Veccina

COMEDOR ITALIANO

@VECCINAITALIANO

TAKAMI.CO

MENU

ANTIPASTI

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, mozarella, grana padano & basil.

Beef
Tenderloin, provolone & fresh oregano.

Italian ham
Italian cured meats, pork bondiola & roasted bell peppers.

$10.000 per unit

Putumayo heart of palm
Orange, tangerine, pickled onion, pistachios & basil.
$43.000

Eggplant
Breaded, provolone cheese & acacia honey.
$39.000

Artichoke
Anchovy, pecorino & lemon.
$44.000

Peach salad
Green grapes, dates, starfruit, celery flower, parsley, walnut, grana padano, citric dressing & fresh chili.
$43.000

Fried Asparagus
Breaded asparagus served with a sour cream and Gorgonzola sauce.
$39.000

Burrata
Pear, yellow tomato, strawberries, toasted pistachios, and caramelized spices.
.**$56.000**

Arancinis
Provolone, grana padano with a roasted tomato sauce.
$34.000

Tuna crudo
Cold broth of wood-fired tomatoes, potato chips and house mayonnaise.
$45.000

Beef carpaccio
Artichoke chips, arugula, anchovy dressing, Grana Padano & lemon.
$47.000

House meatballs
Pork meatballs, Italian San Marzano pomodoro, herbs, and fresh ricotta.
$44.000

Grilled prawns
Chili oil, vinegar, parsley & garlic.
(Half a pound) $78.000

Crispy Pork Bites
House chilli, acacia honey & gremolata.
$39.000

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INSALATE

*Chicken addition$ 18.000

Caprese

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

$45.000

Caesar

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

$42.000

Grilled Chicken

Marinated in fine herbs, kale, quinoa, avocado, asparagus, chickpeas, and tomato vinaigrette.

$46.000

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PASTA

Pistachio Pesto Fettuccine
Basil pesto sauce with fresh mozzarella, mascarpone, Grana Padano, and toasted pistachios.
$56.000

Pappardelle al Telefono
Italian San Marzano tomato sauce, fresh mozzarella, provolone, Grana Padano, and fresh basil.
$48.000

Mushroom & Truffle Tagliatelle
Button mushrooms, Portobello, porcini mushrooms, Gorgonzola, Grana Padano, and truffle oil.
$49.000

Rigatoni Frutti di Mare
Shrimp, mussels, squid, pomodoro sauce, herb butter, and peperoncino.
$64.000

Spaghettini with Prawns
Wood-fired prawns with scallions, chili pepper, white wine, butter, and lemon.
$69.000

Lamb Tagliatelle
Slow-shredded lamb ragù, pomodoro sauce, roasted garlic, and Grana Padano.
$56.000

Spaghetti & Meatballs
House-made meatballs, pomodoro sauce, Pecorino Romano, and fresh oregano.
$49.000

Linguini Carbonara
Guanciale, black pepper, Pecorino Romano, and egg yolk.
$56.000

Fusilli Bolognese
Slow-cooked pork collar and beef ragù with white wine, Grana Padano, and fresh oregano.
$54.000

STUFFED PASTA

Corn Ravioli
Sweet corn and mascarpone filling with Cacio e Pepe sauce.
$49.000

SpinachRavioli
Brown butter, Grana Padano, and aged ricotta.
$49.000

Burrata Ravioli
Buffalo burrata filling, pomodoro sauce, and arugula.
$56.000
Con Prosciutto $62.000

Crab & Shrimp Ravioli
Alfredo sauce, green peas, and focaccia pangrattato.
$62.000

LASAGNA

Spinach & cheese
Spinach in a mascarpone cream sauce, béchamel, pomodoro sauce, mozzarella, and Grana Padano.
$48.000

Bolognese
Slow-braised beef ragù with white wine, pomodoro sauce, mozzarella, and Grana Padano.
$50.000

Chicken & bolognese
Bolognese and chicken with béchamel, pomodoro sauce, mozzarella, and Grana Padano.
$52.000

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PIZZA

Margarita
Pomodoro, buffalo mozzarella, Grana Padano and fresh basil.
$48.000

Portobello
Portobello mushrooms, arugula, provolone and mozzarella.
$52.000

Pomodoro & stracciatella
Pecorino, toasted garlic and fresh oregano..
$50.000

Four Cheese
Mozzarella di Bufala, provolone dolce Valpadana, grana padano & mozzarella.
$50.000

Guanciale, chili & honey
Pomodoro, provolone, Calabrian chili and basil.
$56.000

Lamb & pecorino
Pomodoro, braised lamb, pecorino, red onion, provolone, basil and oregano..
$54.000

Homemade spicy chorizo & stracciatella
Pomodoro, house-made spicy ground chorizo, peperoncino, stracciatella, pecorino and oregano.
$50.000

Hawiiana pizza
Pomodoro with smoked pancetta, wood-fired pineapple and provolone.
$53.000

Bresaola & gorgonzola.
Mozzarella, stracciatella, peperoncino and Grana Padano.
$54.000

Pepperoni
San Marzano, double cream cheese, mozzarella di bufala & dried oregano.
$53.000

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FIREWOOD GRILL

Fresh tuna (200g)
Chili oil, white wine vinegar, Uvalina tomatoes, garlic & parsley.
$75.000

Roasted chicken
With calabrian chili, crème fraîche & tarragon.
$72.000

Lamb Steak (300g)
With fresh herb gremolata.
$77.000

Pork Tenderloin (300g)
With green pepper & plum sauce.
$62.000

Beef (250g)
With black garlic butter & fresh herb gremolata.
$81.000

Salmon all'Arrabbiata
Salmon served with Italian San Marzano and cherry tomato sauce, peperoncino, and fresh basil.
$76.000

Imported cuts
Subject to availability ..
$110.000

MILANESE

Veal Milanese
With roasted tomato sauce & Grana Padano.
$54.000

Chicken Milanese
With roasted tomato sauce & Grana Padano.
$54.000

Beef Tenderloin
Served with roasted tomato sauce and Grana Padano.
$58.000

SÁNDWICHES

Milanese
Chicken Milanese, roasted tomatoes, arugula, provolone, anchovy aioli & creole potatoes.
$40.000

Caprese
Heirloom tomato, buffalo mozzarella, basil cashew pesto and colombian baby potatoes.
$40.000

Meatballs
Pork meatballs in pomodoro sauce with mozzarella, fresh ricotta, and chives, served with Colombian baby potatoes.
$48.000

Pepito
Grilled beef tenderloin, caramelized onions, avocado, mozzarella, and Dijon mayonnaise, served with Colombian baby potatoes.
$58.000

CONTORNI

Pasta
Al burro. **$20.000**
Pomodoro. **$26.000**

Green Salad
With lime.
$20.000

Creole potatoes
Roasted with rosemary.
$18.000

VECCINA

Wood-fired Homemade bread
With confit garlic butter, olive oil, balsamic vinegar and peperoncino.
$10.000

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DOLCI

Classic Tiramisú
With mascarpone, coffee & amaretto.
$28.000

Pistachio Gelato
Biscotti coated in chocolate and sea salt.
$27.000

Pavlova
Meringue, red berries, candied peaches & vanilla gelato.
$28.000

Millefeuille
Pistachio cream, mascarpone chantilly, arequipe & crunchy almonds & white chocolate.
$28.000

Brownie & macaron
Cocoa & almond, whipped cream, cacao nibs & vanilla gelato.
$28.000

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DRINKS

SPRITZ & APERITIVI

Sirocco Spritz
Limoncello, lavender, Luxardo White Bitter, sparkling wine.
$43.000

Spritz Veneciano
Aperol, Luxardo Red Bitter, sparkling wine and soda.
$43.000

Rose Spritz
Lillet Rosé, Juniper Rose cider, sparkling wine, tea rose.
$43.000

Tropicate
Beefeater infused with mango, sparkling wine, lime, tonka bean bitters.
$43.000

Cacao Sbagliato
Campari, Dubonnet macerated with cocoa, prosecco.
$36.000

Spring Sangria Pitcher
(1 liter to share)

Rosé wine, Lillet Rosé, rum, strawberry, lemon, basil.
$116.000

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.
$40.000

Lorenza
Chivas Extra 13 Años, Amaro Lucano, ginger, lime, tonka bean bitters.
$46.000

Corleone
Chivas Extra 13 Tequila Cask, amaretto, spiced ginger, Rangpur lime, red wine.
$46.000

Tonka Old Fashioned
Bulleit Rye with Luxardo Maraschino & tonka bitters.
$46.000

Vesper Martini
Plymouth, Absolut, Lillet Blanc, orange bitters.
$46.000

Espresso Martini
Absolut, espresso, Colombian coffee liquor & amaretto.
$38.000

ESSENTIAL NEGRONIS

Negroni de Verano
Beefeater, Hendrick's, Luxardo Bitter Blanco & house vermouth, cucumber.
$46.000

Negroni Blanco
Monkey 47, Luxardo Bitter Blanco & Lillet Blanc.
$59.000

Negroni Criollo
Desquite Aguardiente Tradición, Campari, house vermouth.
$38.000

Negroni Affumicato
Del Maguey Vida, Luxardo Bitter Blanco, house vermouth, Amaro Lucano.
$46.000

Classico
Beefeater, Campari & house vermouth.
$44.000

CLASSIC COCKTAILS

Aperol Spritz $43.000

Boulevardier $46.000

Limoncello Spritz $44.000

Martini $46.000

Vodka Martini $40.000

Manhattan $46.000

Margarita Clásica $46.000

Mezcalita $46.000

Mojito $38.000

Penicillin $46.000

Pisco Sour $39.000

Old Fashioned $46.000

Tinto de Verano $37.000

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

NON-ALCOHOLIC

Spritz de Verano
Juniper Rose Cider, strawberry, soda, tea rose.
$16.900

Citrus Spritz
Pink grapefruit bitter, rosemary, soda.
$16.900

Lavanda Spritz
Beefeater, Hendrick's, Luxardo Lavender cordial, lime, soda, black olive.
$16.900

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

Berry Spritz
Blackberry-strawberry basil cordial, Rangpur lime, soda.
$16.900

BEER
DRAFT

BBC Monserrate Roja
380ml: **$14.900**

BBC Lager
380ml: **$14.900**

Club Colombia Dorada
380ml: **$13.900**

BEER
BOTTLE

Stella Artois
$16.900

Corona
$14.900

Corona Cero
$13.900

Club Colombia Dorada
$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
$8.500
Acqua Panna
$20.900
San Pellegrino
$20.900

COCA COLA SODAS
$9.500

TANGERINE JUICE
$10.500

SUGAR-FREE SOFT DRINKS
San Pellegrino Mandarin and Peach
San Pellegrino Lemonade (Yellow Lemon)
$17.000

HOT BEVERAGES

CLASSIC
Espresso
$7.500
Americano
$7.500
Latte
$8.500
Macchiato
$7.500
Cappuccino
$8.500
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

- SPARKLING -

ProseccoV8 Sior, Sandro
Glera, Véneto, Italia
CP: $33.000 / BT: $165.000

Cava Juve & Camps, Cinta Purpura
Macabeo, Xarél-lo, Penedés, España
BT: $335.000

- ROSE -

Muga
Garnacha, Rioja, España
CP: $54.000 / BT: $270.000

- WHITE -

Hiedler "Loess"
Gruner Veltliner, Kamptal, Austria
BT: $198.000

Baigorri Fermentado en Barrica
Viura, Malvasía, Rioja, España
BT: $279.000

Torre Rosazza
Pinot Grigio , Friuli Grave
CP: $36.000 / BT: $179.000

Monteabellon
Verdejo,Rueda, España
CP: $30.000 / BT: $148.000

Monte Tondo
Garganega, Trebbiano, Soave, Italia
BT: $192.000

Portillo
Sauvignon Blanc, Mendoza, Argentina
BT: $164.000

Pazo de Señorans
Albariño, Rias Baixas, España
BT: $345.000

Marchesi di Barolo
Arneis, Roero , Italia
BT: $325.000

Ciu Ciu, Merlettaie
Pecorino, Offida, Italia
BT: $214.000

Santiago Ruiz
Albariño, Loureiro, Rias Baixas, España
BT: $450.000

Sibaris Gran Reserva
Sauvignon Blanc, Leyda, Chile
CP: $49.000 / BT: $245.000

- RED -

Fontanafredda Raimonda
Barbera d´Alba, Italia
BT: $310.000

Corte Giara
Merlot, Corvina, Véneto , Italia
CP: $36.000 / BT: $180.000

Portillo
Merlot, Mendoza, Argentina
BT: $164.000

Ciu Ciu "Bacchus"
Montepulciano, Sangiovese, Marche, Italia
BT: $178.000

Ochoa "La Foto de 1938"
Tempranillo, Navarra, España
CP: $37.000 / BT: $184.000

Franz Haas
Lagrein, Alto Adige, Italia
BT: $278.000

Orsumella
Sangiovese, Chianti Classico, Italia
BT: $229.000

Sibaris Gran Reserva
Carmenere, Colchagua, Chile
CP: $49.000 / BT: $245.000

Callia
Malbec, Mendoza, Argentina
CP: $30.000 / BT: $149.000

Remole Frescobaldi
Sangiovese, Cabernet Sauvignon, Toscana
CP: $50.000 / BT: $250.000

Varvaglione,Dozze e Mezzo
Primitivo del Salento, Italia
BT: $245.000

G.D Vajra
Nebbiolo, Langhe, Piamonte
BT: $219.000

T.H. [Terroir Hunter]
Montepulciano, Peumo, Chile
BT: $295.000

Salentein "La Pampa"
Malbec, Uco, Argentina
BT: $550.000

Cepa Gavilan Crianza
Tempranillo, Ribera de Duero, España
BT: $299.000

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LIQUEURS

APERITIVI I AMARI I VERMUT	BOT.	TRA.
Lillet Blanc	$317.000	$31.000
Lillet Rosé	$317.000	$31.000
Dubonnet	$284.000	$30.000
Campari	$360.000	$35.000
Amaro Lucano	$350.000	$36.000
Luxardo Bitter Blanco	$426.000	$40.000
Luxardo Bitter Rojo	$426.000	$40.000
Fernet Branca	$360.000	$35.000
Yzaguirre Rojo Reserva	$350.000	$29.000
Yzaguirre Dry Reserva	$371.000	$30.000

DIGESTIVES	BOT.	TRA.
Ancho Reyes	$360.000	$35.000
Luxardo Amaretto	$393.000	$37.000
Cointreau	$317.000	$31.000
Coloma Licor de Café Gran Reserva	$317.000	$31.000
Disaronno	$414.000	$39.000
Frangelico (Licor de Avellana)	$404.000	$41.000
Licor 43	$360.000	$35.000
Limoncello Silvio Carta	$350.000	$35.000
Luxardo Limoncello	$393.000	$37.000
Luxardo Sambuca	$393.000	$37.000

GRAPPA	BOT.	TRA.
Cellini Blanca	$426.000	$43.000

COLOMBIAN LIQUORS	BOT.	TRA.
Desquite Aguardiente Tradición (38%)	$295.000	$29.000
Desquite Aguardiente Artesanal	$208.000	$20.000
472 Eau de Vie Feijoa	$459.000	$43.000
472 Eau de Vie Uchuva	$437.000	$41.000
VICHE		
Viche Doña Sofi	$295.000	$29.000
Viche Mano de Buey	$338.000	$35.000
Viche Monte Manglar	$350.000	$3.000

GIN	BOT.	TRA.
Monkey 47	$557.000	$80.000
Plymouth	$459.000	$48.000
Beefeater 24	$524.000	$54.000
Beefeater Pink	$447.000	$46.000
Beefeater	$383.000	$39.000
Bombay Sapphire	$383.000	$39.000
Bulldog	$447.000	$42.000
Hendrick's	$535.000	$51.000
Selva Gin	$414.000	$39.000
Tanqueray	$371.000	$38.000

VODKA	BOT.	TRA.
Absolut	$328.000	$34.000
Media*		$164.000
Grey Goose	$480.000	$47.000
Tito's	$383.000	$36.000
Wyborowa	$273.000	$29.000

MEZCAL	BOT.	TRA.
Del Maguey Vida	$502.000	$49.000
Ojo de Tigre	$480.000	$46.000
Montelobos	$502.000	$49.000
Amores Cupreata	$568.000	$58.000
Mezcal Verde	$447.000	$46.000
Los Nahuales	$579.000	$55.000

TEQUILA	BOT.	TRA.
Altos Reposado	$470.000	$49.000
Altos Plata	$470.000	$49.000
Herradura Añejo	$513.000	$53.000
Herradura Reposado	$502.000	$52.000
Herradura Plata	$470.000	$49.000
Patrón Reposado	$513.000	$53.000
Patrón Silver	$492.000	$51.000
Don Julio 70	$742.000	$75.000
Maestro Dobel Diamante	$612.000	$63.000

RUM	BOT.	TRA.
La Hechicera Banano (Ed. Especial)	$731.000	$74.000
La Hechicera	$535.000	$55.000
Havana Club Selección de Maestros	$535.000	$55.000
Havana Club 7 Años	$360.000	$35.000
Havana Club Añejo Especial	$305.000	$32.000
Havana Club 3 Años	$262.000	$27.000
Appleton Estate Rare Blend	$295.000	$29.000
Appleton Estate Signature Blend	$273.000	$25.000
Diplomático Planas	$360.000	$37.000
Diplomático Reserva Exclusiva	$502.000	$52.000

WHISKY (SCOTCH)	BOT.	TRA.
BLENDED		
Chivas Regal 18 Años	$797.000	$81.000
Chivas Regal Mizunara	$601.000	$61.000
Chivas Regal Extra 13 Tequila Cask	$459.000	$48.000
Chivas Regal Extra 13 Años	$437.000	$45.000
Media*	$237.000	
Chivas Regal 12 Años	$393.000	$40.000
Monkey Shoulder	$383.000	$36.000
Buchanan's Deluxe	$437.000	$45.000
SINGLE MALT		
The Glenlivet 18 Años	$1.889.000	$193.000
The Glenlivet 15 Años	$688.000	$70.000
The Glenlivet Captain's	$502.000	$52.000
The Glenlivet Caribbean Reserve	$470.000	$49.000
The Glenlivet 12 Años	$492.000	$51.000
The Glenlivet Founder's Reserve	$447.000	$46.000
The Macallan Rare Cask	$3.537.000	$360.000
The Macallan 18 Años Sherry Cask	$3.331.000	$320.000
The Macallan 15 Años Double Cask	$1.321.000	$135.000
The Macallan 12 Años Sherry Cask	$731.000	$74.000
Glenfiddich 12 Años	$470.000	$45.000
Glenfiddich 15 Años	$579.000	$55.000
Glenmorangie The Original	$447.000	$46.000
Glenmorangie Quinta Ruban	$568.000	$58.000
Glenrothes 12 Años	$699.000	$71.000
Talisker 10 Años	$524.000	$54.000

WHISKEY AMERICAN & IRISH	BOT.	TRA.
Jameson	$360.000	$37.000
Michter's American Whiskey	$579.000	$55.000
Michter's Straight Rye	$579.000	$55.000
Michter's Straight Bourbon	$579.000	$55.000
Bulleit Bourbon	$404.000	$38.000
Bulleit Rye	$426.000	$40.000
Jack Daniel's	$360.000	$37.000
Woodford Reserve	$447.000	$46.000

COGNAC Y BRANDY	BOT.	TRA.
Hennessy VS	$612.000	$63.000
Don Pedro 12 Años	$383.000	$36.000

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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