

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

- SALMONE MARINATO** **18**
king salmon, white onion ravigote sauce, micro green onion
- MARINATED ARGENTINIAN RED SHRIMP** **18**
shrimp, campari tomato, red onion, watercress, Japanese ginger, avocado, coriander, mustard, fish sauce
- PORK SCALLOPINI** **18**
iberico pork fillet, white wine, tomato, mozzarella, cheddar, pecorino, aioli

PASTA & CALDOSO

- CHICKEN SHOYU BUTTER SPAGHETTI** **28**
chicken thigh, 4 kind mushrooms, white onion, green onion, shoyu, butter
- SMOKEY SEAFOOD CALDOSO** **42**
spanish soup rice with smoked bell pepper, kauai shrimp, manila clams, maitake mushroom, seafood stock

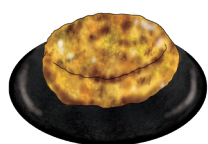
ENTREE

- 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** [4PC] **F 12**
pork belly tacos in a daikon radish shell, chipotle mayo, micro cilantro, pickled purple cabbage



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



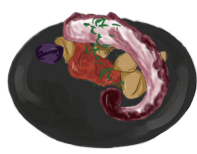
- PATATAS BRAVAS** **H 8**
F 12
deep-fried potatoes with aioli sauce and spicy bravas sauce



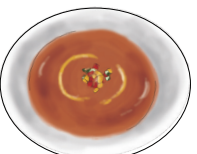
- PADRON** **H 8**
F 12
deep-fried shishito peppers tossed with salt



- 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**
F 12
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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| SIDE DISHES | ASPARAGUS 8 | GRILLED CABBAGE 8 |
| JOSPER GRILLED SIDE DISHES FOR YOUR MAIN DISH | BRUSSELS SPROUTS 8 | ROSEMARY POTATOES 8 |

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 chicken 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 stock</p> |
| <p>PAELLA NEGRA 34
squid ink, squid, green beans, arborio rice, seafood stock and aioli</p> | |
| <p>RED KING CRAB & JUMBO SHRIMP PAELLA 52
red king crab, kauai shrimp, calamari, jumbo shrimp, mahi, green bean and seafood stock</p> | |

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

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!