

## 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

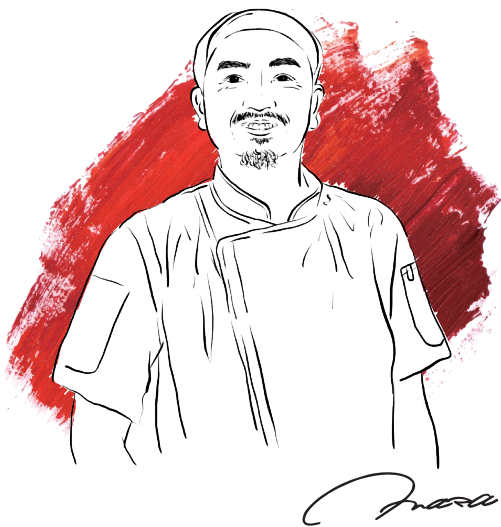
### JUMBO SHRIMP

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

## Rigo Seafood Platter

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

# CHEF MASA'S SEASONAL SPECIALS



## TAPAS

**SALMONE MARINATO** **18**  
sashimi style king salmon, white onion ravigote sauce, micro green onion

**ARGENTINIAN RED SHRIMP & WATERCRESS SALAD** **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 paprika powder, kauai shrimp, manila clams, maitake mushroom, seafood stock

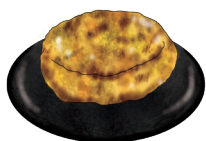
## ENTREE

**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



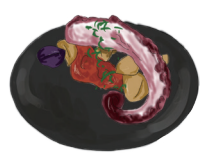
**PATATAS BRAVAS** **H 8 F 12**  
deep-fried potatoes with aioli sauce and spicy bravas sauce



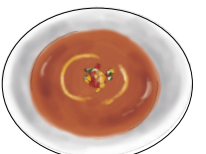
**PADRON** **H 8 F 12**  
deep-fried shishito peppers tossed with salt



**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** **[4PC] H 8 [6PC] 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 puree, 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

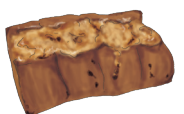
romaine with creamy homemade anchovy caesar dressing, croutons, bacon, cottage cheese and black sesame tuile

**HALF 10 FULL 17**

*Add* **GRILLED CHICKEN +5**



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



**GARLIC PARMESAN BREAD** **7**  
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><b>AMERICAN WAGYU SIRLOIN</b> 49<br/>9oz grilled american wagyu sirloin served with grilled tomato and deep-fried rosemary potatoes</p> | <p><b>FRESH CATCH &amp; SCALLOPS</b> 41<br/>grilled catch of the day and hokkaido scallops served with tomato, garlic and baguette purée salmorejo sauce and a side of kale</p> |
| <p><b>PORK CHOP</b> 41<br/>10oz us pork chop with grilled cabbage</p>  | <p><b>COLORADO LAMB CHOPS</b> 45<br/>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><b>SIDE DISHES</b><br/>JOSPER GRILLED SIDE DISHES FOR YOUR MAIN DISH</p> | <p><b>ASPARAGUS</b> 8</p>        | <p><b>GRILLED CABBAGE</b> 8</p>   |
|   | <p><b>BRUSSELS SPROUTS</b> 8</p> | <p><b>ROSEMARY POTATOES</b> 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><b>MARGHERITA</b> 24<br/>tomato sauce, mozzarella, basil and grana padano</p>                       | <p><b>PIZZA BISMARK</b> 28<br/>pancetta, portabella mushroom, truffle oil, egg, mixed cheese and grana padano</p>                |
| <p><b>QUATTRO FORMAGGI</b> 26<br/>gorgonzola, mozzarella, cheddar and pecorino romano</p>              | <p><b>PROSCIUTTO AND ARUGULA</b> 26<br/>prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano</p> |
| <p><b>SALAMI AND JALAPEÑO</b> 26<br/>tomato sauce, salami, jalapeño, grana padano and mixed cheese</p> | <p><b>FUNGHI</b> 26<br/>button mushrooms, portabella, eryngii, maitake, mixed cheese, cottage cheese and grana padano</p>        |

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

## PASTAS

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|------------------|------------------------|-----------------------|------------------------------|---|
| <b>SPAGHETTI</b> | <b>FRESH SPAGHETTI</b> | <b>FRESH RIGATONI</b> | <b>GLUTEN FREE SPAGHETTI</b> | 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> <b>AGLIO OLIO E PEPERONCINO</b> 22<br/>spaghetti with garlic, olive oil, chili pepper and parsley</p>   | <p> <b>SALMON FUNGHI ALFREDO</b> 27<br/>creamy alfredo sauce with salmon, mushrooms and grana padano</p>  |
| <p> <b>ARRABBIATA WITH SMOKED MOZZARELLA</b> 26<br/>chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil</p>  | <p> <b>CARBONARA WITH PORTABELLA FRITTO</b> 27<br/>fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil, portabella fritto and grana padano</p> |
| <p> <b>CACIO E PEPE WITH WALNUT &amp; PROSCIUTTO FRITTO</b> 26<br/>spaghetti with grana padano, pecorino romano, butter, olive oil, chicken stock, walnut and prosciutto fritto</p> | <p> <b>PESCATORE ROSSO</b> 42<br/>tomato sauce spaghetti with king crab, kauai shrimp, manilla clams, scallops and squid</p>  |
| <p> <b>BOLOGNESE</b> 28<br/>fresh rigatoni with bolognese meat sauce and butter topped with mascarpone yogurt sauce and grana padano</p>  | <p> <b>VONGOLE WITH BRUSSELS SPROUTS (BIANCO OR ROSSO)</b> 29<br/>spaghetti with manilla clams, garlic, olive oil, butter and italian parsley</p>                                 |
|   | <p> <b>GORGONZOLA RIGATONI</b> 27<br/>creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni, eggplant paste, dill and grana padano</p>                               |

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

## ARROZ

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| <p> <b>Paella</b><br/><b>CHICKEN &amp; MIXED BEANS PAELLA</b> 33<br/>chicken, mixed beans, arborio rice, bell peppers clams stock and chicken stock</p> | <p> <b>Caldoso</b><br/><b>CLAM CALDOSO</b> 37<br/>spanish soup rice with manilla clams, arborio rice with clams stock</p>                      |
| <p><b>SEAFOOD PAELLA</b> 37<br/>manilla clams, kauai shrimp, squid, arborio rice and clams stock</p>  | <p><b>CHICKEN &amp; MUSHROOM CALDOSO</b> 33<br/>spanish soup rice with chicken, mushrooms, arborio rice with chicken stock and clams stock</p> |
| <p><b>PAELLA NEGRA</b> 34<br/>squid ink, squid, green beans, arborio rice, clams stock and aioli</p>  |  |
| <p><b>RED KING CRAB &amp; JUMBO SHRIMP PAELLA</b> 52<br/>red king crab, kauai shrimp, calamari, jumbo shrimp, mahi, green bean and clams 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><b>CLASSIC TIRAMISU</b> 11<br/>homemade creamy tiramisu made with coffee and mascarpone cheese</p>                        | <p><b>CHOCOLATE CASSATA</b> 12<br/>italian chocolate ice cream cake with cashew nuts, caramelized walnuts with vanilla gelato and raspberry sauce</p> |
| <p><b>CREMA CATALANA</b> 9<br/>creamy catalonian custard with crisp caramelized topping</p>                                  | <p><b>GELATO / SORBET</b> 8<br/>gelato/sorbet of the day ※ two flavors of your choice</p>   |
| <p><b>BASQUE CHEESECAKE</b> 11<br/>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!