



Veccina

COMEDOR ITALIANO

MENU

ANTIPASTI

VERDURE

INSALATE

PASTA

PIZZA

FIREWOOD GRILL

MILANESE &
SÁNDWICHES

CONTORNI

DOLCI

SPRITZ, APERITIVI,
NEGRONI & COCKTAILS

BEER

NON ALCOHOLIC

HOT BEVERAGES

WINES

LIQUEURS

ANTIPASTI

Wood-fired empanaditas

Choclo

Sweet corn, provolone & Grana Padano.

Spinach

Provolone, grana padano & gorgonzola.

Pomodoro

Roasted tomatoes, mozzarella, grana padano & basil.

Ossobuco

Braised ossobuco, capers, olives & provolone.

Beef

Tenderloin, provolone & fresh oregano.

Salumi

Italian cured meats, pork bondiola & roasted bell peppers.

\$9.500 per unit

Arancinis

Provolone, grana padano with a roasted tomato sauce.

\$32.000

Crispy Pork Bites

House chilli, acacio honey & gremolata.

\$36.000

Beef carpaccio

Artichoke chips, arugula, anchovy dressing, Grana Padano & lemon.

\$44.000

Grilled prawns

Chili oil, vinegar, parsley & garlic.
(Half a pound) **\$75.000**

Pork meatballs

Creamy polenta, fennel pomodoro & provolone.

\$46.000

Mussels

Prosecco, garden herbs, chili pepper & creole potatoes.

\$50.000

Tuna crudo

Cold broth of wood-fired tomatoes, potato chips and house mayonnaise.

\$39.000

Boards

Cured meats

Prosciutto di Parma, coppa, bresaola, fresh tomato & homemade butter.

\$45.000

Cheese

Taleggio, provolone, gorgonzola, manchego, quince paste & walnuts. **\$45.000**

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VERDURE

Putumayo heart of palm

Orange, tangerine, pickled onion,
pistachios & basil.

\$40.000

Broccoli

With calabrian chili dressing,
golden raisins & peanuts.

\$40.000

Eggplant

Breaded, Montasio cheese &
acacia honey.

\$38.000

Artichoke

Anchovy, pecorino & lemon.

\$41.000

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INSALATE

Peach salad

Green grapes, dates, starfruit, celery flower, parsley, walnut, grana padano, critic dressing & fresh chili.

\$40.000

Caprese

Buffalo mozzarella, colorful cherry tomatoes, basil pesto & crispy Grana Padano.

\$40.000

Endive

Almond pesto, Taleggio cheese, acacia honey, sherry vinaigrette & pangritata.

\$42.000

Cesar

Tudela lettuce hearts with anchovy dressing, sunflower seeds & pangritata.

\$45.000

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PASTA

Agnolotti

Al burro, filled with spinach and ricotta stagionata.

\$44.000

Rigatoni

San Marzano pomodoro sauce, fennel seed, confit garlic, stracciatella, grana padano & basil.

\$45.000

Cappelletti

Filled with corn and mascarpone cream with cacio & pepe sauce.

\$44.000

Papardelle

Roasted monte rosa tomato, fior de latte mozzarella, basil & grana padano.

\$50.000

Spaghetti Carbonara

Guanciale, black pepper, egg yolk & Pecorino cheese.

\$53.000

Fusilli

Pork & salami ragú, nutmeg & pomodoro.

\$56.000

Linguini

Mussels, clams, calamari & homemade spicy chorizo.

\$64.000

Tagliatelle

Braised lamb sugo, grilled san marzanos & grana padano.

\$56.000

Spaghetti

Grilled prawns, white wine, parsley, butter & lemon.

\$76.000

Seafood Rigatoni

Shrimp, squid, clam, roasted tomatoes, herb and roasted garlic butter, sherry & basil.

\$68.000

Lasagna

Bolognese sauce, mozzarella, ricotta, grana padano & oregano.

\$52.000

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PIZZA

Margarita

San marzanos, mozzarella di buffala, grana padano & basil.
\$43.000

Funghi & arugula

Bianca, portobellos, provolone, arugula & grana padano.
\$46.000

Artichoke

Provolone dolce Valpadana, grana padano & fresh oregano.
\$48.000

Stracciatella & Pecorino

San marzano tomatoes, homemade stracciatella, garlic confit & pecorino romano.
\$44.000

Italian Cheese

Mozzarella di Bufala, provolone dolce Valpadana, grana padano & mozzarella.
\$46.000

Guanciale, chili & honey

San marzanos, provolone, calabrian chili & basil.
\$50.000

Lamb & pecorino

San Marzanos, braised lamb, pecorino, red onion, provolone, basil & oregano.
\$49.000

Homemade spicy chorizo & stracciatella

Spicy chorizo sauce, San Marzanos, pecorino & fresh oregano.
\$46.000

Coppa & grilled pineapple

San Marzano, provolone, mozzarella & oregano.
\$49.000

Bresaola & stracciatella

Bianca pizza, gorgonzola & grana padano.
\$50.000

Pepperoni

San Marzano, double cream cheese, mozzarella di bufala & dried oregano.
\$49.000

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FIREWOOD GRILL

BEEF SELECTIONS

Beef

With black garlic butter & fresh herb gremolata.
\$78.000

Bife angosto uruguayo

With black garlic butter & fresh herb gremolata.
\$110.000

Bife de vacío uruguayo

With black garlic butter & fresh herb gremolata.
\$90.000

Pork Tenderloin

With green pepper & plum sauce.
\$64.000

Fresh tuna

Chili oil, white wine vinegar, Uvalina tomatoes, garlic & parsley.
\$70.000

Steak Lamb 300g

With fresh herb gremolata.
\$70.000

Roasted chicken

With calabrian chili, crème fraîche & tarragon.
\$72.000

MILANESE

Veal Milanese

With roasted tomato sauce & Grana Padano.
\$50.000

Chicken Milanese

With roasted tomato sauce & Grana Padano.
\$50.000

SÁNDWICHES

Milanese

Chicken Milanese, roasted tomatoes, arugula, provolone, anchovy aioli & creole potatoes.
\$39.000

Caprese

Heirloom tomato, buffalo mozzarella, basil & cashew pesto.
\$39.000

CONTORNI

Pasta

Al burro. **\$18.000**
Pomodoro. **\$24.000**

Green Salad

With lime.
\$17.000

Creole potatoes

Roasted with rosemary.
\$18.000

VECCINA

Wood-fired Homemade bread

With confit garlic butter, olive oil, balsamic vinegar and peperoncino.
\$9.000

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DOLCI

Classic Tiramisú

With mascarpone, coffee & amaretto.

\$25.000

Rice pudding

With white chocolate & cinnamon.

\$20.000

Amarena

Homemade amarena gelato, yogurt foam, walnut crumble, strawberry, blueberries & almond cookie covered in white chocolate.

\$31.000

Pavlova

Meringue, red berries, candied peaches & vanilla gelato.

\$25.000

Millefeuille

Pistachio cream, mascarpone chantilly, arequipe & crunchy almonds & white chocolate.

\$25.000

Brownie & macaron

Cocoa & almond, whipped cream, cacao nibs & vanilla gelato.

\$26.000

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DRINKS

SPRITZ & APERITIVI

Sirocco Spritz

Limoncello, lavender, Luxardo White Bitter, sparkling wine.
\$42.000

Spritz Veneciano

Aperol, Luxardo Red Bitter, sparkling wine and soda.
\$42.000

Rose Spritz

Lillet Rosé, Juniper Rose cider, sparkling wine, tea rose.
\$42.000

Tropicale

Beefeater infused with mango, sparkling wine, lime, tonka bean bitters.
\$40.000

Cacao Sbagliato

Campari, Dubonnet macerated with cocoa, prosecco.
\$34.000

Spring Sangria Pitcher (1 liter to share)

Rosé wine, Lillet Rosé, rum, strawberry, lemon, basil.
\$110.000

MICHELADAS

+ \$5.900 WITH THE BEER OF YOUR CHOICE

Caper & lime

Caper brine, lime, dry vermouth, lager, Italian capers.

Cucumber and Chile

Pickle brine, lager, chile salt, green olives.

COCKTAILS

Mula Mia

Del Maguey Vida, viche, ginger, lime, Angostura
\$46.000

Margarita Basilica

Altos Reposado, limoncello, basil, lime.
\$46.000

Sour Milano

Beefeater, vanilla vermouth, Campari, lime, egg white.
\$38.000

Lorenza

Chivas Extra 13 Años, Amaro Lucano, ginger, lime, tonka bean bitters.
\$44.000

Corleone

Chivas Extra 13 Tequila Cask, amaretto, spiced ginger, Rangpur lime, red wine.
\$44.000

Tonka Old Fashioned

Bulleit Rye with Luxardo Maraschino & tonka bitters.
\$44.000

Vesper Martini

Plymouth, Absolut, Lilet Blanc, orange bitters.
\$44.000

Espresso Martini

Absolut, espresso, Colombian coffee liquor & amaretto.
\$36.000

ESSENTIAL NEGRONIS

Negroni de Verano

Beefeater, Hendrick's, Luxardo Bitter Blanco & house vermouth, cucumber.
\$44.000

Negroni Bianco

Monkey 47, Luxardo Bitter Blanco & Lillet Blanc.
\$58.000

Negroni Criollo

Desquite Aguardiente Tradición, Campari, house vermouth.
\$34.000

Negroni Affumicato

Del Maguey Vida, Luxardo Bitter Blanco, house vermouth, Amaro Lucano.
\$44.000

Classico

Beefeater, Campari & house vermouth.
\$40.000

CLASSIC COCKTAILS

Aperol Spritz \$42.000

Boulevardier \$44.000

Martini \$46.000

Vodka Martini \$40.000

Manhattan \$44.000

Margarita Clásica \$46.000

Mezcalita \$46.000

Mojito \$36.000

Penicillin \$44.000

Pisco Sour \$38.000

Old Fashioned \$44.000

Tinto de Verano \$36.000

Any drink made cocktail:
Price of the drink + \$4.000

NON-ALCOHOLIC

Spritz de Verano

Juniper Rose Cider, strawberry, soda, tea rose.
\$15.900

Citrus Spritz

Pink grapefruit bitter, rosemary, soda.
\$15.900

Lavanda Spritz

Beefeater, Hendrick's, Luxardo Lavender cordial, lime, soda, black olive.
\$13.900

Ginger Tonic

Fresh ginger, Fever Tree tonic, a dash of lime.
\$16.900

Berry Spritz

Blackberry-strawberry basil cordial, Rangpur lime, soda.
\$15.900

BEER

DRAFT

Stella Artois

250ml: \$12.900

500ml: \$19.900

BBC Monserate Roja

380ml: \$13.900

BBC Lager

380ml: \$13.900

Club Colombia Dorada

380ml: \$13.900

BEER

BOTTLE

Stella Artois

\$14.900

Corona

\$13.900

Corona Cero

\$13.900

Club Colombia Dorada

\$13.900

Club Colombia Trigo

\$13.900

Bitburger 0.0%

\$16.900

BEER

ARTESINAL

Macha Helles Lager

\$16.900

Moonshine Tumaco Brown

Brown Ale with cacao nibs
\$16.900

BOTANICAL SPARKLING WATERS SOMMET

Cucumber Mint Water \$12.900
Kalamansi lime & peppermint water \$12.900

TONIC

Fever Tree
San Pellegrino
\$19.900

JUNIPER ARTISANAL SODAS

Juniper Rose Cider
Juniper Grapefruit Soda
\$14.900

WATER

Manantial
\$7.900
Acqua Panna
\$20.900
San Pellegrino
\$20.900

COCA COLA SODAS

\$8.900

TANGERINE JUICE

\$9.900

HOT BEVERAGES

CLASSIC

Espresso
\$7.000
Americano
\$7.000
Latte
\$8.000
Macchiato
\$7.000
Cappuccino
\$8.000
Almond milk cappuccino
\$11.000

TEAS & INFUSIONS MUNAY

\$6.900

Levitante

Black tea, bergamot, lavender.

Mente Consciente

Colombian green tea, lemongrass, mint.

Tenue Resplandor

White tea, apple, orange peel, almond, calendula.

Ayú

Coca leaf, melissa, ginger, pineapple guava.

Alivio Misterioso

Lulo, lemon verbena, ginger, chamomile.

Misticismo Tropical

Guava, mountain papaya, Colombian verbena.

HERB INFUSION

\$5.500

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WINES

- ITALIAN SPARKLING -

Prosecco V8 Sior Sandro, Glera, Véneto
CP: \$31.000 / BT: \$155.000

Lambrusco, Cleto Chiarli, Emilia Romagna
BT: \$145.000

- ROSÉ -

Mr. Wildman, Pinot Noir, Casablanca, Chile
BT: \$129.000

Doña Fugata, Nero d´Avola, Syrah, Sicilia, Italia
BT: \$194.000

Talamonti, Montepulciano, Abruzzo, Italia
CP: \$28.000 / BT: \$140.000

- ITALIAN WHITES -

Zonin, Pinot Grigio, Friuli Aquileia
CP: \$34.000 / BT: \$169.000

Lungarotti, Grechetto, Umbria
CP: \$29.000 / BT: \$145.000

Antichello, Garganega, Trebbiano, Soave, Verona
BT: \$209.000

Sassoregale, Vermentino, Maremma
BT: \$245.000

Ciu Ciu “Arbinus” Verdicchio Dei Castelli Jesi
CP: \$36.000 / BT: \$180.000

Barollo Frater, Chardonnay, Véneto
BT: \$215.000

Corte Giara, Garganega, Véneto
CP: \$35.000 / BT: \$175.000

Masi Masianco, Pinot Grigio, Delle Venezie
BT: \$259.000

Mandrarossa, Grillo, Sicilia
BT: \$194.000

- WHITES -

Aveleda, Albariño, Vinho Verde, Portugal
CP: \$35.000 / BT: \$175.000

Wachau, Gruner Veltliner, Kamptal, Austria
CP: \$37.000 / BT: \$184.000

Nuestro, Verdejo, Rueda, España
CP: \$44.000 / BT: \$219.000

Portillo, Sauvignon Blanc, Mendoza, Argentina
BT: \$159.000

Casal García, Loureiro, Vinho Verde, Portugal
BT: \$145.000

Marqués Casa Concha, Chardonnay, Limari, Chile
BT: \$289.000

“Xic”, Xarel-lo, Penedés, España
CP: \$27.000 / BT: \$135.000

Royal Tokaji, Furmint, Tokaj, Hungria
BT: \$184.000

Sibaris Reserva, Sauvignon, Leyda, Chile
CP: \$46.000 / BT: \$229.000

Loimer Lenz, Riesling, Kamptal, Austria
BT: \$224.000

Los Haroldos, Chardonnay, Mendoza, Argentina
BT: \$184.000

- ITALIAN REDS -

Arrigoni, Sangiovese, Chianti, Toscana
CP: \$36.000 / BT: \$180.000

Corte Giara, Merlot, Corvina, Vèneto
BT: \$174.000

Remole, Sangiovese, Cabernet Sauvignon, Toscana
BT: \$225.000

G.D Vajra, Nebbiolo, Langhe, Piamonte
CP: \$40.000 / BT: \$199.000

Sofi Rosso, Lagrein, Merlot, Dolomiti
BT: \$189.000

Castel Firmian, Terodelgo Rotaliano, Trentino
BT: \$192.000

Felline “I Monili” Primitivo, Puglia
CP: \$33.000 / BT: \$164.000

Colle Corviano, Montepulciano, Abruzzo
BT: \$199.000

Di Giovanna Gerbino, Syrah, Nero d'Avola, Sicilia
CP: \$37.000 / BT: \$185.000

- REDS -

Callia, Malbec, Mendoza, Argentina
CP: \$29.000 / BT: \$145.000

Nebla, Garnacha, Utiel Requena, Valencia, España
BT: \$130.000

Mueller Kloeck, Zweigelt, Estiria, Austria
BT: \$190.000

Casa Silva Gran Terroir, Cabernet, Los Lingues, Chile
BT: \$219.000

Portillo, Merlot, Mendoza, Argentina
BT: \$155.000

Ramon Bilbao “Limited Edition” Tempranillo, Rioja, España
CP: \$44.000 / BT: \$220.000

S. Sebastiao, Syrah, Tinta Roriz, Lisboa, Portugal
BT: \$140.000

Ultreia, Mencia, Bierzo, España
BT: \$215.000

Sibaris Reserva, Carmenere, Colchagua, Chile
CP: \$46.000 / BT: \$229.000

Flores de Callejo, Tempranillo, R. Duero, España
BT: \$215.000

Zuccardi, Cabernet Sauvignon, Mendoza, Argentina
CP: \$43.000 / BT: \$215.000

Viña Otano, Tempranillo, Rioja, España
BT: \$145.000

La Foto 1938, Tempranillo, Navarra, España
CP: \$33.000 / BT: \$164.000

Catena “La Consulta”, Malbec, Argentina
BT: \$269.000

La Maldita, Garnacha, Rioja, España
BT: \$228.000

Powers “Spectrum” Merlot, Columbia Valley, EE.UU.
BT: \$205.000

- SELECTION FOR SPECIAL MOMENTS -

Salentein Reserva, Cabernet Franc, Uco, Argentina
BT: \$299.000

Gaja “Sito Moresco”, Barbera, Nebbiolo, Piamonte, Italia
BT: \$609.000

Altos Las Hormigas, Malbec, Uco, Argentina
BT: \$279.000

[Terroir Hunter] Montepulciano, Peumo, Chile
BT: \$349.000

Marqués de Murrieta Rsv, Tempranillo, Rioja, España
BT: \$419.000

El Enemigo, Bonarda, Mendoza, Argentina
BT: \$410.000

Cepa Gavilan Crianza, Tempranillo, R. Duero, España
BT: \$294.000

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LIQUEURS

APERITIVI AMARI VERMUT	BOT.	TRA.
Lillet Blanc	\$305.000	\$29.000
Lillet Rosé	\$305.000	\$29.000
Dubonnet	\$273.000	\$26.000
Campari	\$347.000	\$33.000
Amaro Lucano	\$336.000	\$34.000
Luxardo Bitter Bianco	\$410.000	\$38.000
Luxardo Bitter Rojo	\$410.000	\$38.000
Fernet Branca	\$347.000	\$33.000
Yzaguirre Rojo Reserva	\$336.000	\$27.000
Yzaguirre Dry Reserva	\$357.000	\$28.000

DIGESTIVES	BOT.	TRA.
Ancho Reyes	\$347.000	\$33.000
Luxardo Amaretto	\$378.000	\$35.000
Cointreau	\$305.000	\$31.000
Coloma Licor de Café Gran Reserva	\$305.000	\$29.000
Disaronno	\$399.000	\$37.000
Frangelico (Licor de Avellana)	\$389.000	\$39.000
Licor 43	\$347.000	\$33.000
Luxardo Limoncello	\$378.000	\$35.000
Luxardo Sambuca	\$378.000	\$35.000

GRAPPA	BOT.	TRA.
Cellini Blanca	\$410.000	\$41.000

COLOMBIAN LIQUORS	BOT.	TRA.
Desquite Aguardiente Tradición (38%)	\$284.000	\$27.000
Desquite Aguardiente Artesanal	\$200.000	\$19.000
472 Eau de Vie Feijoa	\$441.000	\$41.000
472 Eau de Vie Uchuva	\$420.000	\$39.000

GIN	BOT.	TRA.
Monkey 47	\$536.000	\$71.000
Plymouth	\$441.000	\$42.000
Beefeater 24	\$504.000	\$48.000
Beefeater Pink	\$431.000	\$41.000
Beefeater	\$368.000	\$35.000
Media*		\$214.000
Bombay Sapphire	\$368.000	\$37.000
Bulldog	\$431.000	\$40.000
Gin Mare	\$452.000	\$42.000
Hendrick's	\$515.000	\$48.000
Selva Gin	\$399.000	\$37.000
Tanqueray	\$357.000	\$36.000

VODKA	BOT.	TRA.
Absolut	\$315.000	\$30.000
Media*		\$161.000
Grey Goose	\$462.000	\$47.000
Tito's	\$368.000	\$34.000
Wyborowa	\$263.000	\$25.000

MEZCAL	BOT.	TRA.
Del Maguey Vida	\$483.000	\$43.000
Ojo de Tigre	\$462.000	\$41.000
Montelobos	\$483.000	\$46.000
Amores Cupreata	\$546.000	\$55.000
Mezcal Verde	\$431.000	\$43.000
Los Nahuales	\$557.000	\$52.000

TEQUILA	BOT.	TRA.
Altos Reposado	\$452.000	\$43.000
Altos Plata	\$452.000	\$43.000
Herradura Añejo	\$494.000	\$50.000
Herradura Reposado	\$483.000	\$49.000
Herradura Plata	\$452.000	\$46.000
Patrón Reposado	\$494.000	\$50.000
Patrón Silver	\$473.000	\$48.000
Don Julio 70	\$714.000	\$71.000
Maestro Dobel Diamante	\$588.000	\$59.000

RUM	BOT.	TRA.
La Hechicera Banano (Ed. Especial)	\$704.000	\$66.000
La Hechicera	\$515.000	\$49.000
Havana Club Selección de Maestros	\$515.000	\$49.000
Havana Club 7 Años	\$347.000	\$31.000
Havana Club Añejo Especial	\$294.000	\$28.000
Havana Club 3 Años	\$252.000	\$24.000
Appleton Estate Rare Blend	\$284.000	\$27.000
Appleton Estate Signature Blend	\$263.000	\$24.000
Diplomático Planas	\$347.000	\$35.000
Diplomático Reserva Exclusiva	\$483.000	\$49.000

WHISKY (SCOTCH)	BOT.	TRA.
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BLENDED		
Chivas Regal 18 Años	\$767.000	\$72.000
Chivas Regal Mizunara	\$578.000	\$55.000
Chivas Regal Extra 13 Tequila Cask	\$441.000	\$42.000
Chivas Regal Extra 13 Años	\$420.000	\$40.000
Media*	\$235.000	
Chivas Regal 12 Años	\$378.000	\$36.000
Monkey Shoulder	\$368.000	\$34.000
Buchanan's Deluxe	\$389.000	\$36.000

SINGLE MALT		
The Glenlivet 18 Años	\$1,817.000	\$172.000
The Glenlivet 15 Años	\$662.000	\$62.000
The Glenlivet Captain's	\$483.000	\$46.000
The Glenlivet Caribbean Reserve	\$452.000	\$43.000
The Glenlivet 12 Años	\$473.000	\$45.000
The Glenlivet Founder's Reserve	\$431.000	\$41.000
The Macallan Rare Cask	\$3,402.000	\$340.000
The Macallan 18 Años Sherry Cask	\$3,203.000	\$320.000
The Macallan 15 Años Double Cask	\$1,271.000	\$127.000
The Macallan 12 Años Sherry Cask	\$704.000	\$70.000
Glenfiddich 12 Años	\$452.000	\$42.000
Glenfiddich 15 Años	\$557.000	\$52.000
Glenmorangie The Original	\$431.000	\$43.000
Glenmorangie Quinta Ruban	\$546.000	\$55.000
Glenrothes 12 Años	\$672.000	\$67.000
Talisker 10 Años	\$504.000	\$51.000

WHISKEY AMERICAN & IRISH	BOT.	TRA.
Jameson	\$347.000	\$33.000
Michter's American Whiskey	\$557.000	\$52.000
Michter's Straight Rye	\$557.000	\$52.000
Michter's Straight Bourbon	\$557.000	\$52.000
Bulleit Bourbon	\$389.000	\$36.000
Bulleit Rye	\$410.000	\$38.000
Jack Daniel's	\$347.000	\$35.000
Woodford Reserve	\$431.000	\$43.000

COGNAC & BRANDY	BOT.	TRA.
Hennessy VS	\$588.000	\$59.000
Don Pedro 12 Años	\$368.000	\$34.000

PISCO	BOT.	TRA.
Viñas de Oro	\$399.000	\$37.000

STELLA★ARTOIS

*** This commercial establishment suggests a tip of 10% of the total of the bill before taxes. This may be accepted, rejected or modified according to your satisfaction with the service provided. When requesting the bill, please indicate to the waiter/waitress if you want that amount to be included or indicate the value you want to offer as a tip. In this commercial establishment, the money collected as a tip is 100% destined exclusively to recognize the work of the staff and different service areas of the company. In case you have any inconvenience with this charge, please contact the Superintendence of Industry and Commerce line (601)592 0400 or 18000-910165, or write your complaint to contactenos@sic.gov.co whose subject should be "Tip charge complaint". The sale of alcoholic beverages to minors is prohibited. The excess of alcohol is harmful to health. In compliance with current regulations on electronic invoices, we remind you that the duty to issue it is executed with its delivery, physically or electronically, provided that it includes all the operations that consisted of the sale of goods and/or services at our disposal.**

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