

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

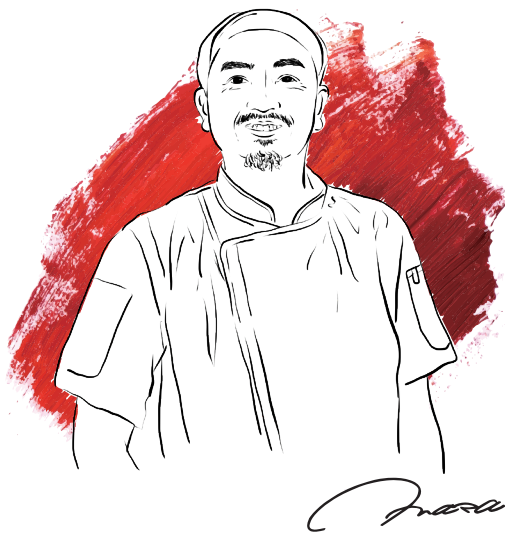
try our seafood platter with 4 pc fresh oysters, 5.5oz king crab and 3pc jumbo shrimp. **70**

TAPAS

KONA "KAMPACHI" CARPACCIO **24**
kona kampachi, red onion, radish, daikon, arugula, mini tomatoes, basil and pineapple vinaigrette

GRILLED AMERICAN WAGYU PUPU STYLE **18**
american wagyu flap meat with chimichurri, arugula and lemon

CHEF MASA'S SEASONAL SPECIALS

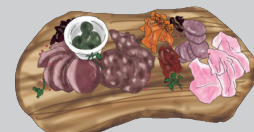


ENTREE

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

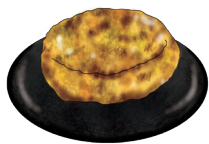
PESCATORE ROSSO **42**
tomato sauce spaghetti with king crab, kauai shrimp, manilla clams, scallops & squid

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



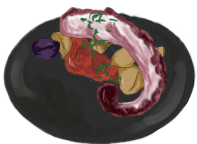
PATATAS BRAVAS **H 8 F 12**
deep-fried potatoes with aioli sauce and spicy bravas sauce



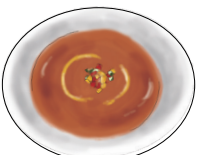
PADRON **H 8 F 12**
deep-fried shishito peppers tossed with salt



GAMBAS AL AJILLO **F 12**
shrimp, onion and garlic fried in chili pepper oil



PULPO **F 12**
grilled octopus leg 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.

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| <p>ANGUS PRIME SIRLOIN 46
9oz grilled angus prime sirloin served with grilled tomato and deep-fried rosemary potatoes</p> | <p>FRESH CATCH & SCALLOPS 41
grilled catch of the day and hokkaido scallop served with tomato, garlic and baguette purée "salmorejo" sauce and a side of kale</p> |
| <p>PORK CHOP 39
10oz us pork chop with grilled cabbage</p> | <p>COLORADO LAMB CHOPS 44
7oz colorado french lamb with summer vegetable caponata and relish</p> |

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

● SIDE DISHES 8 EACH
JOSPER GRILLED SIDE DISHES FOR YOUR MAIN DISH

ASPARAGUS	GRILLED CABBAGE
BRUSSELS SPROUTS	ROSEMARY POTATOES

WOOD FIRED PIZZAS

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

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| <p>MARGHERITA 23
tomato sauce, mozzarella, and basil</p> | <p>PIZZA BISMARCK 28
pancetta, portabella mushroom, truffle oil, egg, mixed cheese, grana padano</p> |
| <p>QUATTRO FORMAGGI 25
gorgonzola, mozzarella, cheddar and pecorino romano</p> | <p>PROSCIUTTO AND ARUGULA 25
prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano</p> |
| <p>SALAMI AND JALAPEÑO 25
tomato sauce, salami, jalapeño, mixed cheese</p> | <p>FUNGHI 26
mushrooms, portabella, eryngii, maitake, mixed cheese, cottage cheese</p> |

PIZZA TOPPINGS	ZUCCHINI	3	CHERRY TOMATOES	3	SALAMI	5	TRUFFLE OIL	5
	EGGPLANT	3	EXTRA CHEESE	5	PROSCIUTTO	5	MUSHROOM MEDLEY	5
	FRESH JALAPEÑOS	3	MOZZARELLA	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

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|---|--|
| <p>AGLIO OLIO E PEPERONCINO 21
spaghetti with garlic, olive oil, chili pepper and parsley</p> | <p>SALMON FUNGHI ALFREDO 26
creamy alfredo sauce with salmon & mushrooms</p> |
| <p>ARRABBIATA WITH SMOKED MOZZARELLA 24
chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil</p> | <p>CARBONARA WITH PORTABELLA FRITTO 25
fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil and portabella fritto</p> |
| <p>CACIO E PEPE WITH WALNUT & PROSCIUTTO FRITTO 24
spaghetti with grana padano, pecorino romano, butter, olive oil, walnut and prosciutto fritto</p> | <p>VONGOLE WITH BRUSSELS SPROUTS (BIANCO OR ROSSO) 27
spaghetti with manila clams, garlic, olive oil, butter and italian parsley</p> |
| <p>BOLOGNESE 26
fresh rigatoni with bolognese meat sauce topped with mascarpone yogurt sauce</p> | <p>GORGONZOLA RIGATONI 27
creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni, eggplant paste and dill</p> |

PASTA TOPPINGS

SPINACH	3	BASIL	3	BABY SHRIMP	5	MOZZARELLA	5
EGGPLANT	3	MUSHROOM MEDLEY	5	CALAMARI	5	CHICKEN	5
CHERRY TOMATOES	3	PANCETTA	5	PROSCIUTTO	5		

ARROZ



Paella

CHICKEN & MIXED BEANS PAELLA 32
chicken, mixed beans, arborio rice, and seafood stock

SEAFOOD PAELLA 35
manila clams, kauai shrimp, squid, arborio rice and seafood stock

PAELLA NEGRA 33
squid ink, squid, green beans, arborio rice, seafood stock and aioli



Caldoso

CLAM CALDOSO 35
spanish soup rice with manila clams, arborio rice with seafood stock

CHICKEN & MUSHROOM CALDOSO 32
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.

DESSERTS

CLASSIC TIRAMISU 11
homemade creamy tiramisu made with coffee and mascarpone cheese

CREMA CATALANA 9
creamy catalonian custard with crisp caramelized topping!

BASQUE CHEESECAKE 11
basque style cheese cake with apple filling, black sesame crumble and chantilly cream

CHOCOLATE CASSATA 12
italian chocolate ice cream cake with cashew nuts, caramelized walnuts with vanilla gelato and raspberry sauce

GELATO / SORBET 8
gelato/sorbet of the day * two flavors of your choice

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