ROSSO tomato sauce spaghetti with kauai shrimp, manilla clams, scallops & squid



BOLOGNESE fresh rigatoni with bolognese meat sauce topped with mascarpone yogurt sauce



\$23.00

\$3.00 ANCHOVIES

CHERRY TOMATOES \$3.00 MUSHROOM MEDLEY \$5.00 CALAMARI

\$3.00 BASIL



soy sauce, sesame oil and micro onions

kale kneaded fresh spgahetti with italian parsley, basil, pine nut,



VONGOLE WITH BRUSSELS SPROUTS



\$5.00

\$23.00

\$25.00



\$3.00 PANCETTA

\$3.00 BABY SHRIMP

®GORGONZOLA RIGATONI

creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni, eggplant paste and dill

\$5.00 PROSCIUTTO

\$5.00 CHICKEN **cannot add to genovese pasta



PLEASE NOTE: GLUTEN FREE ICON IN THIS SECTION ONLY REFERS TO THE SAUCE. NOT THE PASTA ITSELF. WE HAVE GF SPAGHETTI IF YOU WANT SUBSTITUTION.

MOZZARELLA

PESTO GENOVESE WITH SHRIMP & AVOCADO \$21.50

PASTA TOPPINGS

> HHHHHHHHHHHH. Paella (I) CHICKEN, NDUJA &

MIXED BEANS PAELLA

mixed beans and chicken & seafood stock

\$29.00

Caldoso (CLAM CALDOSO

\$5.00

\$5.00

\$5.00

manila clams, kauai shrimp, squid, arborio rice and seafood stock

PAELLA NEGRA

Squid ink paella with squid, green beans, seafood stock and aioli

CHICKEN & MUSHROOM CALDOSO

arborio rice with seafood stock

\$29.00

\$8.50

\$9.50

\$32.00

SEAFOOD PAELLA \$32.00

\$30.00

spanish soup rice with chicken, mushrooms, arborio rice with chicken & seafood stock

PLEASE NOTE: ALL OF OUR ARROZ DISHES ARE MADE FROM SCRATCH. IT TAKES A MINIMUM OF 30 MINUTES TO COOK.

spanish soup rice with manila clams,

DESSERTS

ARROZ

- **⊚ CLASSIC TIRAMISU** homemade creamy tiramisu made with coffee and mascarpone cheese
- silky italian milk pudding with creme anglaise sauce and raspberry sauce
- **® ⊚** CREMA CATALANA creamy catalonian custard with crisp caramelized topping!
- \$9.50 \$8.00

\$8.50

- BANANA CHEESECAKE basque style bannana cheese cake made with Hawaiian "Koloa" dark rum, salty carmel sauce and almond tuile
- ® CHOCOLATE CASSATA
- Italian ice cream cake with raspberry sauce, caramel nuts, and vanilla gelato
- **⊚ GELATO / SORBET** vanilla or gelato of the day with almond tuile

\$4.50