



M/Y FRIENDSHIP

CHEF DANIELE TORTORA

SAMPLE MENUS



CHEF DANIELE TORTORA

Born and raised in the coastal resort town of Porto Ercole, Chef Daniele has been at sea for years, delighting yacht owners and charter guests with his dishes. He is a meticulous planner, sourcing the finest ingredients at each port of call, whilst keeping a close eye on his budget. His immaculate galley is always open to visitors who will be greeted with an array of colourful fruits and vegetables, simmering pots and tantalizing aromas.

He likes to prepare tailored sample menus ahead of each charter, to make sure his dishes suit the charterer's tastes perfectly. Daniele is equally used to catering for spontaneous requests and always has an ace up his sleeve to delight the guests.

Daniele studied at the 3* Michelin La Pergola and the Gambero Rosso School in Rome, and is also fully trained in pastry, pasta, bread-baking and gluten-free.





Fresh Salads

Green lettuce with cherry tomatoes, olive oil, cucumber, beetroot & almonds

Spelt salad with Genovese-style pesto, green beans, potatoes, chopped tomatoes & Taggiasca olives

Roasted salmon salad with glazed onions in apple cider vinegar, Granny Smith's apple & crunchy Parmigiano Reggiano

Quinoa salad with mirepoix of vegetables, crispy bacon, avocado

Tropical salad with mixed lettuce, lime, pineapple, pecan nuts, olive oil & dragon fruit

Iceberg salad with Feta, watermelon, coriander, lemon, olive oil and toasted bread

Caesar salad

Salade Niçoise

Panzanella salad with soft bread, tomatoes, cucumber, tuna, olive oil, fresh pecorino cheese

Fusion salad with tuna carpaccio, mixed sprouts, tofu, sesame oil, soy & mirin

Buffalo Caprese salad

Burrata salad with roasted courgettes, basil, cherry tomatoes, toasted peanuts with smoked oil

Grilled vegetable salad with green, asparagus, white asparagus, cauliflower, broccoli, carrot, corn & dressed in a light homemade mayonnaise

Endives salad with red snapper, a selection of seeds & passionfruit

Langoustine salad with Caribbean flavours





Hors d'Oeuvre

Smoked beef carpaccio with artichokes, steamed fennel, truffle pecorino cheese & dressed in a cherry coulis

Steamed imperial prawns with vanilla lactose-free butter & linseed , served with yellow courgettes & baby potatoes

Fresh gazpacho with basil & homemade croutons

Fried imperial shrimp balls served with sweet & sour sauce

Swordfish with a vegetable souffle

Bites of pork belly flambe aux Calvados, served with salty puff pastry and filled with vegetables caponata dressed in a Zabaione cheese sauce

Seafood salad dressed with extra virgin olive oil & rosemary sauce, with rainbow baby leaves

Mini homemade sandwich stuffed with roasted lobster, remoulade sauce & sweet pepper

Foie gras dressed with balsamic and glazed figs, served with saffron pains brioches

Roasted seabass with fennel & lemongrass salad,, served with a Ponzu sauce

Red king prawns in lemon olive oil & thyme, served with buffalo mozzarella, watermelon & balsamic vinegar

Steamed octopus dressed saffron balsamic vinegar with vegetables Tabbouleh

Selection of Tortillas: vegetarian, chicken and pork, with Mexican salsa & guacamole

Our selection of caviar served with homemade blinis, salty crystal butter & champagne



Main Course

Fiorentina steak with Dijon mustard, red wine vinegar, capers & olive oil, served with vegetables

Stuffed squid with ricotta, imperial pink shrimps & peanuts, dressed in a Mediterranean sauce

Sautéed chicken breast with teriyaki sauce, crispy almonds and an avocado salad

Grilled sea bass fillet with white and green asparagus, fresh dill & extra virgin olive oil

Organic Tuscan rabbit from “Abati Luigi Farm” - my Mamma’s recipe

Spiny Lobster “Catalana Style”

Wild salmon seasoned with citrus oil, served sliced with basmati tandoori & naan breads

Pork belly cooked at a low temperature with a chili and garlic sauce, dressed with smoked wine sauce
& served with truffle mashed potatoes

Mediterranean style monkfish and vegetable tempura

Grilled aged filet of beef, served with crispy chickpea & vegetables

Pork filet covered in a crispy black sesame, chutney of apricot and demi-glace of wine.
Served with vegetables seasoned with Herbes de Provence

Fresh salmon cooked at 65 degrees, flavoured with Lapsang Souchong tea, served with asparagus cream & crispy rice

Grilled calamari dressed in green peas & tomato water, served with grilled endives

Aged entrecote steak “Tagliata Style” seasoned with rosemary, served with sliced parmesan, crispy potatoes, stewed onion & dressed with homemade BBQ demi-glace sauce

American Burger Time: Homemade bread, Tuscan beef, onion rings & French fries



Light Dishes

Leaves of white cabbage, steamed and filled with millet, cucumber, cherry tomatoes & feta, dressed in avocado oil and vinegar

Vegetarian sushi with alga nori, gilled with humus and a selection of vegetables

Salad of Gretchka with artichokes, cherry tomatoes & grilled mushrooms extra virgin oil

Vegetable spaghetti with mixed seeds & Tea Mancha sauce

Egg white tortilla with spinach, garlic & lactose-free cheese

Souffle of vegetables, roasted spring onion dressed with creme fraiche

Octopus cooked at a low temperature served with baby leaf salad, exotic fruits & almond oil

Steamed salmon salad, with fennel, red cabbage, daikon, walnuts & orange vinegar

Grilled red tuna served with fresh mixed lettuce, red onion, roasted pumpkin, almond & lime sauce

Soft pudding of Chia & toasted peanuts

Roasted pineapple with poppy seeds, served with lime ice cream

“Cocco Tapioca Parfait” with mixed fruits and agave syrup

Mousse of avocado with extra dark cocoa

Sweet cold soup: Amaranto and quinoa with minced sweet apple cinnamon & crunchy pecan topping

