



M/Y

Fortuna

Sanlorenzo 82' SL









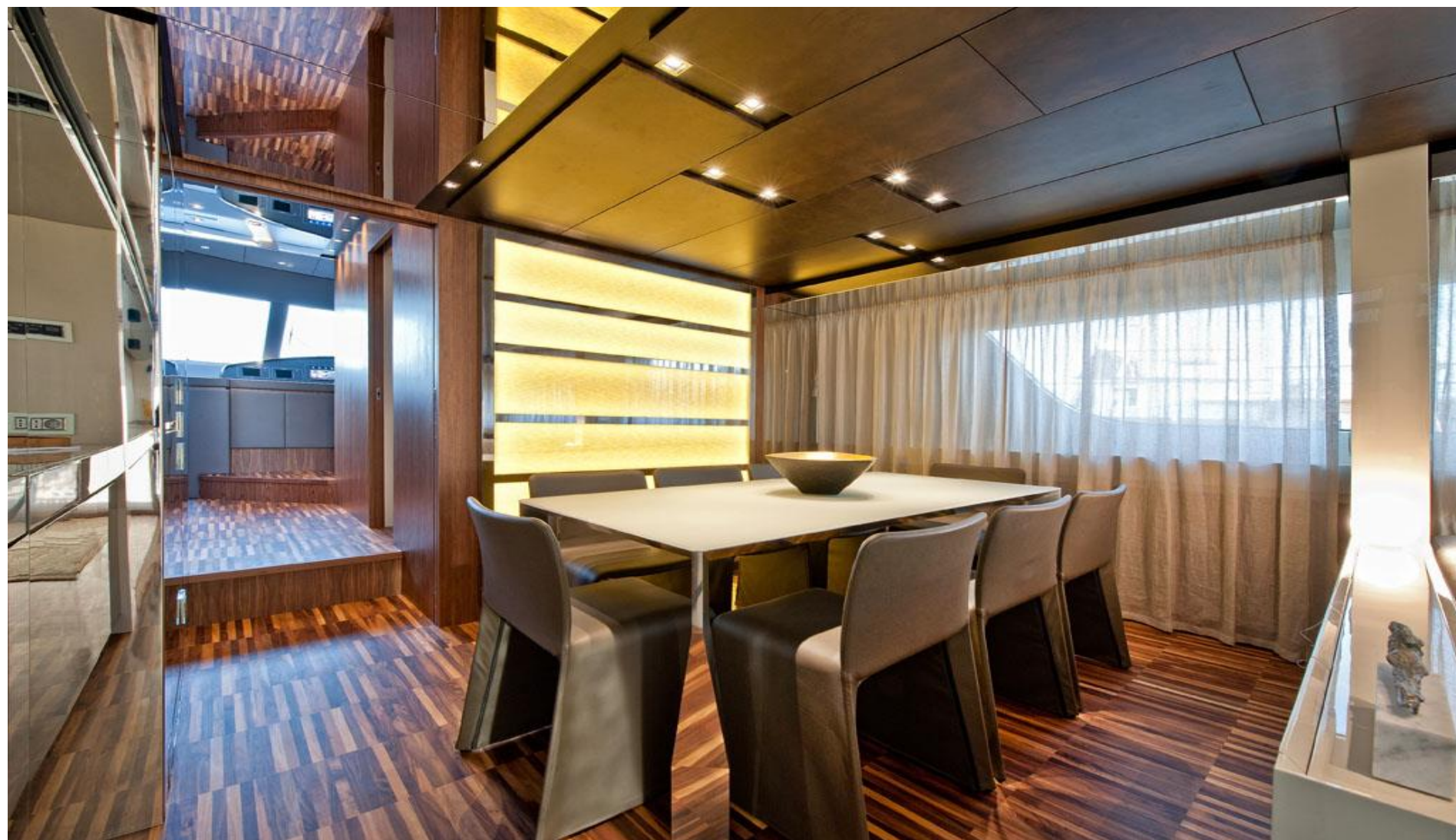


Dining

M/Y Fortuna









Master Cabin

M/Y Fortuna



VIP Cabin

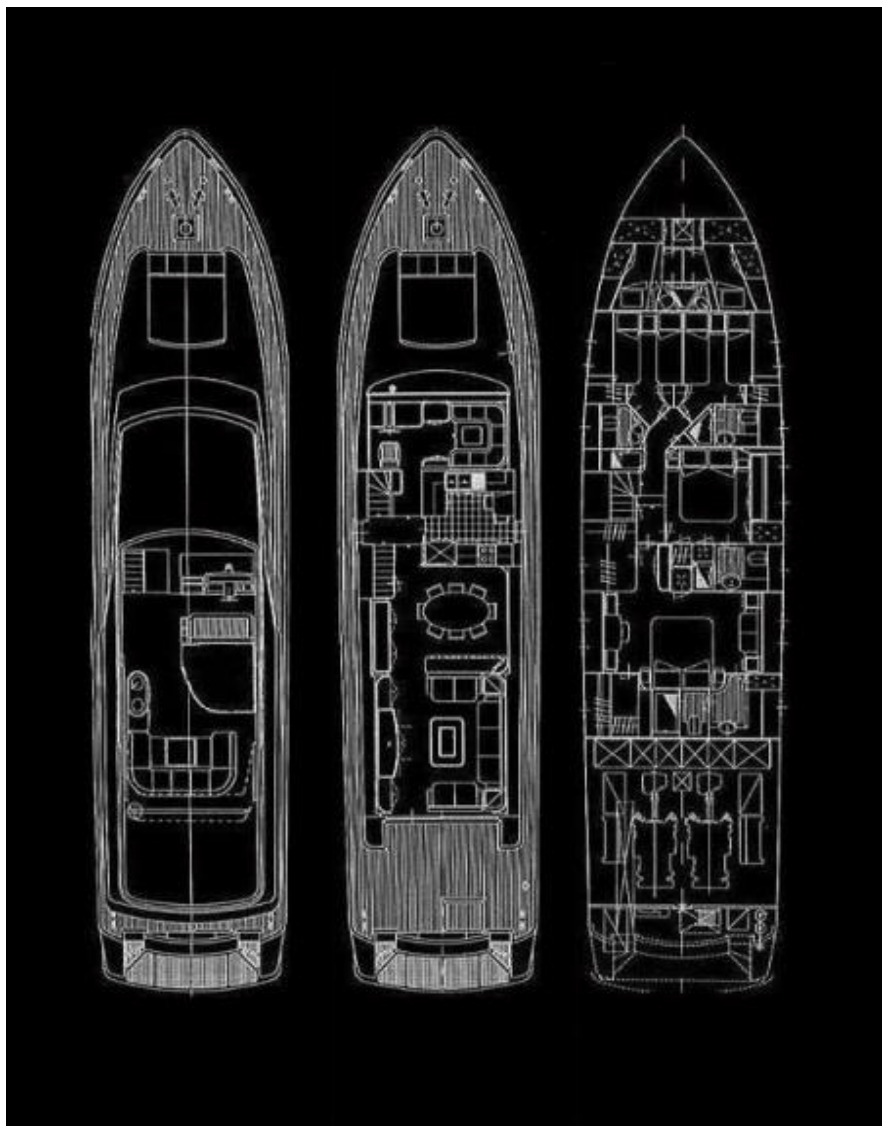
M/Y Fortuna



Guest Cabins

M/Y Fortuna





Flag: Italian

Technical Details and Layout

Year of construction: 2013

Length: 23.95 meters

Width: 6.17 meters

Engines: Caterpillar C 32 2×1700 hp

Engine hours: 20

Fuel capacity: 8000 liters

Maximum speed: 29.00 knots

Cruising speed: 25.00 knots





Captain Claudio Intrigliolo was born in Siracusa, Italy in 1971.

After studying Economy and Tourism, he devoted himself to racing sailboats, mainly onboard of SPIRIT OF SHARDANA.

In the last years Captain Claudio traveled all around the Mediterranean Sea. He also crossed the Atlantic Ocean 3 times and cruised the North Sea including Norway.

People who know him say that he is cheerful, sincere and honest. In his spare time, he is passionate about windsurfing, sailing, kite surfing and snow boarding.

Captain Claudio speaks Italian, French and English.



Stewardess Claudia Salvo was born in Messina, Italy in 1994.

Already before achieving her Scientific Diploma at high school in 2013, Claudia started her safety training courses and got her basic cadet deck officer diploma.

Previous experiences include working as lifeguard at a touristic resort and onboard charter yachts both as stewardess and deckhand.

In her spare time, Claudia likes to keep up to date with the latest trends for beautiful interiors and dining tables set ups.

Claudia speaks Italian and English.

Chef/Deckhand Eduardo Vazquez Aranburu was born in Spain in 1967.

He holds a Bachelor's Degree in Culinary Arts-Hospitality School obtained in the Basque region (Spain) and a Bachelor's Degree in Patisserie, received by the Association of Patisserie of Vizcaya, Spain.

Eduardo is specialized in Mediterranean traditional food and experienced in vegetarian, Asian and sushi. He has developed new dishes, such as fusion of traditional and modern cuisine including molecular cuisine.

Eduardo is fond of naturalist nutrition and healthy food blogs. He practices diving and fishing. By his own admission, he loves to make people happy and healthy with his creative food.

Eduardo speaks Spanish, English and Italian.



Sample of Menus

M/Y Fortuna

STARTERS

Seafood soup with green asparagus and oysters
Vegetarian Hindi rice (cardamom, clove, cinnamon, walnut, raisin, coconut)
King prawn cocktail
Warm salad of smoky goat cheese
Greek salad with feta cheese foam
Lobster and clams risotto
Caprese salad
Tagliatelle with lobster and seafood cream
Octopus Millefeuille in Gallegan style
Cesar salad
Filled zucchini (mushrooms and prawns)
Tomato and salmon salad
Cauliflower cream



DENTICE

Duck Magret with
sautéed mango and
marinated plums
sauce



Sample of Menus

M/Y Fortuna

MAIN DISHES

Lamb carrè with roasted potato and caramelized onion

Papillon of fresh salmon with green mustard sauce

Duck Magret with sautéed mango and marinated plums sauce

Monkfish & Scallop brochette in American sauce

Tenderloin in mushroom sauce

Foie gras and caramelized apple

Turbot with clams in green sauce

Roast lamb leg with crispy leek

Cod in Pil-Pil sauce (Basque style)

Slices of Iberic secret with sautéed fresh mushrooms

Fillet Mignon with Idiazabal cheese sauce



DESSERTS

Chocolat Coulant

Mango foam

Brownie (Mocha, Ginger, etc.)

Cheese and strawberry cake

Mojito in two textures

Triangles of Mascarpone cream with almond

Strawberry tiramisu

Lemmon and Cava sorbet



M/Y Fortuna

