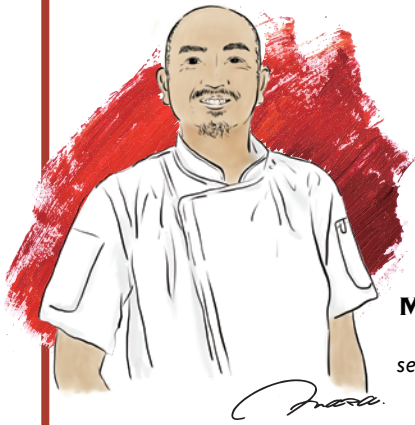


IT'S "Bocalicious"

= 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



KONA KANPACHI
CEVICHE
charred eggplant, red onion, cherry tomatoes,
celery, cucumber, fennel, yuzu kosho vinaigrette
14



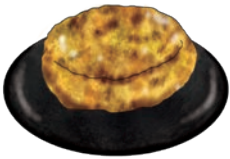
CHICKEN PORCHETTA
chicken thigh, prosciutto, japanese watercress,
basil, garlic, anchovy, capers, pistachios,
balsamic reduction, lemon oil
14



PIZZETTA
tomato sauce, baby sardines, garlic,
oregano, cherry tomatoes, capers
14

SPANISH

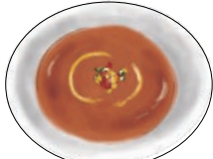
ITALIAN



TORTILLA
spanish omelette with onion confit, potatoes,
mixed ham 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



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



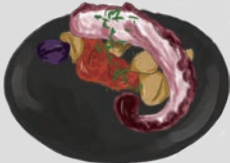
PADRON
deep-fried shishito peppers served with
hawaiian sea salt, shichimi pepper salt
and rosemary salt
14



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



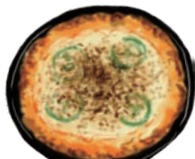
PULPO
grilled octopus leg with potatoes,
olives & spicy arrabbiata sauce
14



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



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



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



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

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

KING CRAB
BOILED 9OZ KING CRAB MP
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 36
MORTADELLA
COPPA
PROSCIUTTO COTTO
JAMON SERRANO
TARALLI
DRIED CRANBERRY
OLIVES
SEMI-DRIED TOMATO



JAMON SERRANO H 15 F 21
JAMON BELLOTA 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!



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

FROM THE JOSPER		ITALIAN	
			
 	PORK CHOP 10oz us pork chop with grilled cabbage	 	PORK CUTLET panko breaded pork cutlet with mushroom, lemon, brown butter sauce
 	AUSTRALIAN LAMB CHOPS 7 oz lamb chops with vegetable caponata and relish	 	PAN-FRIED KING SALMON cauliflower purée, dill cream, green beans
 	AMERICAN WAGYU SIRLOIN 9oz grilled american wagyu sirloin served with grilled tomato and deep-fried rosemary potatoes	  SIDE DISHES	
		JOSPER GRILLED SIDE DISHES FOR YOUR MAIN DISH	
ALL ITEMS ARE CHARCOAL GRILLED & SMOKED WITH...		ASPARAGUS	GRILLED CABBAGE
 		BRUSSELS SPROUTS	ROSEMARY POTATOES
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.		9	9
		9	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	PIZZA CALABRESE tomato sauce, house-made chorizo, spicy salami, mixed cheese, eggplant, grana padano, garlic chips		28	DUXELLES PIZZA mushroom duxelles cream, button mushrooms, mixed cheese, mozzarella, grana padano, prosciutto, porcini powder		28																										
	 MARGHERITA tomato sauce, mozzarella, basil and grana padano		25	PIZZA BISMARK pancetta, portabella mushroom, truffle oil, egg, mixed cheese and grana padano		33																										
	 QUATTRO FORMAGGI gorgonzola, mozzarella, cheddar and pecorino romano		29	PROSCIUTTO AND ARUGULA prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano		29																										
	SALAMI AND JALAPEÑO tomato sauce, salami, jalapeño, grana padano and mixed cheese		29	 FUNGHI button mushrooms, portabella, eryngii, maitake, mixed cheese, cottage cheese and grana padano		29																										
<table><tr><td rowspan="3">PIZZA TOPPINGS</td><td>ZUCCHINI</td><td>3</td><td>CHERRY TOMATOES</td><td>3</td><td>SALAMI</td><td>5</td><td>TRUFFLE OIL</td><td>5</td></tr><tr><td>EGGPLANT</td><td>3</td><td>EXTRA CHEESE</td><td>5</td><td>PROSCIUTTO</td><td>5</td><td>MUSHROOM MEDLEY</td><td>5</td></tr><tr><td>FRESH JALAPEÑOS</td><td>3</td><td>MOZZARELLA</td><td>5</td><td></td><td></td><td></td><td></td></tr></table>								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				
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

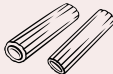


GLUTEN FREE SPAGHETTI

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

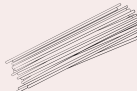
SEASONAL SPECIAL



LOBSTER CHEDDAR CREAM RIGATONI

lobster, tomato sauce, garlic, cream, cheddar cheese, grana padano, stracciatella

42



CRAB AND SPINACH CREAM

blue crab, garlic, cream, spinach, cherry tomatoes, butter, grana padano, micro greens

28



AGLIO OLIO E PEPERONCINO

spaghetti with garlic, olive oil, chili pepper and parsley

23



CARBONARA WITH PORTABELLA FRITTO

fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil, portabella fritto and grana padano

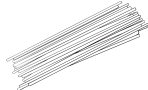
29



ARRABBIATA WITH SMOKED MOZZARELLA

chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil

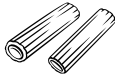
27



VONGOLE WITH BRUSSELS SPROUTS {BIANCO OR ROSSO}

spaghetti with manila clams, garlic, olive oil, butter and italian parsley

35



BOLOGNESE

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

31



PESCATORE ROSSO

tomato sauce spaghetti with king crab, kauai shrimp, manilla clams and squid

52

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

RICE

	LOBSTER RISOTTO lobster tail, zucchini, tomato cream sauce	52	CALDOSO VERDE clams, spinach, clam stock, sofrito, butter, cherry tomatoes, smoked paprika powder	36
	 SEAFOOD PAELLA manila clams, kauai shrimp, squid, arborio rice and clams stock	42	 CHICKEN & MIXED BEANS PAELLA chicken, mixed beans, arborio rice, bell peppers clams stock and chicken stock	35
	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, green bean and clams stock	58
	 CLAM CALDOSO spanish soup rice with manila clams, arborio rice with clams stock	42	CHICKEN & MUSHROOM CALDOSO spanish soup rice with chicken, mushrooms, arborio rice with chicken stock and clams stock	35
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!