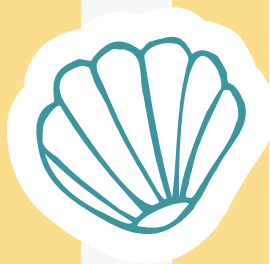
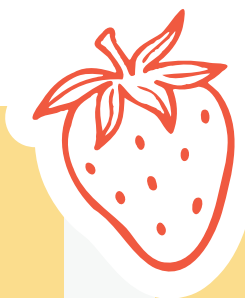




MENU

2026



PUNTARENA

BEACH - RESTAURANT - BAR



Chalet Puntarena is much more than a simple beachside restaurant: it's a family story, passed on for generations with passion and dedication.

Following traditions tied to our territory, we keep working on our commitment to offering a warm and authentic hospitality.

LET YOURSELF BE SEDUCED BY OUR OFFERING

A MENU THOUGHT TO ACCOMPANY YOU, FOR LUNCH AND DINNER, THROUGH A TASTING EXPERIENCE JUST A FEW STEPS AWAY FROM THE SEA.



STARTERS

Those who begin well... enjoy our starters

ORTOMARE ANCHOVIES 12€

BRUSCHETTA WITH MACKEREL AND CARAMELIZED ONION 12€

TUNA CARPACCIO WITH PISTACHIO CRUMBLE 14€

I LOVE CRUDO

GLUTEN FREE*

Plateau with tuna tartare and salmon tartare, seasoned with salt, olive oil, lemon zest, arugula, and red berries 20€

PAN-FRIED MUSSELS

Marinara-style mussels 12,50€

MONKFISH TRIPE 14,50€

CLAMS WITH CHICKPEA PURÉE 13,50€

THE CAPTAIN'S TRILOGY

ORTOMARE ANCHOVIES

BRUSCHETTA WITH MACKEREL AND CARAMELIZED ONION

TUNA CARPACCIO WITH PISTACHIO CRUMBLE

16€

FIRST COURSES

We use fresh pasta from our territory

DISH OF THE DAY

Based on availability 14,50€

DISH OF THE DAY WITH SPECIAL PASTA

Based on availability 16€

PASTA WITH TOMATO SAUCE

9€

PASTA WITH RAGÙ

11€

PASTA FACTORIES

- Pastificio Le Marche Altidona
- Pastificio De Carlonis Altidona
- Pastificio Tomassini Petritoli

MAIN COURSES

TUNA TATAKI

On steamed agretti with mustard sauce 21€

GLUTEN FREE*

SQUID AND PRAWN SKEWERS

With salad 15€

NOT JUST SEAFOOD...

ARENA BURGER

Scottona hamburger.
Served with fries 14,50€

FRITTURA PUNTARENA

Fried calamari and prawns with vegetables 18€

BAKED CROAKER

With potatoes 18€



FRIED CHICKEN BREAST

Served with fries 13,50€

SIDES AND TASTY BITES

ASCOLANA OLIVES

8pcs

8€

Pastificio
Le Marche

SALTED COD OLIVES

8pcs

9€

FRENCH FRIES

5,50€

MIXED SALAD

4€

GRILLED VEGETABLES

6€

SALADS AND SUMMER DISHES

LUNCH ONLY

SEAFOOD TARTARE

Mixed salad, raw tuna tartare, mixed seeds, confit tomatoes and taggiasca olives 15€

CHICKEN & BACON

Mixed salad, chicken breast, crunchy bacon, herb bread croutons and mustard vinaigrette
13,50€

BUFALA CAPRESE

15€

OUR PINSE

LIFEGUARD'S ADVICE

A cold beer paired with the Pinsa is a must. Try one of our blonde, red or artisanal beers starting from 6€



STRACCIATELLA E BACI

White pinsa with caramelized red onion, stracciatella, datterino tomato and capers 13,50€

LIKE A FOCACCIA

Pinsa focaccia with rosemary and Cyprus salt 6€

ITALIANA

A TIMELESS CLASSIC! 🇮🇹

Red pinsa with tomato, mozzarella cheese and arugula sauce 10€

ADD COOKED HAM

+3€

FOCACCIA WITH CURED HAM

9€

PUNTARENA

White pinsa with salt-baked salmon, fried zucchini and carrots and stracciatella 15€

DESSERTS

To end on a sweet note

LEMON SORBET 3,50€

WHITE OR BLACK TRUFFLE 4,50€

CHEF'S ICE CREAM **HOMEMADE** 6,50€

COFFEE MOUSSE 3,50€

TIRAMISÙ **HOMEMADE** 5€

MOLTEN CHOCOLATE CAKE

With vanilla ice cream and red berries

HOMEMADE 8,50€



OUR SEMIFREDDI

HOMEMADE 6€

PISTACHIO, HAZELNUT, CROCCANTE, VIENNETTA

GLUTEN FREE*

BREAD AND COVER 2,50€

IF YOU HAVE ANY ALLERGIES AND/OR INTOLERANCES OR IF YOU NEED INFORMATION ABOUT THE INGREDIENTS IN THE DISHES OR IN THE DRINKS WE SERVE, WE INVITE YOU TO ASK OUR STAFF FOR INFORMATION BEFORE ORDERING.

*gluten free products could contain contamination

CAFFETTERIA



PRICE OF TABLE SERVICE

ESPRESSO 1,30€

 1,50€

DECAF 1,40€

 1,60€

COFFEE WITH SPIRITS 2€

 2,20€

SMALL BARLEY COFFEE 1,60€

 1,80€

LARGE BARLEY COFFEE 2€

 2,20€

SMALL GINSENG 1,60€

 1,80€

LARGE GINSENG 2€

 2,20€

DOUBLE COFFEE 2,60€

 3€

AMERICANO 1,50€

 1,70€

CAPPUCCINO 1,70€

 1,90€

BARLEY CAPPUCCINO 2,20€

 2,40€

DECAF CAPPUCCINO 2€

 2,20€

CAPPUCCINO WITH
PLANT-BASED MILK 2,30€
(soy, almond, coconut)

 2,50€

MILK 1,50€

 1,70€

LATTE MACCHIATO 2,50€

 2,70€

MACCHIATONE 1,80€

 2€

MORETTO 2€

 2,20€

TEA 2€

 2,20€

CHAMOMILLE 2€

 2,20€

ICED COFFEE 3,50€

 4€

ICED COFFEE WITH
WHISKY CREAM

4€  4,50€

BEVERAGES

WATER

ALMA

Treated water - 0,75 Lt 2,50€

LURISIA

0,75 Lt 3,50€

BEERS

CORONA

0,33 Lt 4€

ICHNUSA

Unfiltered - 0,33 Lt 4€

ARTISANAL BEERS 0,33 LT

PUNTA ROSSA

Le canapaie

Hemp flowers beer 6€

BIONDA

Le canapaie

Blonde hemp flowers beer 6€

ANALCOLICA FORST

6€

Theresianer 5,50€



SENZA GLUTINE

Unfiltered



VIENNA



PREMIUM PILS



PREMIUM LAGER



WIT

Unfiltered



INDIA PALE ALE

Unfiltered



DRINKS

COCACOLA ZERO

Can 3€

COCACOLA

Can 3€

GASSOSA

Can 3€

FANTA

Can 3€

FUZETEA LEMON

Can 3€

FUZETEA PEACH

Can 3€

CHINOTTO

Bottle 3,50€

KINLEY TONIC WATER 3,50€

KINLEY BITTER LEMON TASTE 3,50€

KINLEY GINGER BEER 3,50€

PINK GRAPEFRUIT

Grapefruit soda
Bottle 3,50€

CEDRATA 3,50€

ESTATHÉ LEMON/PEACH

1,80€

POWERADE

3,50€



5€

FRUIT AND VEGETABLE (FRESCO)

VITAMIN

Orange, apple, carrot, lemon

EXOTIC

Mango, pineapple, apple, lemon

FUEL

Pomegranate, apple, orange, lime

BLU ICE

Pineapple, apple, lime, mint, blue algae

DETOX

Cucumber, spinach, ginger, apple, lemon, mint

SPREMUTA DI MELOGRANO

Pomegranate juice

FRAGOLOSO

Strawberry, pineapple, apple, lemon



JUICES

2,70€

PEAR

PEACH

APRICOT

BLUEBERRY

ACE

PINEAPPLE

FRESH-SQUEEZED ORANGE

4€



SIGNATURE COCKTAIL

PALOMA

Tequila, lime juice, agave syrup, pink grapefruit soda 7,50€

PUNTARENA

Vodka, Blue Curaçao and lime juice 7,50€

MARACANÀ

White Cuban rum, Midori, lime, white sugar and lemon soda 7,50€

GABRY SPRITZ

White Vermouth, Prosecco and grapefruit soda 8€



THE CLASSICS

SPRITZ AND VARIATIONS

6,50€

NEGRONI

7€

ESPRESSO MARTINI

Vodka, Borghetti liquor, sugar syrup and espresso 8€

PORN STAR MARTINI

Vanilla-flavored vodka, Passoa and lemon juice 8€

MOSCOW MULE

Vodka, lemon juice and ginger beer 8€

MOJITO LEGENDARY RUM

Rum, lemon juice, white sugar and mint leaves 8€

CAIPIROSKA

Vodka, strawberry syrup, strawberries, lime and white sugar 8€

CAIPIRINHA

Cachaça, lime and white sugar 8€

LONG DRINKS

(Gin Tonic - Vodka Tonic - Rum and Cola) 7€



GIN TONIC PREMIUM CORNER

12€

GIN MARE TONIC

SCENT: herbal notes and spicy nuances, tomato leaf, rosemary, citruses and black olives

TASTE: traces of coriander, fresh juniper with a herbal and aromatic aftertaste

HENDRICK'S TONIC

SCENT: flowery and citrusy notes, juniper and black pepper

TASTE: round and balanced, with the freshness of the cucumber and sweetness of the rose

MALFY ROSA & TONIC

SCENT: delicate aroma of grapefruit and citruses, notes of medicinal herbs, delicate spices and accents of white flowers

TASTE: fresh and fragrant, harmoniously pairing juniper aromas with the citrusy notes and the bitter nuances of rhubarb

TANQUERAY TONIC

SCENT: herbal aroma, with white fruit notes, delicate

TASTE: dry

BOMBAY SAPPHIRE TONIC

SCENT: citrusy and spicy

TASTE: dry, aromatic and harmonious, very fresh



ASK THE STAFF FOR OTHER AVAILABLE LABELS OF GIN

7€

MOCKTAIL

VIRGIN MOJITO

Lime, sugar and mint

KARMA A MODO MIO

Fruit-based non-alcoholic drink



