

RAW BAR

- OYSTERS** minimum order 4PC -----

SEASONAL PICK -PLEASE ASK OUR STAFF! **\$MP**
served with horseradish & sherry wine vinegar
- KING CRAB** -----

BOILED 5.5OZ KING CRAB **\$30**
served with harissa cocktail sauce, clarified butter & lemon
- JUMBO SHRIMP** -----

3PC JUMBO SHRIMP **\$23**
served with harissa cocktail sauce, clarified butter & lemon

Rigo Seafood Platter

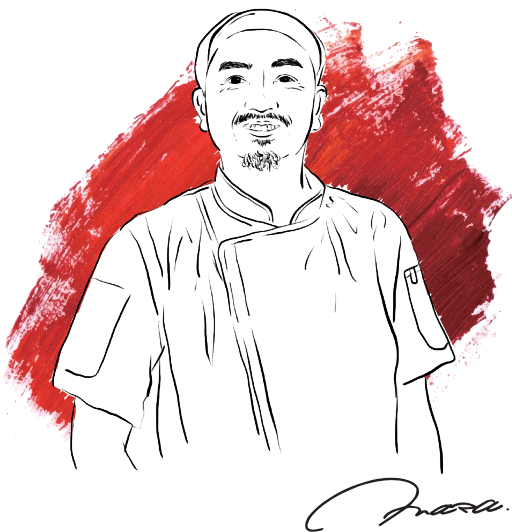
try our seafood platter with 4 pc
fresh oysters, 5.5oz king crab and 3pc jumbo shrimp.

\$70

TAPAS

- KONA “KAMPACHI” CARPACCIO** **\$24**
kona kampachi, red onion, radish, daikon, arugula,
mini tomatoes, basil and pineapple vinaigrette
- GRILLED AMERICAN WAGYU PUPU STY** **\$18**
COMING SOON
american wagyu flap meat with chimichurri, arugula and lemon

CHEF MASA’S
SEASONAL
SPECIALS

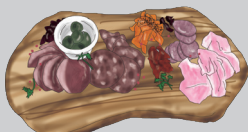


ENTREE

- CHICKEN PICCATA** **\$39**
pan fried chicken breast with mozzarella, caper, fresh
tomato, egg and lemon butter sauce. with
a side of spinach sauté & mixed beans

COLD CUTS

ham selection



- HAM PLATTER**
served with olives, dried cranberries,
sun dried tomatoes and walnuts

HALF SIZE
jamon serrano, prosciutto, salami, sopressata **H \$32**

FULL SIZE
jamon bellota, jamon serrano, prosciutto,
salami, sopressata, chorizo **F \$48**

- JAMON SERRANO** -SPAIN **H \$15 F \$21**

JAMON BELLOTA -SPAIN **H \$26 F \$42**

MIXED JAMON PLATTER -SPAIN **\$38**
jamon serrano & jamon bellota

PASTA & PAELLA

- PESCATORE ROSSO** **\$42**
tomato sauce spaghetti with king crab, kauai shrimp,
manilla clams, scallops & squid
- RED KING CRAB & JUMBO SHRIMP PAELLA** **\$52**
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

- TORTILLA** **F \$12**
spanish omelette with onion confit, potatoes,
chorizo, prosciutto and grana padano
- “TACO” PINCHO DE CERDO** **F \$12 [4PC]**
pork belly tacos in a daikon radish shell,
chipotle mayo, micro cilantro,
pickled purple cabbage
- PATATAS BRAVAS** **H \$8 F \$12**
deep-fried potatoes with aioli sauce
and spicy bravas sauce
- PADRON** **H \$8 F \$12**
deep-fried shishito peppers
tossed with pa’akai o ka ‘aina salt
- GAMBAS AL AJILLO** **F \$12**
shrimp, onion and garlic
fried in chili pepper oil
- PULPO** **F \$12**
COMING SOON
grilled octopus with potatoes,
olives & spicy arrabbiata sauce
- PAPAYA GAZPACHO** **H \$8 F \$12**
our twist on a classic "chilled" tomato soup

ITALIAN

- CROSTINI** **H \$8 [4PC] F \$12 [6PC]**
toasted bread with prosciutto,
papaya, mascarpone cheese
and macadamian nut blossom honey
- CAPONATA** **H \$8 F \$12**
chilled sicilian vegetable stew with eggplant,
zucchini, bell peppers, carrot, onion,
brussels sprouts and asparagus
- VONGOLE** **F \$12**
sherry steamed manila clams with
sea asparagus & cherry tomatoes
- MELANZANE** **F \$12**
eggplant, mozzarella, homemade
bolognese, fresh jalapenos and melba toast
- CALAMARI FRITTI** **H \$8 F \$12**
deep-fried calamari battered with semolina,
grana padano and ogo seaweed
- VERDURE FRITTE** **F \$12**
deep-fried zucchini & eggplant battered with
semolina, grana padano and ogo seaweed
- CLASSIC MINISTRONE** **H \$8 F \$12**
classic & hearty italian soup
with mixed vegetables and bacon

SALADS

- RIGO CAESAR SALAD**

romaine wedge with creamy homemade anchovy caesar dressing,
croutons, bacon, cottage cheese and black sesame tuile
- HALF \$10 FULL \$16**

Add **GRILLED CHICKEN +\$5**

- PAPAYA & KALE SALAD** **\$10 \$17**
prosciutto, papaya, cherry tomatoes, kale, beets,
cottage cheese and mint with coriander vinaigrette



- GARLIC PARMESAN BREAD** **\$6**
hot out of the oven! garlic and parmesan bread
for your starter, salad or soup!



VEGETARIAN



GLUTEN FREE
PLEASE NOTE : WE CANNOT
GUARANTEE 100% PREVENTION OF
CROSS CONTAMINATION.



JOSPER OVEN ITEM
ONLY SERVED AFTER 4.30PM

- 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.
- TO SUPPORT AND KEEP OUR HARD WORKING KITCHEN CREW, WE HAVE IMPLEMENTED A 3% SERVICE FEE THAT WILL GO DIRECTLY TO OUR BACK OF THE HOUSE TEAM. MAHALO!

ENTREE

JOSPER OVEN ITEMS ONLY AVAILABLE FROM 4.30 PM.



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
9oz grilled angus prime sirloin served with grilled tomato and deep-fried rosemary potatoes

\$46

FRESH CATCH & SCALLOPS
grilled catch of the day and hokkaido scallop served with tomato, olive oil, and guquette purée “salmorejo” sauce and a side of kale

\$41

PORK CHOP
10oz us pork chop with grilled cabbage

\$39

COLORADO LAMB CHOPS
7oz colorado french lamb with summer vegetable caponata and relish

\$44

COMING SOON
JOSPER OVEN CURRENTLY UNDER MAINTENANCE

ALL ITEMS ARE CHARCOAL GRILLED WITH HAWAIIAN KIAWE WOOD & SMOKED WITH... HICKORY SMOKING CHIPS CHERRY SMOKING CHIPS MESQUITE SMOKING CHIPS

SIDE DISHES ALL \$8

JOSPER GRILLED SIDE DISHES FOR YOUR MAIN DISH

ASPARAGUS
BRUSSELS SPROUTS

GRILLED CABBAGE
ROSEMARY POTATOES

WOOD FIRED PIZZAS

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

MARGHERITA
tomato sauce, mozzarella, and basil

\$23

PIZZA BISMARK
pancetta, portabella mushroom, truffle oil, egg, mixed cheese, grana padano

\$28

QUATTRO FORMAGGI
gorgonzola, mozzarella, cheddar and pecorino romano

\$25

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

\$25

SALAMI AND JALAPEÑO
tomato sauce, salami, jalapeño, mixed cheese

\$25

FUNGHI
mushrooms, portabella, eryngii, maitake, mixed cheese, cottage cheese

\$26

PIZZA TOPPINGS

ZUCCHINI
EGGPLANT
FRESH JALAPEÑOS

\$3
\$3
\$3

CHERRY TOMATOES
EXTRA CHEESE
MOZZARELLA

\$3
\$5
\$5

SALAMI
PROSCIUTTO

\$5
\$5

TRUFFLE OIL
MUSHROOM MEDLEY

\$5
\$5

PASTAS



SPAGHETTI



FRESH SPAGHETTI



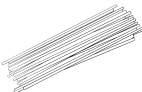
FRESH RIGATONI



GLUTEN FREE SPAGHETTI

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

ALL PASTAS ARE COOKED AL DENTE (FIRM TO THE BITE). IF YOU WOULD LIKE SOFTER NOODLES PLEASE ASK YOUR SERVER



AGLIO OLIO E PEPERONCINO
spaghetti with garlic, olive oil, chili pepper and parsley

\$21



SALMON FUNGHI ALFREDO
creamy alfredo sauce with salmon & mushrooms

\$26



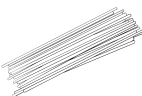
ARRABBIATA WITH SMOKED MOZZARELLA
chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil

\$24



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

\$25



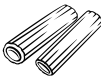
CACIO E PEPE WITH WALNUT & PROSCIUTTO FRITTO
spaghetti with grana padano, pecorino romano, butter, olive oil, walnut and prosciutto fritto

\$24



VONGOLE WITH BRUSSELS SPROUTS [BIANCO OR ROSSO]
spaghetti with manila clams, garlic, olive oil, butter and italian parsley

\$27



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

\$26



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

\$27

PASTA TOPPINGS

SPINACH
EGGPLANT
CHERRY TOMATOES

\$3
\$3
\$3

BASIL
MUSHROOM MEDLEY
PANCETTA

\$3
\$5
\$5

BABY SHRIMP
CALAMARI
PROSCIUTTO

\$5
\$5
\$5

MOZZARELLA
CHICKEN

\$5
\$5

ARROZ



Paella

CHICKEN & MIXED BEANS PAELLA
chicken, mixed beans, arborio rice, and seafood stock

\$32



Caldoso

CLAM CALDOSO
spanish soup rice with manila clams, arborio rice with seafood stock

\$35

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

\$35

PAELLA NEGRA
squid ink, squid, green beans, arborio rice, seafood stock and aioli

\$33

CHICKEN & MUSHROOM CALDOSO
spanish soup rice with chicken, mushrooms, arborio rice with chicken & seafood stock

\$32

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

DESSERTS

CLASSIC TIRAMISU
homemade creamy tiramisu made with coffee and mascarpone cheese

\$11

CREMA CATALANA
creamy catalonian custard with crisp caramelized topping!

\$9

BASQUE CHEESECAKE
basque style cheese cake with apple filling, black sesame crumble and chantilly cream

\$11

CHOCOLATE CASSATA
italian chocolate ice cream cake with cashew nuts, caramelized walnuts with vanilla gelato and raspberry sauce

\$12

GELATO / SORBET
gelato/sorbet of the day ✖ two flavors of your choice

\$8