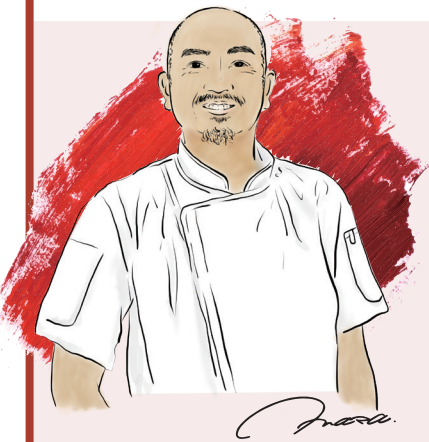


IT'S "Bocalicious"

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

SEASONAL SPECIALS



CAPRESE
buffalo mozzarella,
campari tomatoes,
celery purée, lilikoï sauce
14



YELLOWTAIL INSALATA
yellowtail, cherry tomatoes
arugula, fennel,
white onion, watermelon radish,
lemon-caper vinaigrette
14

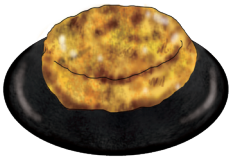


PORK BROCHETTE
pork, red bell pepper sauce,
avocado-cucumber purée,
cherry tomatoes, baguette,
shishito peppers, lime
14



GRILLED VEGETABLES
kabocha squash, cherry tomatoes,
green beans, eggplant,
zucchini, anchovy breadcrumbs,
lemon oil, bagna cauda sauce
14

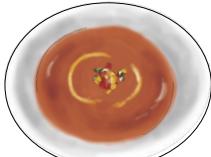
SPANISH



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



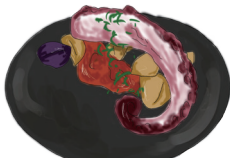
PADRON
deep-fried shishito peppers served with
hawaiian sea salt, shichimi pepper salt
and rosemary salt
14



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

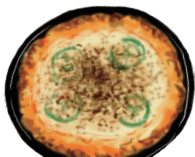
ITALIAN



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 MINSTRONE
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**

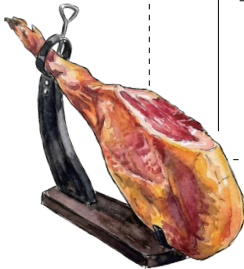
MORTADELLA
COPPA
PROSCIUTTO COTTO
SALAME PICCANTE

TARALLI
DRIED CRANBERRY
OLIVES
SEMI-DRIED TOMATO



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



* 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

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.

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** 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

DIAVOLA BIANCA mascarpone sauce, mixed cheese, salami, spicy salami, house-made chorizo, sliced onion, cherry tomato, garlic	32
--	----

PIZZA PROSCIUTTO tomato sauce, prosciutto, marinated tomatoes, mozzarella, grana padano	32
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 MARGHERITA tomato sauce, mozzarella, basil and grana padano	25
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* PIZZA BISMARK pancetta, portabella mushroom, truffle oil, egg, mixed cheese and grana padano	33
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 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
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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
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PIZZA TOPPINGS

ZUCCHINI	3	CHERRY TOMATOES	3
EGGPLANT	3	EXTRA CHEESE	5
FRESH JALAPEÑOS	3	MOZZARELLA	5

SALAMI	5	TRUFFLE OIL	5
PROSCIUTTO	5	MUSHROOM MEDLEY	5

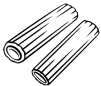
PASTAS



SPAGHETTI



FRESH SPAGHETTI



FRESH RIGATONI

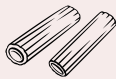


GLUTEN FREE SPAGHETTI

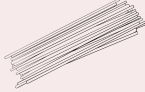
PLEASE NOTE : GLUTEN FREE OPTIONS ARE AVAILABLE, HOWEVER WE CANNOT GUARANTEE 100% PREVENTION OF CROSS CONTAMINATION.

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

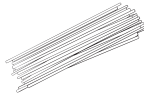
seasonal/
SPECIAL



LOBSTER CHEDDAR CREAM RIGATONI lobster, tomato sauce, garlic, cream, cheddar cheese, grana padano, stracciatella	44
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PANCETTA & ARTICHOKE AGLIO E OLIO pancetta, garlic, chili, chicken stock, butter, artichoke, crispy enoki, italian parsley	30
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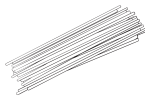
 AGLIO OLIO E PEPERONCINO spaghetti with garlic, olive oil, chili pepper and parsley	25
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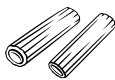
CARBONARA WITH PORTABELLA FRITTO fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil, portabella fritto and grana padano	30
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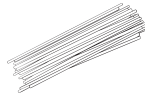
 ARRABBIATA WITH SMOKED MOZZARELLA chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil	27
--	----



VONGOLE WITH BRUSSELS SPROUTS {BIANCO OR ROSSO} spaghetti with manila clams, garlic, olive oil, butter and italian parsley	35
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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
CHERRY TOMATOES	3	PANCETTA	5
BASIL	3	CALAMARI	5
BRUSSELS SPROUTS	3	PROSCIUTTO	5

BABY SHRIMP	5	MANILLA CLAMS 5PC	10
KAUAI SHRIMP 1PC	3	MOZZARELLA	5
JUMBO SHRIMP 1PC	7.5	CHICKEN	5
KING CRAB 4.5oz	MP		

RICE

seasonal/
SPECIAL

SEAFOOD CALDOSO clams, kauai shrimp, squid, sofrito, thyme, white wine, butter, clam stock	42
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PULPO PAELLA octopus, red bell peppers, green beans, sofrito, paprika, clam stock, chimichurri sauce	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
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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
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CHICKEN & MUSHROOM CALDOSO spanish soup rice with chicken, mushrooms, arborio rice with chicken stock and clams stock	35
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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



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

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- MAXIMUM 6 SPLIT CHECKS PER PARTY.



SCAN FOR JAPANESE MENU