

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, butter & lemon

JUMBO SHRIMP -----

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

Rigo Seafood Platter

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

79



TAPAS

- CORN MOUSSE & UNI** **15**
sea urchin, corn mousse, cream, milk, consomme jelly

SOLOMILLO CON FOIE **18**
josper grilled angus prime sirloin, foie gras, braised daikon, wasabi soy sauce

KONA KAMPACHI CARPACCIO **26**
ogo pickles, red onion, watermelon radish, cherry tomatoes, arugula, micro greens, corriander vinargrette, housemade nori sauce

PASTA & RISOTTO

- DUCK AMATRICIANA** **29**
duck bacon, egg plant, garlic, tomato sauce, butter, grana padano, fried onions

SQUID INK SPAGHETTI WITH UNI **42**
squid ink, squid, garlic, butter, clam stock, tomato sauce, uni

LOBSTER RISOTTO **42**
lobster tail, zucchini, tomato cream sauce

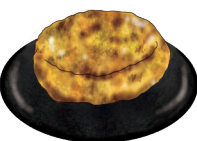
ENTREE

- 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

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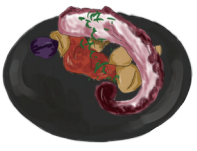
 **TORTILLA** **F 12**
spanish omelette with onion confit, potatoes, sopressata, prosciutto and grana padano
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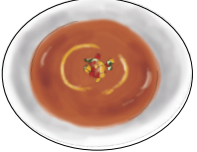
TACO PINCHO DE CERDO [4PC] **F 12**
pork collar tacos in a daikon radish shell, chipotle mayo, micro cilantro, pickled purple cabbage
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SUSHI ROLL PINCHO DE CERDO [4PC] **F 12**
braised & deep fried pork belly, sliced cucumber, tomato with japanese leek and soy sauce
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 **PATATAS BRAVAS** **H 8** **F 12**
deep-fried potatoes with aioli sauce and spicy bravas sauce
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  **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
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  **PULPO** **F 12**
grilled octopus leg with potatoes, olives & spicy arrabbiata sauce
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  **PAPAYA GAZPACHO** **H 8** **F 12**
our twist on a classic chilled tomato soup

ITALIAN

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CROSTINI [4PC] **H 8** [6PC] **F 12**
toasted bread with prosciutto, papaya, mascarpone cheese and macadamian nut blossom honey
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  **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
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 **VERDURE FRITTE** **F 12**
deep-fried zucchini & eggplant battered with semolina, grana padano and ogo seaweed
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 **CLASSIC MINESTRONE** **H 8** **F 12**
classic & hearty italian soup with mixed vegetables and bacon

SALADS

- | | HALF | FULL |
|---|------|------|
| RIGO CAESAR SALAD
romaine with creamy homemade anchovy caesar dressing, croutons, bacon, cottage cheese and black sesame tuile | 12 | 18 |
| <i>Add</i> GRILLED CHICKEN +5 | | |
|  <p>PROSCIUTTO & KALE SALAD 12 18
prosciutto, papaya, cherry tomatoes, kale, beets, cottage cheese and mint with coriander vinaigrette</p> | | |
|  <p> GARLIC PARMESAN BREAD 7
hot out of the oven! garlic and parmesan bread for your starter, salad or soup!</p> | | |

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



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.
- 18% AUTO-GRATUITY WILL BE ADDED TO PARTIES 6 OR MORE.
- 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.

AMERICAN WAGYU SIRLOIN 9oz grilled american wagyu sirloin served with grilled tomato and deep-fried rosemary potatoes	52	FRESH CATCH & SCALLOPS grilled catch of the day and hokkaido scallops served with tomato, garlic and baguette purée salmorejo sauce and a side of kale	42
PORK CHOP 10oz us pork chop with grilled cabbage	42	COLORADO LAMB CHOPS 7oz colorado french lamb with summer vegetable caponata and relish	46

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

ASPARAGUS	8	GRILLED CABBAGE	8
BRUSSELS SPROUTS	8	ROSEMARY POTATOES	8

WOOD FIRED PIZZAS

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

MARGHERITA tomato sauce, mozzarella, basil and grana padano	25	PIZZA BISMARK pancetta, portabella mushroom, truffle oil, egg, mixed cheese and grana padano	30
QUATTRO FORMAGGI gorgonzola, mozzarella, cheddar and pecorino romano	27	PROSCIUTTO AND ARUGULA prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano	27
SALAMI AND JALAPEÑO tomato sauce, salami, jalapeño, grana padano and mixed cheese	27	FUNGHI button mushrooms, portabella, eryngii, maitake, mixed cheese, cottage cheese and grana padano	27

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				

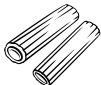
PASTAS



SPAGHETTI



FRESH SPAGHETTI



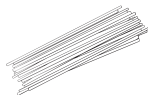
FRESH RIGATONI



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



AGLIO OLIO E PEPERONCINO
spaghetti with garlic, olive oil, chili pepper and parsley 23 |

ARRABBIATA WITH SMOKED MOZZARELLA
chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil 27 |

CACIO E PEPE WITH WALNUT & PROSCIUTTO FRITTO
spaghetti with grana padano, pecorino romano, butter, olive oil, chicken stock, walnut and prosciutto fritto 27 |

BOLOGNESE
fresh rigatoni with bolognese meat sauce and butter topped with mascarpone yogurt sauce and grana padano 29 |

SALMON FUNGHI ALFREDO
creamy alfredo sauce with salmon, mushrooms and grana padano 27 |

CARBONARA WITH PORTABELLA FRITTO
fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil, portabella fritto and grana padano 27 |

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 31 |

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

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	SALMON	5

ARROZ

Paella

CHICKEN & MIXED BEANS PAELLA
chicken, mixed beans, arborio rice, bell peppers clams stock and chicken stock 35 |

SEAFOOD PAELLA
manila clams, kauai shrimp, squid, arborio rice and clams stock 39 |

PAELLA NEGRA
squid ink, squid, green beans, arborio rice, clams stock and aioli 35 |

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

Caldoso

CLAM CALDOSO
spanish soup rice with manila clams, arborio rice with clams stock 39 |

CHICKEN & MUSHROOM CALDOSO
spanish soup rice with chicken, mushrooms, arborio rice with chicken stock and clams stock 35 |

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

DESSERTS

CLASSIC TIRAMISU
homemade creamy tiramisu made with coffee and mascarpone cheese 12 |

CREMA CATALANA
creamy catalonian custard with crisp caramelized topping 10 |

BASQUE CHEESECAKE
basque style cheese cake with apple topping, black sesame crumble and chantilly cream 12 |

CHOCOLATE CASSATA
italian chocolate ice cream cake with cashew nuts, caramelized walnuts with vanilla gelato and raspberry sauce 13 |

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

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!