

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

CHEF MASA'S SEASONAL SPECIALS



Rigo Seafood Platter
try our seafood platter with 6 pc fresh oysters, 5.5oz king crab and 3pc jumbo shrimp. **79**

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**
jospoer 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

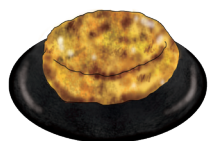
ENTREE

- 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!

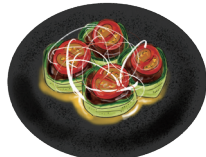
SPANISH



- 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



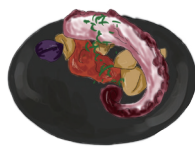
- PATATAS BRAVAS** **H 8 F 12**
deep-fried potatoes with aioli sauce and spicy bravas sauce



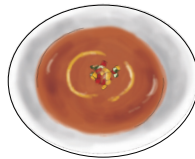
- PADRON** **H 8 F 12**
deep-fried shishito peppers tossed with salt



- 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

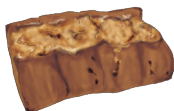
romaine with creamy homemade anchovy caesar dressing, croutons, bacon, cottage cheese and black sesame tuile

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



- HAM PLATTER** **32**
jamon serrano, prosciutto, salami and sopressata served with olives, dried cranberries, sun dried tomatoes & walnuts

- JAMON SERRANO** -SPAIN **H 15 F 21**
- JAMON BELLOTA** -SPAIN **H 26 F 42**
- MIXED JAMON PLATTER** -SPAIN **38**
jamon serrano & jamon bellota



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.

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| <p>AMERICAN WAGYU SIRLOIN 49
9oz grilled american wagyu sirloin served with grilled tomato and deep-fried rosemary potatoes</p> | <p>FRESH CATCH & SCALLOPS 41
grilled catch of the day and hokkaido scallops served with tomato, garlic and baguette purée salmorejo sauce and a side of kale</p> |
| <p>PORK CHOP 41
10oz us pork chop with grilled cabbage</p> | <p>COLORADO LAMB CHOPS 45
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

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| <p>SIDE DISHES
JOSPER GRILLED SIDE DISHES FOR YOUR MAIN DISH</p> | <p>ASPARAGUS 8</p> | <p>GRILLED CABBAGE 8</p> |
| | <p>BRUSSELS SPROUTS 8</p> | <p>ROSEMARY POTATOES 8</p> |

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 24
tomato sauce, mozzarella, grana padano and basil</p> | <p>PIZZA BISMARK 28
pancetta, portabella mushroom, truffle oil, egg, mixed cheese and grana padano</p> |
| <p>QUATTRO FORMAGGI 26
gorgonzola, mozzarella, cheddar and pecorino romano</p> | <p>PROSCIUTTO AND ARUGULA 26
prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano</p> |
| <p>SALAMI AND JALAPEÑO 26
tomato sauce, salami, jalapeño, grana padano and mixed cheese</p> | <p>FUNGHI 26
mushrooms, portabella, eryngii, maitake, mixed cheese, cottage cheese and grana padano</p> |

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| 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

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| SPAGHETTI | FRESH SPAGHETTI | FRESH RIGATONI | GLUTEN FREE SPAGHETTI | PLEASE NOTE: GLUTEN FREE OPTIONS ARE AVAILABLE, HOWEVER WE CANNOT GUARANTEE 100% PREVENTION OF CROSS CONTAMINATION. |
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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 22
spaghetti with garlic, olive oil, chili pepper and parsley</p> | <p>SALMON FUNGHI ALFREDO 27
creamy alfredo sauce with salmon, mushrooms and grana padano</p> |
| <p>ARRABBIATA WITH SMOKED MOZZARELLA 26
chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil</p> | <p>CARBONARA WITH PORTABELLA FRITTO 27
fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil, portabella fritto and grana padano</p> |
| <p>CACIO E PEPE WITH WALNUT & PROSCIUTTO FRITTO 26
spaghetti with grana padano, pecorino romano, butter, olive oil, walnut and prosciutto fritto</p> | <p>PESCATORE ROSSO 42
tomato sauce spaghetti with king crab, kauai shrimp, manilla clams, scallops and squid</p> |
| <p>BOLOGNESE 28
fresh rigatoni with bolognese meat sauce topped with mascarpone yogurt sauce and grana padano</p> | <p>VONGOLE WITH BRUSSELS SPROUTS [BIANCO OR ROSSO] 29
spaghetti with manilla clams, garlic, olive oil, butter and italian parsley</p> |
| | <p>GORGONZOLA RIGATONI 27
creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni, eggplant paste, dill and grana padano</p> |

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

ARROZ

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| <p> Paella
CHICKEN & MIXED BEANS PAELLA 33
chicken, mixed beans, arborio rice, bell peppers and seafood stock</p> | <p> Caldoso
CLAM CALDOSO 37
spanish soup rice with manilla clams, arborio rice with seafood stock</p> |
| <p>SEAFOOD PAELLA 37
manilla clams, kauai shrimp, squid, arborio rice and seafood stock</p> | <p>CHICKEN & MUSHROOM CALDOSO 33
spanish soup rice with chicken, mushrooms, arborio rice with chicken & seafood stock</p> |
| <p>PAELLA NEGRA 34
squid ink, squid, green beans, arborio rice, seafood stock and aioli</p> | <p>PLEASE NOTE: ALL OF OUR ARROZ DISHES ARE MADE FROM SCRATCH. IT TAKES A MINIMUM OF 30 MINUTES TO COOK.</p> |

DESSERTS

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| <p>CLASSIC TIRAMISU 11
homemade creamy tiramisu made with coffee and mascarpone cheese</p> | <p>CHOCOLATE CASSATA 12
italian chocolate ice cream cake with cashew nuts, caramelized walnuts with vanilla gelato and raspberry sauce</p> |
| <p>CREMA CATALANA 9
creamy catalonian custard with crisp caramelized topping</p> | <p>GELATO / SORBET 8
gelato/sorbet of the day ※ two flavors of your choice</p> |
| <p>BASQUE CHEESECAKE 11
basque style cheese cake with apple topping, black sesame crumble and chantilly cream</p> | |



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!