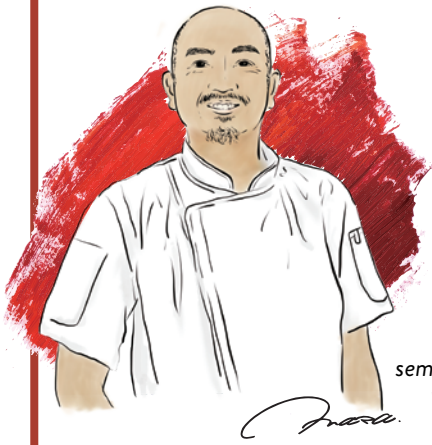
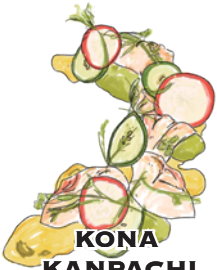


IT'S "Bocalicious"

= 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
CARPACCIO
lilikoi vinaigrette,
fennel, radish, cucumber,
micro chervil,
avocado-cucumber purée
14



PORK PINCHOS
[4PCS]
pork belly, bell pepper,
onion, garlic, soy sauce,
yuzu kosho, melba toast,
avocado, pickled red
abbage, micro cilantro
14

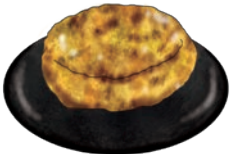


GRILLED
VEGETABLES
BAGNA CÀUDA
asparagus, zucchini,
cauliflower, eggplant,
anchovy breadcrumbs,
bell pepper, italian parsley,
lemon oil, macadamia nuts
14



PULPO
PIZZETTA
octopus, watercress pesto,
green beans, dried tomato,
potato, celery,
mozzarella, lemon salt
14

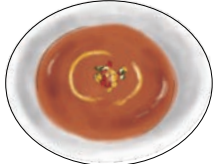
SPANISH



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



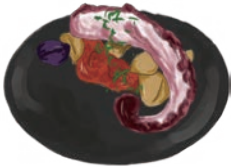
PADRON
deep-fried shishito peppers served with
hawaiian sea salt, shichimi pepper salt
and rosemary salt
14



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

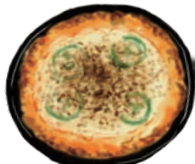
ITALIAN



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 OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COLD CUTS

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



SALAD



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!



Rigo



VEGETARIAN



GLUTEN FREE
PLEASE NOTE: WE CANNOT
GUARANTEE 100% PREVENTION OF
CROSS CONTAMINATION.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
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**

10oz us pork chop with grilled cabbage

45
- *  **AUSTRALIAN LAMB CHOPS**

7 oz lamb chops with vegetable caponata and relish

49
- *  **AMERICAN WAGYU SIRLOIN**

9oz grilled american wagyu sirloin served with grilled tomato and deep-fried rosemary potatoes

65



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**

panko breaded pork cutlet with mushroom, lemon, brown butter sauce

42
-  **PAN-FRIED KING SALMON**

cauliflower purée, dill cream, green beans

45

 **SIDE DISHES** JASPER 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

DIAVOLA BIANCA
mascarpone sauce, mixed cheese, salami, spicy salami, house-made chorizo, sliced onion, cherry tomato, garlic

32

ORTOLANA

tomato sauce, zucchini, artichoke, eggplant, red onion, cherry tomato, mixed mushrooms, mozzarella, fresh salsa verde, stracciatella

32

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

25

* **PIZZA BISMARCK**
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

PIZZA
TOPPINGS

ZUCCHINI
EGGPLANT
FRESH JALAPEÑOS

3 CHERRY TOMATOES
3 EXTRA CHEESE
3 MOZZARELLA

3 SALAMI
5 PROSCIUTTO
5

5 TRUFFLE OIL
5 MUSHROOM MEDLEY
5

PASTAS



SPAGHETTI



FRESH
SPAGHETTI



FRESH
RIGATONI

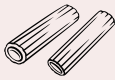


GLUTEN FREE
SPAGHETTI

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

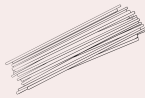
ALL PASTAS ARE COOKED AL DENTE (FIRM TO THE BITE). IF YOU WOULD LIKE SOFTER NOODLES PLEASE ASK YOUR SERVER

SEASONAL
SPECIAL



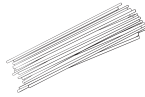
LOBSTER CHEDDAR CREAM RIGATONI
lobster, tomato sauce, garlic, cream, cheddar cheese, grana padano, stracciatella

44



PANCETTA & ARTICHOKE AGLIO E OLIO
pancetta, garlic, chili, chicken stock, butter, artichoke, crispy enoki, italian parsley

30



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

25

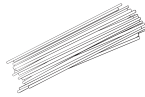


CARBONARA WITH PORTABELLA FRITTO 30
fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil, portabella fritto and grana padano

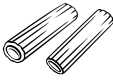


 **ARRABBIATA WITH SMOKED MOZZARELLA**
chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil

27



VONGOLE WITH BRUSSELS SPROUTS [BIANCO OR ROSSO] 35
spaghetti with manila 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



PESCATORE ROSSO 52
tomato sauce spaghetti with king crab, kauai shrimp, manilla clams and squid

PASTA
TOPPINGS

EGGPLANT
CHERRY TOMATOES
BASIL
BRUSSELS SPROUTS

3 MUSHROOM MEDLEY
5 PANCETTA
5 CALAMARI
5 PROSCIUTTO

5 BABY SHRIMP
3 KAUAI SHRIMP 1PC
7.5 JUMBO SHRIMP 1PC
MP KING CRAB 4.5oz

5 MANILLA CLAMS 5PC
5 MOZZARELLA
5 CHICKEN

RICE

SEASONAL
SPECIAL

LOBSTER RISOTTO
lobster tail, zucchini, tomato cream sauce

52

PULPO CALDOSO 35
octopus, green beans, olives, tomato sauce, oregano, clam stock, butter, paprika, cherry tomato, italian parsley

 **SEAFOOD PAELLA** 42
manila 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

 **RED KING CRAB & JUMBO SHRIMP PAELLA** 58
red king crab, kauai shrimp, calamari, jumbo shrimp, green bean and clams stock

 **CLAM CALDOSO** 42
spanish soup rice with manila 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!



VEGETARIAN



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OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
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- MAXIMUM 6 SPLIT CHECKS PER PARTY.



SCAN FOR
JAPANESE MENU