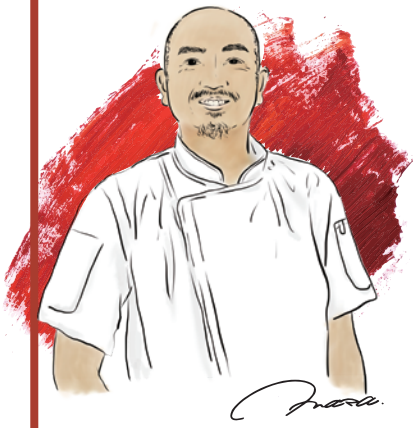


IT'S "Bocalicious"

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





MASA'S CAPRESE
buffalo mozzarella,
semi-dried campari tomatoes,
watercress pesto sauce
14



CRAB COLESLAW PINCHOS [4PCS]
blue crab, cabbage, corn, cucumber,
mustard, mayo, sour cream, vinegar, lemon
14



GRILLED PORK BELLY PINCHOS [4PCS]
okinawan brown sugar sauce,
shredded leek, green onion,
chili threads
14



AMERICAN WAGYU BROCHETTE
3 oz american wagyu flap meat,
chimichurri sauce
14

SPANISH


ITALIAN



TORTILLA
spanish omelette with onion confit, potatoes,
sopressata, prosciutto and grana padano
14



TACO PINCHO DE CERDO [4PCS]
pork collar tacos in a daikon radish shell,
chipotle mayo, micro cilantro,
pickled purple cabbage
14



CROSTINI [6PCS]
toasted bread with prosciutto,
papaya, mascarpone cheese
and macadamian nut blossom honey
14



CAPONATA
chilled sicilian vegetable stew with eggplant,
zucchini, bell peppers, carrot, onion, brussels
sprouts and asparagus served with melba toast
H 9 F 14



PAPAYA GAZPACHO
our twist on a classic chilled tomato soup
H 9 F 14



PADRON
deep-fried shishito peppers served with
hawaiian sea salt, shichimi pepper salt
and rosemary salt
14



MELANZANE
eggplant, homemade beef bolognese,
mozzarella, fresh jalapeños and melba toast
14



CALAMARI FRITTI WITH HOUSEMADE AIOLI
deep-fried calamari battered with semolina,
grana padano and ogo seaweed
H 9 F 14



PATATAS BRAVAS
deep-fried potatoes with aioli sauce
and spicy bravas sauce
H 9 F 14



GAMBAS AL AJILLO
shrimp, onion and garlic
fried in chili pepper oil
14



VERDURE FRITTE WITH HOUSEMADE CHIPOTLE MAYO
deep-fried zucchini & eggplant battered with
semolina, grana padano and ogo seaweed
14



CLASSIC MINISTRONE
classic & hearty italian soup
with mixed vegetables and bacon
H 9 F 14



PULPO
grilled octopus leg with potatoes,
olives & spicy arrabiata sauce
14



VONGOLE
sherry steamed manila clams with
sea asparagus & cherry tomatoes
14

RAW BAR

Rigo Seafood Platter



try our seafood platter with
6pc fresh oysters, 4.5oz king crab,
8oz snow crab and 4pc jumbo shrimp.
120

OYSTERS minimum order 4pc -----
SEASONAL PICK **MP**
-PLEASE ASK OUR STAFF!
served with horseradish & sherry wine vinegar

KING CRAB -----
BOILED 9OZ KING CRAB **MP**
served with harissa cocktail sauce,
butter & lemon

JUMBO SHRIMP -----
3PC JUMBO SHRIMP **24**
served with harissa cocktail sauce,
butter & lemon

SNOW CRAB -----
BOILED 8OZ SNOW CRAB **28**
served with harissa cocktail sauce,
butter & lemon

- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COLD CUTS

SALAD


HAM PLATTER - ITALY **36**



MORTADELLA
COPPA
PROSCIUTTO COTTO
SALAMI PICCANTE CALABRESE EACH 2.5OZ / 12

TARALLI
DRIED CRANBERRY
OLIVES
SEMI-DRIED TOMATO

JAMON BELLOTA - SPAIN **H 26 F 42**





RIGO CAESAR SALAD **H 14 F 19**
romaine with creamy homemade anchovy caesar dressing,
croutons, bacon, cottage cheese and black sesame tuile

Add **GRILLED CHICKEN +5**

PROSCIUTTO & KALE SALAD **H 14 F 19**
prosciutto, papaya, cherry tomatoes, kale, beets,
cottage cheese and mint with coriander vinaigrette

from Bread Shop Kaimuki
GARLIC PARMESAN BREAD **8**
hot out of the oven! garlic and parmesan bread
for your starter, salad or soup!




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



FROM THE JOSPER

- PORK CHOP** 45
10oz us pork chop with grilled cabbage
- AUSTRALIAN LAMB CHOPS** 49
7 oz lamb chops with vegetable caponata and relish
- AMERICAN WAGYU SIRLOIN** 57
9oz grilled american wagyu sirloin served with grilled tomato and deep-fried rosemary potatoes



ALL ITEMS ARE CHARCOAL GRILLED & SMOKED WITH...

- HICKORY SMOKING CHIPS
- MESQUITE SMOKING CHIPS

Jasper 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.

ITALIAN

- PORK CUTLET** 38
panko breaded pork cutlet with mushroom, lemon, brown butter sauce
- PAN-FRIED KING SALMON** 42
cauliflower purée, dill cream, green beans



SIDE DISHES

JOSPER GRILLED SIDE DISHES FOR YOUR MAIN DISH

- ASPARAGUS** 9
- GRILLED CABBAGE** 9
- BRUSSELS SPROUTS** 9
- ROSEMARY POTATOES** 9

WOOD FIRED PIZZAS

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

SEASONAL SPECIAL

- MORTADELLA PISTACHIO PIZZA** 28
pistachio sauce, mozzarella, cherry tomatoes, grana padano

- DUXELLES PIZZA** 28
mushroom duxelles cream, button mushrooms, mixed cheese, mozzarella, grana padano, prosciutto, porcini powder

- MARGHERITA** 25
tomato sauce, mozzarella, basil and grana padano

- PIZZA BISMARCK** 33
pancetta, portabella mushroom, truffle oil, egg, mixed cheese and grana padano

- QUATTRO FORMAGGI** 29
gorgonzola, mozzarella, cheddar and pecorino romano

- PROSCIUTTO AND ARUGULA** 29
prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano

- SALAMI AND JALAPEÑO** 29
tomato sauce, salami, jalapeño, grana padano and mixed cheese

- FUNGHI** 29
button mushrooms, portabella, eryngii, maitake, mixed cheese, cottage cheese and grana padano

PIZZA TOPPINGS

- ZUCCHINI 3
- EGGPLANT 3
- FRESH JALAPEÑOS 3
- CHERRY TOMATOES 3
- EXTRA CHEESE 5
- MOZZARELLA 5
- SALAMI 5
- PROSCIUTTO 5
- TRUFFLE OIL 5
- MUSHROOM MEDLEY 5

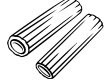
PASTAS



SPAGHETTI



FRESH SPAGHETTI



FRESH RIGATONI



GLUTEN FREE SPAGHETTI

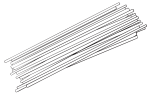
PLEASE NOTE: GLUTEN FREE OPTIONS ARE AVAILABLE, HOWEVER WE CANNOT GUARANTEE 100% PREVENTION OF CROSS CONTAMINATION.

ALL PASTAS ARE COOKED AL DENTE (FIRM TO THE BITE). IF YOU WOULD LIKE SOFTER NOODLES PLEASE ASK YOUR SERVER

SEASONAL SPECIAL

- PESCATORE ROSSO** 45
tomato sauce spaghetti with king crab, kauai shrimp, manilla clams, scallops and squid

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



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



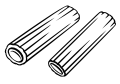
- CARBONARA WITH PORTABELLA FRITTO** 29
fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil, portabella fritto and grana padano



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



- VONGOLE WITH BRUSSELS SPROUTS [BIANCO OR ROSSO]** 35
spaghetti with manilla clams, garlic, olive oil, butter and italian parsley



- BOLOGNESE** 31
fresh rigatoni with bolognese meat sauce and butter topped with mascarpone yogurt sauce and grana padano

PASTA TOPPINGS

- EGGPLANT 3
- CHERRY TOMATOES 3
- BASIL 3
- BRUSSELS SPROUTS 3
- MUSHROOM MEDLEY 5
- PANCETTA 5
- CALAMARI 5
- PROSCIUTTO 5
- BABY SHRIMP 5
- KAUAI SHRIMP 1PC 3
- JUMBO SHRIMP 1PC 7.5
- KING CRAB 4.5oz MP
- MANILLA CLAMS 5PC 10
- MOZZARELLA 5
- CHICKEN 5

RICE

SEASONAL SPECIAL

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

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

- SEAFOOD PAELLA** 42
manilla clams, kauai shrimp, squid, arborio rice and clams stock

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

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

- CLAM CALDOSO** 42
spanish soup rice with manilla clams, arborio rice with clams stock

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

PLEASE NOTE: ALL OF OUR RICE DISHES ARE MADE FROM SCRATCH. IT MAY TAKE A MINIMUM OF 30 MINUTES TO COOK.

- 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!



- 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.



SCAN FOR JAPANESE MENU