

# M/Y RESILIENCE 25m.

SPERTINI ALALUNGA



# RESILIENCE



# RESILIENCE

AFT VIEW



# RESILIENCE

AL FRESCO DINING ZONE





# RESILIENCE

FLYING BRIDGE



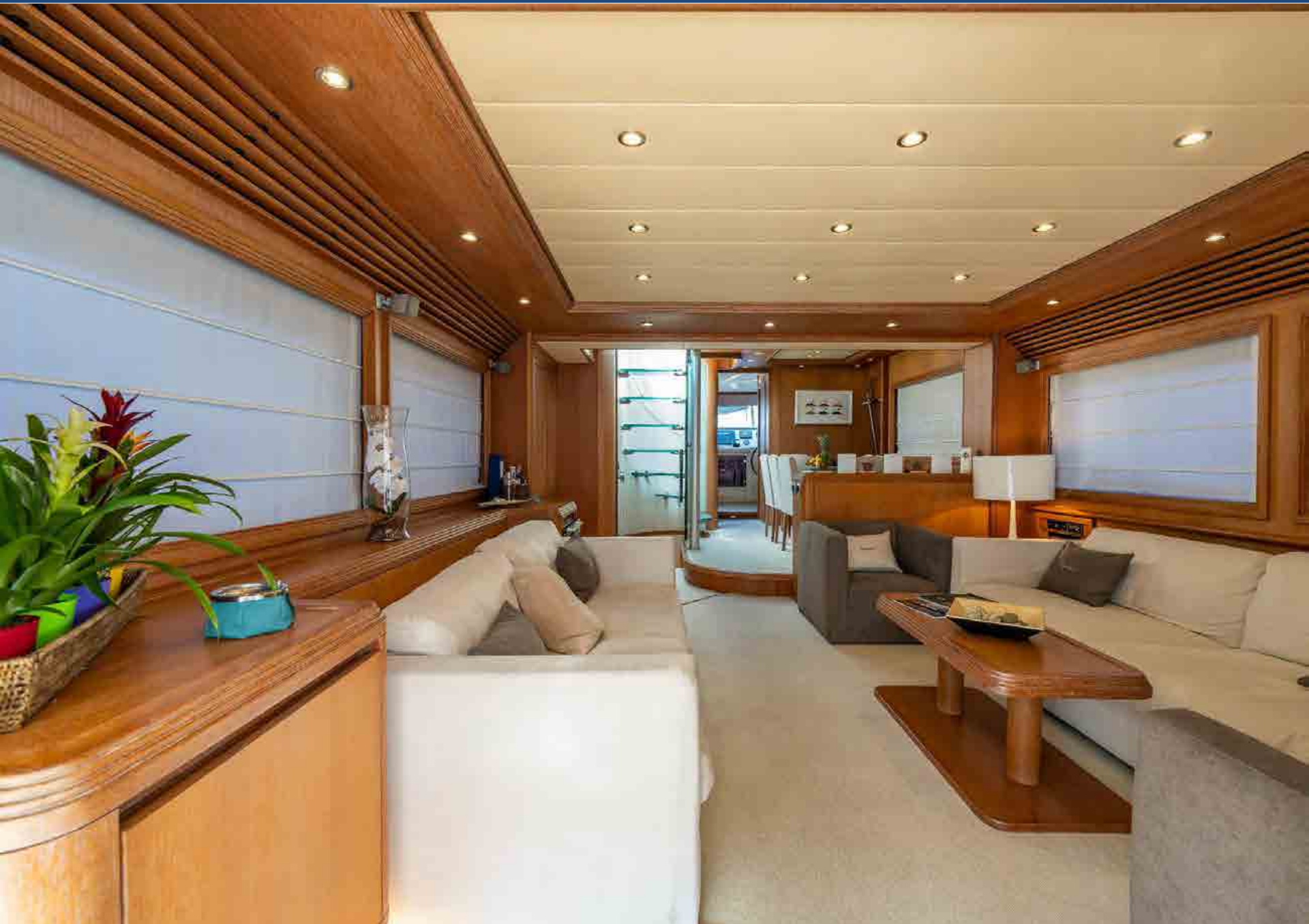
# RESILIENCE

FOREDECK AREA













# RESILIENCE

MASTER CABIN







# RESILIENCE

TWIN CABIN







# RESILIENCE





# RESILIENCE

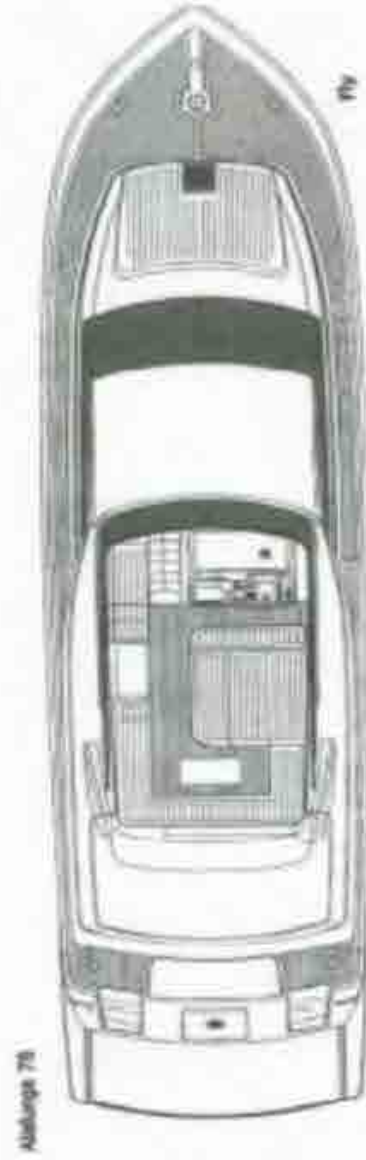
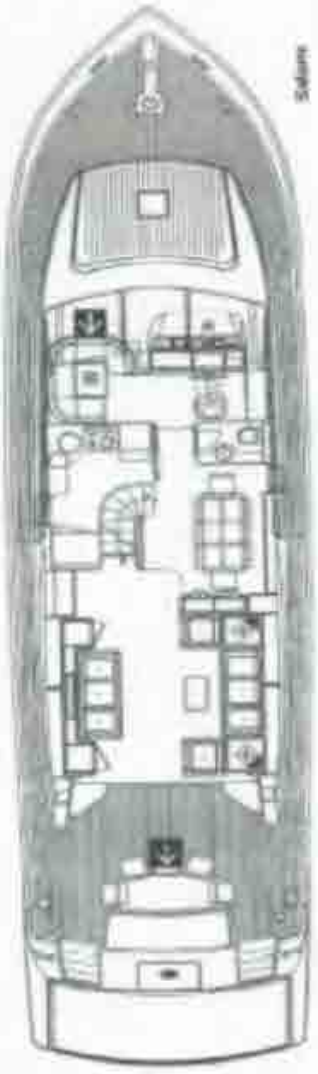
PROFILE VIEW



# RESILIENCE

BEACH CLUB





**SPECIFICATIONS**

**Length:** 25.00 mt (82')

**Beam:** 5.90 mt (19' 4")

**Draft:** 1.80 mt (5' 11")

**Crew:** 3

**Built:** 2006/ **Refit:** 2022

**Builder:** Alalunga

**Interior Designer:** Natuzzi

**Flag:** ITALIAN

**Hull Construction:** Steel

**Hull Configuration:** Planing Hull

Air conditioning, Wi-Fi connection

**EQUIPMENT**

**Engines:** CAT 2 X 1670 HP DIESEL

**Cruising Speed:** 23 knots

**Fuel Consumption:** 500 Litres/Hr

**ACCOMMODATION**

**Number of Cabins:** 4

**Cabin Configuration:** 2 Double, 2 Twin

**Bed Configuration:** 1 king, 1 queen, 4 single,

2 pullman

**Number of Guests:** 10

**WATER SPORTS**

Tender 4.85 mt.

Snorkeling Equipment

Water Ski

Wakeboard

Paddle Board

Chase Seaplane available upon request and subject to availability!

Resilience is an elegant and refined Alalunga 78 launched in 2006 and fully refitted in 2022, equipped with a tender lift (5 mt of tender) and a new upper deck with a large sofa, BBQ, dining table and chaise longue.

She features welcoming and refined interiors, finely appointed. The lower deck includes the night layout and offers accommodation for up to 10 guests in 4 luxurious staterooms: a full beam double bedded Master stateroom with walk-in closet, en-suite toilet and Tv Lcd-Dvd.

Forward you find the full beam double VIP stateroom with dressing area and en-suite toilet, Tv Lcd-DVD, 2 twin cabins midships, both with a third upper bed with Tv Lcd-Dvd and en-suite toilet.

Guests will find several lounging areas aboard, including the bright, welcoming salon with a separate dining zone for up to 8 guests where relaxing with family and friends.

Great Crew led by the professional skilled Captain Savio Autore!

# RESILIENCE

## CREW PROFILE

### **Captain: Savio Autore, Italian, 46 y.o.**



Salvatore was born and raised in the beautiful city of Naples. Soon after taking his degree, he embarked for his first job in the yachting industry as a Deckhand/ Chef, and he discovered his passion for the sea. He decided to attain all the qualifications to become a Captain and in 2006 he started working at the helm of a private yacht, where he remained for five years, before embarking on another yacht. Salvatore holds many years of experience on board and an extensive knowledge of the Mediterranean coasts. He's very respectful and discreet, a real lover of the sea and also a great chef. His ability to create a relaxed and cheerful atmosphere on board his yachts has no equals and he's very skilled in suggesting insider's restaurants and activities. Italian mother tongue, he also speaks English and French.

### **Stewardess/Chef: Maria Cristina Coppola, Italian, 57 y.o.**



Maria Cristina is an energetic, knowledgeable crew member, boasting a great team spirit and eye on detail. Her career in hospitality industry started in 2014 as restaurant and bar manager, honing her customer skills service. She joined the Yachting Industry in 2018 working as stewardess aboard Sunseeker 30 m. and San Lorenzo 35 m., becoming a valuable team member. As well as a passion for yachting, Maria Cristina is a very talented Chef. Maria Cristina is specialized in Mediterranean cuisine but she loves to experiment with fresh seasonal products, according to guests' tastes. In her free time, she enjoys reading, water sports, learning about different cultures and sharing new experiences with others. Italian mother tongue, she fluently speaks English and Spanish.

# RESILIENCE

## CREW PROFILE

### Deckhand: Agostino Cascone, Italian, 28 y.o.



Agostino is a professional and reliable crew member with a proven, long lasting experience in the Nautical Industry. Its passion for the sea has deep roots. He grow up in Naples and after obtaining the Nautical Degree, he started working as Deckhand aboard luxury yachts. Agostino also attended many courses throughout the years, successfully completed the mandatory STCW training courses and acquired the Master of Yacht Limited 200 gt. He has organizational great skills and has been working at sea with the same passion and dedication for the past years. Italian mothertongue, he fluently speaks English.



VIEW RESILIENCE  
BF WEBSITE AND VIDEO

*[CLICK HERE](#)*



# LATEST GUESTS REVIEWS

## *15-21 July 2024 Amalfi Coast*

*We arrived on Resilience tired and stressed and we came away rejuvenated and refreshed.*

*Savio, Agostino and Maria Cristina made everything perfect from down to dust. Their warmth and kindness restored us all.*

*We will back, it was truly the best holiday ever!*

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## *1-8 July 2024 Naples / Naples*

*We really enjoyed the charter holiday aboard Resilience*

*We spent wonderful days discovering enchanting spots!*

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## *2-9 September 2023 Naples / Naples*

*Our experience aboard Resilience was superb to say the least!*

*We started off as clients and left as a family!*

*The crew made the difference, resilience layout offered comfort and great outdoor space.*

*We wowved to plan a trip for next year!*



# M/Y RESILIENCE SAMPLE MENU

## BREAKFAST

*Milk soi milk, lactose-free milk, hot water,  
fruit juice, yougurt*

*Musli, rusks, toasted bread,  
dried fruit, fresh fruit*

*Butter, jam, honey Cake or pie  
plumcake Brioche and croissant*

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## STARTERS

*Beef tartare with sprouts or rocket  
and truffle petal or bottarga petal*

*Shrimp tartare with lime and mint  
with citronette pipe*

*Marinated anchovies*

*Marinated salmon*

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*Cuttlefish julienne with herb oil  
and pink pepper on rocket bed*

*Grilled octopus with herbs*

*Mozzarella cheese and Sorrento  
tomatoes*

*Cutting board with ricotta cheese,  
goat cheese and truffle honey*





*Spaghetti with clams, bottarga,  
raw shrimp and Tarallo crumble*

*Bisque rice with raw shrimp  
tartare, lime and chopped  
pistachio*

*Captain special spaghetti with  
tomato*

*Pacchero with cherry tomatoes  
and catch of the day*

*Risotto with monkfish fish,  
saffron crispy bacon, pumpkin  
flowers*

*Salad pasta(cold pasta) with  
tuna, cherry tomatoes, capers,  
origan, olives and mozzarella*

*Butter noodles with sliced  
truffle*





## SIDE DISHES

*Fennel salad, provolone of  
munich, chestnut honey*

*Millefeuille of zucchini eolian  
style*

*Sweet sour chanfotte of  
vegetables Mixed salad with djon  
mustard and sliced orange*

## FRUIT

*Seasonal fruit with ice*

*Sliced pineapple*

*Selvatic strawberry with sugar  
and lime*

*Tropical fruit mix*

*Watermelon cubes with ice and  
flowers*

## DESSERT

*Cannolo composed at moment  
with chopped nats selection*

*Decomposed tiramisù*

*Almond cookies with sweet wine of  
Pantelleria*

*Caprese cake with ice cream  
Dark chocolate cube with rum*

