

IT'S "Bocalicious"

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

SPANISH



ENSALADA DE ATUN
homemade tuna with cherry tomatoes, red onions and olives
\$6.00 R \$9.00



CROQUETAS
potato, chorizo and nutmeg croquettes with egg sauce and black sesame salt
\$6.00 R \$9.00



TORTILLA
spanish omelette with onion confit, potatoes, chorizo and prosciutto
\$9.00



PADRON
deep-fried shishito peppers tossed with pa'akai o ka 'aina salt
\$6.00 R \$9.00



PATATAS BRAVAS
deep-fried potatoes with aioli sauce and spicy bravas sauce
\$6.00 R \$9.00

ITALIAN



VENETIAN MARINATED EEL "IN SAOR"
classic venetian dish with marinated eel, onions, raisins and pine nuts
\$6.00 R \$9.00



CAPONATA
chilled sicilian vegetable stew with eggplant, zucchini, bell peppers, carrot, onion, brussels sprouts and asparagus
\$6.00 R \$9.00



CALAMARO SALTATO
squid sauté with minced broccoli, scallops, anchovies in a butter shoyu sauce
\$6.00 R \$9.00



CROSTINI
toasted bread with prosciutto, papaya, mascarpone cheese and macadamian nut blossom honey
\$6.00 R \$9.00



CALAMARI FRITTI
deep-fried calamari battered with semolina, grana padano and ago seaweed
\$6.00 R \$9.00



VONGOLE
white wine & sherry steamed manila clams with sea asparagus and cherry tomatoes
\$9.00

HAM



HAM PLATTER
chef's selection of hams with olives, dried cranberries, sun dried tomatoes and walnuts
\$18.50 R \$28.50

make your ham sampler more special!
Add **JAMON IBERICO** +\$5.00

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SALAME -ITALY	\$7.00	\$11.00
MORTADELLA -ITALY	\$8.00	\$12.50
PROSCIUTTO CRUDO -ITALY	\$8.00	\$12.50
COPPA -ITALY	\$8.00	\$12.50
JAMON IBERICO -SPAIN	\$12.00	\$18.00

SALADS

RIGO CAESAR SALAD **\$7.00 R \$13.00**
romaine wedge with creamy homemade caesar dressing, anchovy, croutons, bacon and black sesame tuile



PAPAYA & KALE SALAD **\$7.50 R \$14.00**
prosciutto, papaya, fruit tomatoes, kale, cottage cheese and mint with coriander vinaigrette



GARLIC PARMESAN BREAD **\$5.50**
hot out of the oven! garlic and parmesan bread for your starter, salad or soup!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
FOR PARTIES OF 6 OR MORE, WE SINCERELY ASK FOR A SUGGESTED GRATUITY OF 18%. MAXIMUM 6 SPLIT CHECKS PER PARTY.

MAIN DISHES

★ AVAILABLE AFTER 5PM PICK-UP!

WE HAVE A VARIETY OF MAIN DISHES TO FILL BOTH SPANISH AND ITALIAN APPETITES!

SPANISH

JOSPER
CERAMIC GRILL

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.

● ANGUS PRIME SIRLOIN grilled angus prime sirloin served with grilled tomato and deep-fried potatoes tossed with rosemary	\$38.00
● FRESH CATCH & SCALLOPS grilled catch of the day and hokkaido scallop served with tomato, garlic and baguette purée "salmorejo" sauce	\$31.50
● PORK CHOP 10oz us pork chop with olives and capers spanish tapenade	\$29.50
● COLORADO LAMB CHOPS two colorado french lamb with summer vegetable caponata and pisto sauce	\$35.00

ALL ITEMS ARE CHARCOAL GRILLED WITH HAWAIIAN KIAWE WOOD & SMOKED WITH...
● HICKORY SMOKING CHIPS ● CHERRY SMOKING CHIPS ● MESQUITE SMOKING CHIPS

ITALIAN

SEARED TASMANIAN SALMON **\$30.00**
tasmanian salmon poché with lemon butter and tartar sauce.

CHICKEN CACCIATORE **\$27.00**
italian "hunter's stew" with chicken thigh, tomatoes, onion, black olives, rosemary, and white wine.



COTOLETTA DI MAIALE **\$28.00**
crispy kurobuta pork cutlet with fresh kiwi, mint and cucumber sauce, kale salad

SIDE DISHES ALL \$7.00

JOSPER GRILLED SIDE DISHES FOR YOU MAIN DISH

ASPARAGUS	PUMPKIN
BRUSSELS SPROUTS	MASHED POTATOES
BELL PEPPERS	

WOOD FIRED PIZZAS

MARGHERITA tomato sauce, mozzarella, and basil	\$15.00	PROSCIUTTO AND RUCOLA prosciutto, rucola, sun-dried tomatoes, black olives, mixed cheese and grana padano	\$17.50
MARINARA tomato sauce, garlic, anchovy and oregano	\$15.00	FUNGHI mushrooms, portabella, eryngii, maitake, cottage cheese	\$17.00
SALAMI AND JALAPEÑO tomato sauce, salami, jalapeño, mixed cheese	\$17.00	QUATTRO FORMAGGI gorgonzola, mimolette, mozzarella, pecorino romano	\$17.00
ORTOLANA mozzarella, zucchini, eggplant, bell pepper and 4 kinds of mushrooms	\$18.00	CICINIELLI tomato sauce, whitebait, grana padano, garlic, oregano, cherry tomatoes and onions	\$18.00

PASTAS

ARRABBIATA WITH SMOKY MOZZARELLA fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoky mozzarella, garlic and olive oil	\$16.50	CHICKEN & PORCINI ALFREDO creamy alfredo sauce with chicken and porcini	\$17.00
CARBONARA WITH PORTABELLA FRITTO fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil and portabella fritto	\$18.50	CACIO E PEPE WITH WALNUT & PROSCIUTTO FRITTO spaghetti with grana padano, pecorino romano, butter, olive oil, walnut and prosciutto fritto	\$17.00
AGLIO E OLIO CON CICINIELLI simple garlic, olive oil spaghetti with whitebait and cabbage	\$18.50	VONGOLE WITH BRUSSELS SPROUTS (BIANCO OR ROSSO) spaghetti with manila clams, garlic, olive oil, butter and italian parsley	\$18.50
CHILLED PASTA WITH SCALLOPS & BOK CHOY spaghetti with hokkaido scallops, bok choy, onion, soy sauce, sesame oil and micro onions	\$17.50	PESTO GENOVESE WITH SHRIMP & AVOCADO spaghetti with italian parsley, basil, pine nut, anchovy, garlic, grana padano and olive oil	\$17.00
BOLOGNESE homemade fresh rigatoni with bolognese meat sauce topped with mascarpone yogurt sauce	\$18.50	GORGONZOLA RIGATONI creamy gorgonzola cheese sauce with homemade rigatoni, eggplant paste and dill	\$20.00

ARROZ



Paella
CHICKEN, NDUJA & MIXED BEANS PAELLA
valencian rice dish with chicken, nduja, mixed beans, carnaroli rice and chicken stock

SEAFOOD PAELLA manila clams, kawai shrimp, squid, carnaroli rice and seafood stock	\$26.00
PAELLA NEGRA Squid ink paella with squid, green beans and aioli	\$23.00



Caldoso
CLAM CALDOSO **\$25.00**
spanish soup rice with manila clams, carnaroli rice with seafood stock

CHICKEN & MUSHROOM CALDOSO **\$23.00**
spanish soup rice with chicken, mushrooms, carnaroli rice with chicken stock

DESSERT



BASQUE CHEESECAKE **\$7.00**
rich but light cheesecake with blueberry sauce



CLASSIC TIRAMISU **\$7.00**
homemade creamy tiramisu made with coffee and mascarpone cheese

Enjoy Digo at Home!

Digo

TO GO!

📍 885 KAPAHULU AVE., HONOLULU, HI 96816

☎ 808.735.9760

OPEN EVERYDAY!
11:30AM-10:00PM

TAKING TAKEOUT ORDERS BETWEEN
11:00AM-9:15PM