

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

**GARLIC SHRIMP NEGRA** **18**  
shrimp, garlic, squid ink sauce, aioli

🍷 **SWORDFISH BROCHETTA** **14**  
josper grilled marinated swordfish topped with pickled red onion and cilantro

PASTA & PAELLA

**SHISO PESTO SPAGHETTI** **26**  
japanese style shiso basil pesto with minced chicken

🍷 **RED KING CRAB & JUMBO SHRIMP PAELLA** **52**  
red king crab, kauai shrimp, calamari, jumbo shrimp, mahi, green bean and seafood stock

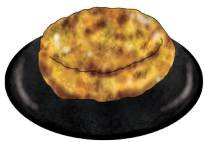
ENTREE

**PORK CUTLET** **38**  
panko breaded pork cutlet with mushroom, lemon, brown butter sauce

IT'S "Bocalicious"

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

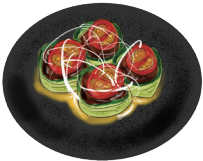
SPANISH



🍷 **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



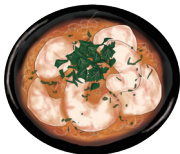
**SUSHI ROLL PINCHO DE CERDO** **F 12** [4PC]  
braised & deep fried pork belly, sliced cucumber, tomato with Japanese leek and soy sauce



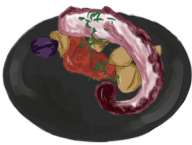
🍷 **PATATAS BRAVAS** **H 8**  
**F 12**  
deep-fried potatoes with aioli sauce and spicy bravas sauce



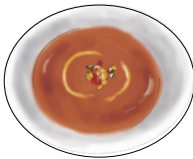
🌱🍷 **PADRON** **H 8**  
**F 12**  
deep-fried shishito peppers tossed with salt



🍷 **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



🍷 **CAPRESE** **F 12**  
campari tomatoes, mozzarella, avocado, basil, prosciutto and tomato vinegar



🍷 **VONGOLE** **F 12**  
sherry steamed manila clams with sea asparagus & cherry tomatoes



**MELANZANE** **F 12**  
eggplant, homemade beef bolognese, mozzarella, fresh jalapeños 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 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!

COLD CUTS & CHEESE



🍷 **HAM PLATTER**  
served with olives, dried cranberries, sun dried tomatoes & 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

**CHEESE PLATTER [4 KINDS]** ask us for details! **28**



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.

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.

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

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

**SIDE DISHES**

JOSPER GRILLED SIDE DISHES FOR YOUR MAIN DISH

<b>ASPARAGUS</b>	<b>8</b>	<b>GRILLED CABBAGE</b>	<b>8</b>
<b>BRUSSELS SPROUTS</b>	<b>8</b>	<b>ROSEMARY POTATOES</b>	<b>8</b>

WOOD FIRED PIZZAS

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

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

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

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** |

**ARRABBIATA WITH SMOKED MOZZARELLA**  
chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil **24** |

**CACIO E PEPE WITH WALNUT & PROSCIUTTO FRITTO**  
spaghetti with grana padano, pecorino romano, butter, olive oil, walnut and prosciutto fritto **24** |

**BOLOGNESE**  
fresh rigatoni with bolognese meat sauce topped with mascarpone yogurt sauce and grana padano **26** |

**SALMON FUNGHI ALFREDO**  
creamy alfredo sauce with salmon, mushrooms and grana padano **26** |

**CARBONARA WITH PORTABELLA FRITTO**  
fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil, portabella fritto and grana padano **25** |

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

**VONGOLE WITH BRUSSELS SPROUTS {BIANCO OR ROSSO}**  
spaghetti with manila clams, garlic, olive oil, butter and italian parsley **27** |

**GORGONZOLA RIGATONI**  
creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni, eggplant paste, dill and grana padano **27** |

**PASTA TOPPINGS**

<b>EGGPLANT</b>	<b>3</b>	<b>MUSHROOM MEDLEY</b>	<b>5</b>	<b>BABY SHRIMP</b>	<b>5</b>	<b>MANILLA CLAMS 5PC</b>	<b>10</b>
<b>CHERRY TOMATOES</b>	<b>3</b>	<b>PANCETTA</b>	<b>5</b>	<b>KAUAI SHRIMP 1PC</b>	<b>2.5</b>	<b>MOZZARELLA</b>	<b>5</b>
<b>BASIL</b>	<b>3</b>	<b>CALAMARI</b>	<b>5</b>	<b>JUMBO SHRIMP 1PC</b>	<b>7.5</b>	<b>CHICKEN</b>	<b>5</b>
<b>BRUSSELS SPROUTS</b>	<b>3</b>	<b>PROSCIUTTO</b>	<b>5</b>	<b>KING CRAB 5.5oz</b>	<b>30</b>		

ARROZ

*Paella*

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

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

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

*Caldoso*

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

**CHICKEN & MUSHROOM CALDOSO**  
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

<b>CLASSIC TIRAMISU</b> homemade creamy tiramisu made with coffee and mascarpone cheese	<b>11</b>
<b>CREMA CATALANA</b> creamy catalonian custard with crisp caramelized topping	<b>9</b>
<b>BASQUE CHEESECAKE</b> basque style cheese cake with apple topping, black sesame crumble and chantilly cream	<b>11</b>

<b>CHOCOLATE CASSATA</b> italian chocolate ice cream cake with cashew nuts, caramelized walnuts with vanilla gelato and raspberry sauce	<b>12</b>
<b>GELATO / SORBET</b> gelato/sorbet of the day ※ two flavors of your choice	<b>8</b>

SCAN FOR JAPANESE MENU

- 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!