

M/Y PENELOPE 48,00 m.
ISA YACHTS



PENELOPE

PROFILE VIEW



PENELOPE

LOUNGE AREA



PENELOPE

DETAILS



PENELOPE

MAIN SALOON
(render photo)



PENELOPE

UPPER DECK SALOON
(render photo)



PENELOPE

WHEELHOUSE
(render photo)



PENELOPE

MASTER CABIN
(render photo)



PENELOPE

MASTER CABIN



PENELOPE

MASTER CABIN
BATHROOM
(render photo)



PENELOPE

VIP CABIN



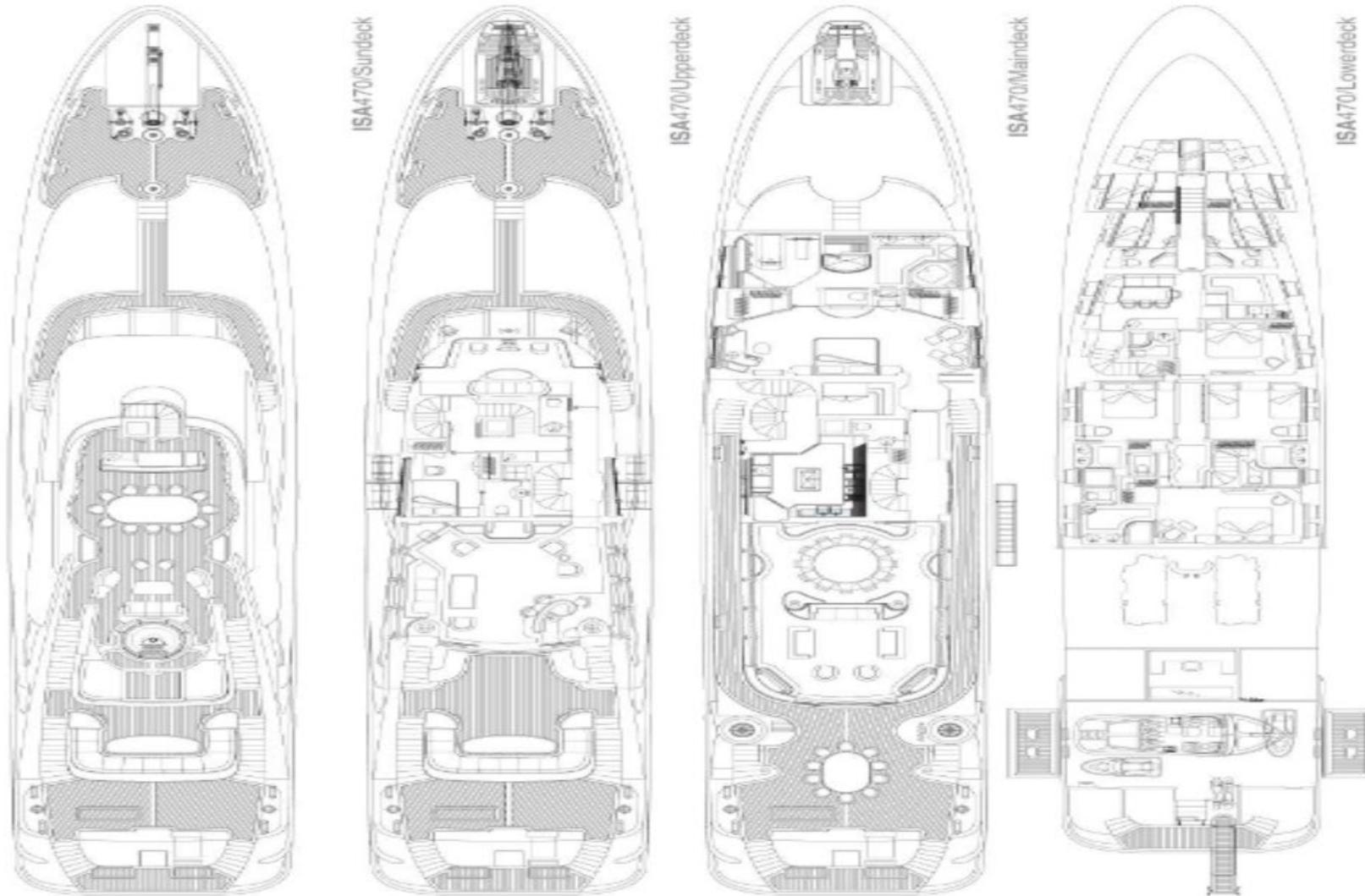
PENELOPE

TWIN CABIN
(render photo)



PENELOPE

LAYOUT



SPECIFICATIONS

Length: 47, 50 mt(155')

Beam: 29 mt (8' 9")

Draft: 11 mt(3' 1")

Crew: 9

Built: 2005 – Refit: 2024-2025

Builder: ISA YACHTS

Flag: MALTESE

Hull Construction: Steel

Hull Configuration: Displacement

EQUIPMENT

Engines: 2 X CATERPILLAR 1825 HP.2X KOHLER 22,5 KW

Cruising Speed: 14 Knots

ACCOMMODATION

Number Of Cabins: 6

Cabin Configuration: 1 Master, 1 Vip, 2 double 2 twin

Number Of Guests: 12

WATERSPORTS:

Tender Novurania

Penelope is a majestic 47.50 superyacht built by Isa Yachts in 2004 and refitted in 2024-2025.

She boasts superb volume wisely arranged, in order to exploit living areas at their best and delight the most discerning guests.

The yacht boasts a thoughtfully designed night layout, accommodating up to 12 guests in 6 exquisite cabins.

The full beam master cabin is located on the main deck and features 2 lavish marble bathrooms (one with shower, one with bathtub).

The guest accommodation area is located on the lower deck across two double cabins forward, two mid-ship twin cabins and one vip cabin at the stern, all with ensuite facilities.

Penelope's interiors are characterized by stylish lines.

The spacious main saloon features an ample dining table and a generous aft lounge area.

Rising to the upper deck, guests will find an additional huge saloon equipped with sofas, cocktail area and al fresco lounge and dining area.

The exterior areas, styled by Walter Franchini, spread across three teak decks. The spacious sundeck is crowned by the wonderful Jacuzzi, the perfect spot for relaxing and spending long sunny days.

Her experienced crew of 9 boast an extensive experience and ensure a first-class service and warm hospitality.

PENELOPE

CREW PROFILE

Captain: Alessandro Abbate, Italian, 52 y.o.



Alessandro is a reliable and highly skilled Captain, with many years of experience in the Yachting industry. The sea passion is a family tradition since ever. His passion for the sea is not limited to the career: in his spare time he participated to important international regattas, achieving exemplary results and gaining the podium on several occasions. Always very accurate and professional, with strong "can do" attitudes and remarkable managerial skills, Captain Abbate achieved impressive results with all the charters runned at the helm of the previous "Penelope".

First Officer (TBC): Gregorio Daversa, Italian 35 y.o.



Gregorio is a young deckhand, dynamic, efficient and professional. Coming from a family of maritime operators, his passion for the sea is deeply rooted, and he pursues the dream of becoming a Captain. He took his degree at the Nautical Institute with dedication and determination, obtaining all the necessary qualifications to enter the yachting industry. Fond of fishing and water sports, Gregorio is a discreet and kind sailor, always ready to do its best to guarantee guests a relaxed and friendly atmosphere. Italian native speaker, has a good knowledge of English.

PENELOPE

CREW PROFILE

Chef: Giovanni Rocca, Italian, 48 y.o.



Giovanni is a talented, well trained Chef graduated from the Culinary art and professional cookery school in Rome.

He boasts a wide professional experience of over 30 years as Head Chef in the main Rome's restaurants and aboard Navy ships in Italy and abroad. Experienced with bakery and fish Mediterranean cuisine, Giovanni has worked for 8 years as Head Chef at La Rotonda Shilling Restaurant in Rome where he attempted with new recipes, and artistic menus and at the same time he trained and grow new staff members. Giovanni cooks in a wide range of styles, including Asian, Arabic, Vegan and Gluten free cuisine to deliver every guest the culinary experience they desire. Giovanni pays special attention in sourcing the freshest ingredients through his considerable experience.

Chief Stewardess (TBC):Valentina Costigliola
Italian, 35 y.o.

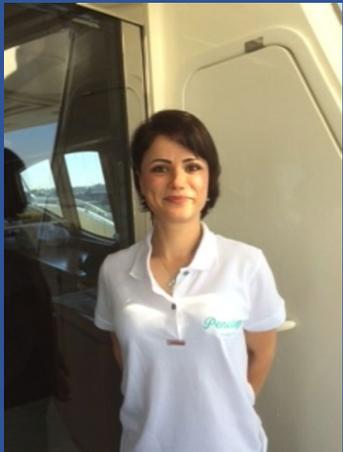


Valentina is an hardworking and energetic crew member , true lover of sea life. Very organized, meticulous, attentive to detail and used to work in team, after obtaining the Tour Operator High School Degree, she soon started working in the hospitality field. Working in several restaurants in London, Valentina has developed a strong sense of duty and attention to customer's service. In 2013 she joined the yachting industry with the desire to travel and meet new people. Her positive attitude brings a good mood to the crew and guests. She has all required certificates and strong hospitality background, to best suit her daily charter duties. Italian mother tongue, she speaks an intermediate level of English and French.

PENELOPE

CREW PROFILE

Stewardess (TBC): Elena Russo, Italian, 30 y.o.



Elena is a motivated crew member with a passion for travel and hospitality. Elena's background in service and hospitality has honed her skills, making her an invaluable team player who thrives under pressure. She is eager to welcome guests with her signature warmth and professionalism. With a keen eye for detail and a dedication to providing exceptional service, Elena looks forward to making every guest's experience aboard Penelope unforgettable.

Junior Stewardess (TBC): Maria Santoro, Italian 26 y.o.



Maria is a reliable crew member. Friendly and passionate about her job, she is ready to assist guests aboard, and fully devoted to making her guests time on board the best experience possible. Maria is excited to be offering the highest standards of service and care to o be offering the highest standards of service and care to ensure guests have a truly memorable, on-board experience.

Engineer: Diego Gariboldi, Italian, 47 y.o.



Diego has a broad knowledge of maintaining and repairing all the mechanical and electrical operations onboard, with an high end experience in Yachting Industry.

After attending the Nautical Technical Institute, he attended the expertise course for cadet engineer and then the directive course for chief engineer.

In the meanwhile he started working as engineer first and later as chief engineer aboard private and commercial vessels ranging from 45m to 62m.

He holds the Engine Resource Management (ERM2), High Voltage Technology Management and Malta Chief Engineer Endorsement.

He is known for his hardworking and dedicated nature and takes great pride in his work.

Italian mother tongue, he has a basic level of French, an intermediate level of English and an advanced level of Spanish.

Deckhand: Andrea Cappellini, Italian, 26 y.o.



Andrea is an accomplished deckhand with a wealth of experience in the Yachting Industry. He has been working as deckhand aboard prestigious motor yachts, gaining a deep understanding of yacht operations and exceptional proficiency in deckhand duties. He holds the title of the Seaman's Book, the basic Training STCW '95 and the required qualifications and professional courses. With a positive attitude, Andrea is committed to ensuring the safety and success of guests on board. His attention to details makes him a valuable asset to any team, as he works collaboratively to achieve shared goals and objectives. Italian mother tongue, he speaks a basic level of English and an intermediate level of Spanish.

Second Deckhand: Matteo Meloni, Italian, 26 y.o.



Matteo is a dedicated deckhand with a deep passion for his work with 7 years of proven experience.

Matteo has been working first as deckhand and later as engineer's officer cadet aboard private yachts and shipping companies.

He is a holder of all relevant maritime certificates (IMO STCW BST certification, training in fire Fighting and security, maritime english course).

His personal skills include his teamwork spirit, time management, and determination.

Italian mother tongue, he has an advanced knowledge of English and a basic knowledge of French.



STARTERS

Bruschette with tomato and basil
Bruschette con pomodoro e basilico

Salmon tartare
Tartare di Salmone

Squid ink Arancino with red shrimp, cuttlefish
julienne and cuttlefish bone dust marinated with
citrus fruits

Arancino al nero di seppia con gamberi rossi,
julienne di seppia e polvere di seppia marinata
con agrumi

Stuffed zucchini flowers
Fiori di zucchine ripieni



MAIN COURSE

Shells stuffed with scorpion fish sauce and
oregano, toasted breadcrumbs with
anchovies

Conchiglioni ripieni di ragù di scorfano e
origano, pan grattato tostato con alici

Calamarata with mullet, salt caper, tagiasca
olive, wild fennel, bluefin tuna roe, dried
tomato

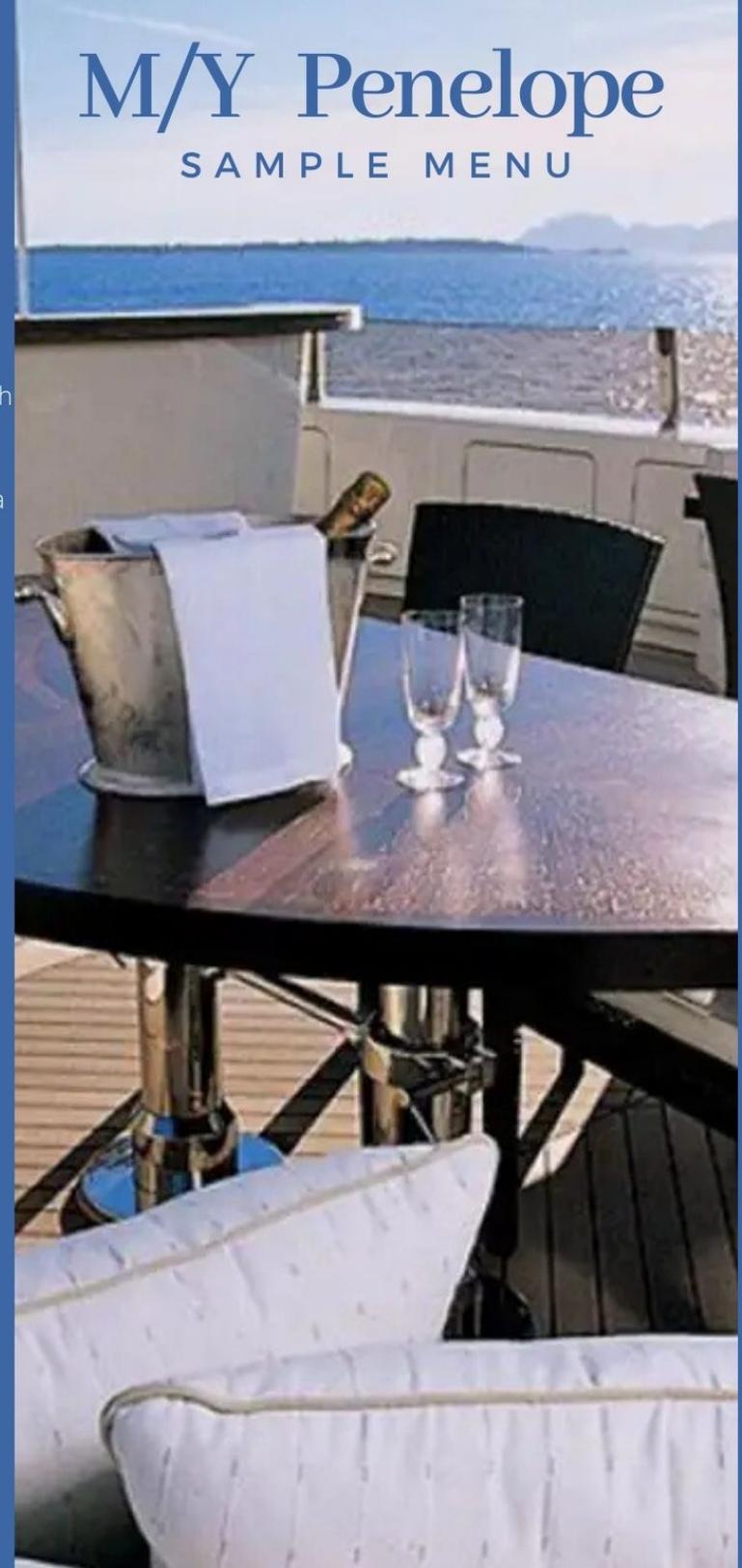
Calamarata con triglia, cappero salina,
oliva tagiasca, finocchietto selvatico,
bottarga di tonno rosso, pomodoro secco

Tagliolini with cuttlefish ink, with anchovies,
wild fennel, toasted pine nuts, concassè
tomato, sultanas, saffron

Tagliolino al nero di seppia con alici,
finocchietto selvatico, pinoli tostati,
pomodoro concassè, uvetta sultanina,
zafferano

M/Y Penelope

SAMPLE MENU



SALADS, VEGETABLES AND SIDE DISHES

Little Gem Salad with Lemon Vinaigrette
Insalata con Vinaigrette al Limone

Buffalo Mozzarella served with cherry tomatoes and basil
Mozzarella di bufala servita con pomodorini e basilico

Pea porridge with fresh cheese and ham
Porridge di piselli con formaggio fresco e prosciutto

DESSERTS

Chocolate Ganache
Ganache al cioccolato

Coffee mousse with cream
Mousse al caffè con panna

Fresh Fruit Custard Pie
Crostata di frutta fresca

Apple crumb with vanilla bean ice cream
Crumb di mele con gelato alla vaniglia

