

Ariosso



130' Westport Tri-deck MY

Splendid dining

Exotic destinations make the perfect backdrop to the delicious meals prepared by Arioso's chef. Drawing on the guest preferences, local ingredients and regional inspirations, the chef creates original dishes that are delightfully presented. Meals are served outdoors on the aft deck or sun deck, and indoors in the more formal dining salon.

Aft deck dining



Formal dining

Sophisticated interior design

Guest comfort is guaranteed throughout Arioso. The spacious interior is finished in beautiful woods and marbles. Carefully selected fabrics are pleasing to the eye and to the touch. Guests may enjoy solitude or gather in areas designed for conversation and socializing. The yacht-wide entertainment system includes an excellent audio and video library, surround sound, satellite reception and plasma televisions yacht-wide include a 42-inch screen in the main salon.





The sky lounge offers a theater experience with a 52 inch LCD TV, surround receiver, Sat Receiver / DVR, DVD / CD Management System / Player with 600 titles and Blu-ray, Sony PlayStation 3, iPod docking station, Creston remote control, and PC with 24/7 internet access.

Immerse yourself in luxury

Arioso provides a perfect getaway.

Large on deck areas offer dining, seating and lounge configurations in both the sun and shade. The tender is available to take you to a lively port, a deserted island, or great fishing spot.





Arioso is configured in a most charter-friendly arrangement. The full-beam master is located on the main deck with walk-in closet, office area, love seat, 32-inch television, and his/her bath with whirlpool tub and separate shower. Two equal king VIPs and two equal twins located below decks each have an entertainment center with 26-inch flat screen television, surround sound, cedar-lined closets, and en-suite shower. All are beautifully appointed and offer superior privacy. Arioso is equipped with "at anchor" stabilization for maximum comfort.





Five elegant staterooms
accommodate ten

Thrilling activity



Exquisite tranquility

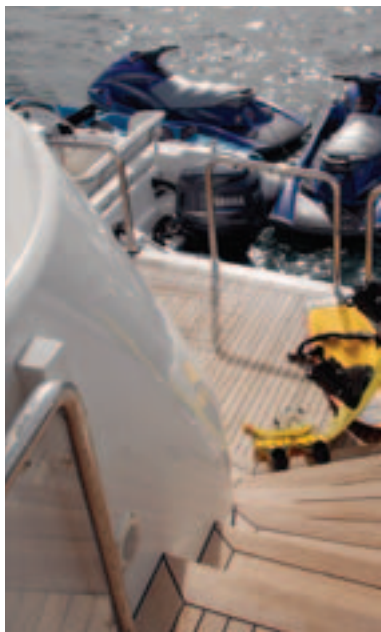
Take advantage of all the adventures at your command. Arioso has a fast 30-foot fishing equipped tender, a 19-foot 115-hp Nautica, two Yamaha WaveRunners, snorkel gear, beach toys, and a great selection of towables. For fitness enthusiasts, there's also an elliptical trainer to keep in shape.





Service that excels

Arioso's professional crew of six are accomplished in their areas of expertise and are always at your service.



Arioso

Specifications:

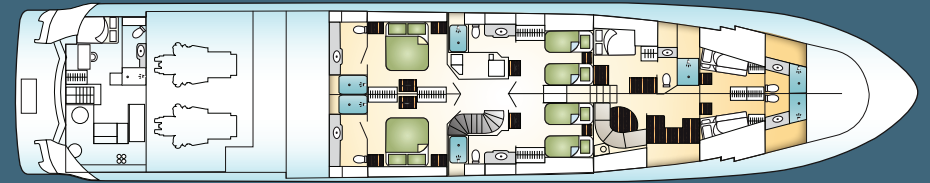
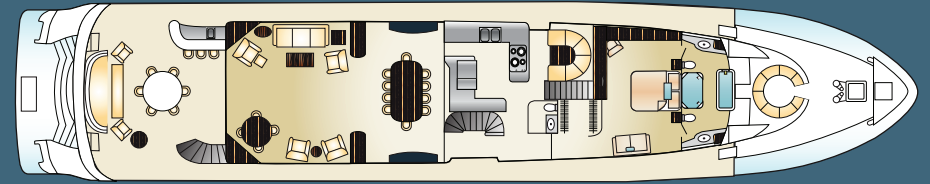
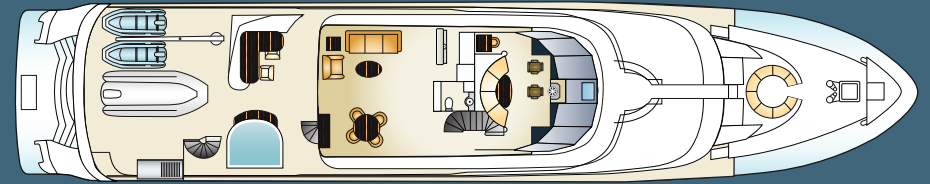
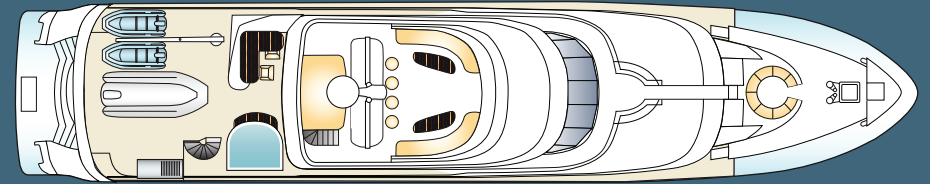
Length: 39.62m (130')
Beam: 7.92m (26')
Draft: 1.98m (6' 6")
Year Built: 2006
Builder: Westport
Gross Tons: 298
Engines: 2 x MTU 12V4000 @ 2735hp
Stabilizers: Naiad "at anchor" stabilizers
Number of Staterooms: 5 (3 King, 2 Twin)
Total Crew: 6
Cruising speed: 21 knots
Max speed: 24 knots

Amenities:

19' inflatable Nautica tender with 115hp Yamaha
30' Intrepid towed tender with twin 250hp
2 x 3-person Yamaha WaveRunners
1 x 2-person kayak
Water ski's, including slalom
Snorkel gear, adults and kids
Kneeboard
Wakeboard
Beach Toys
Fishing Equipment, trolling
Elliptical trainer

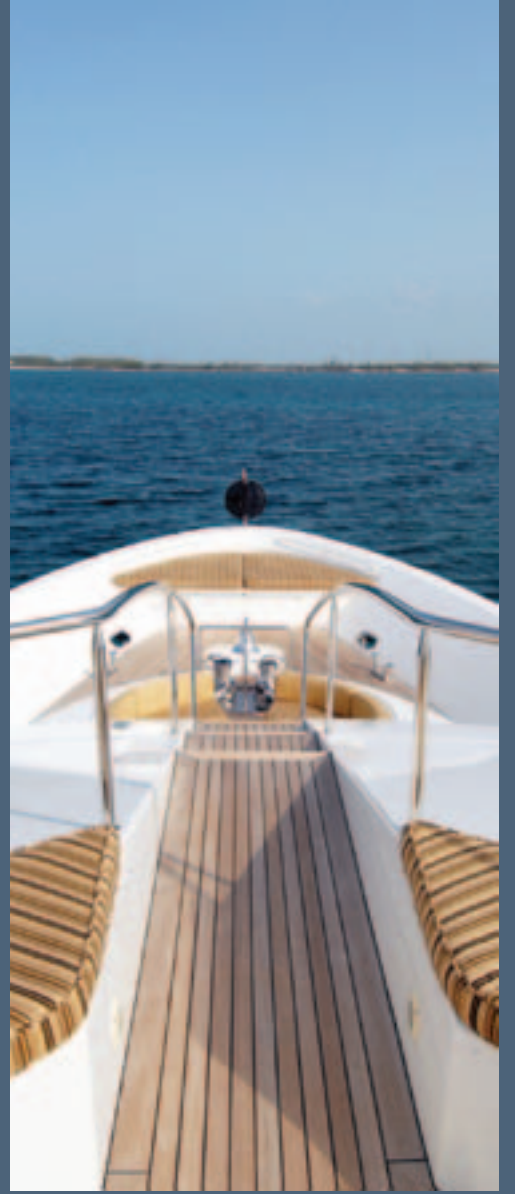
Communications

V-Sat Satellite system with WiFi throughout the yacht
VOIP Phone and Fax
INMARSAT Fleet 33 Phone & Fax
SSB
Dual VHF
Integrated phone system with phone in each cabin
Computer and printer



Entertainment

DVD / CD Management System / Player integrated throughout
Electronic DVD and CD library - over 600 titles
Surround Sound and iPod docking station throughout yacht
Sat Receiver / DVR
Crestron remote control
Sony PlayStation 3
Flat LCD and Plasma TV's throughout the yacht



Ariosso

Sample menu for one day onboard Ariosso Chef Jerry Pond

Breakfast:

- Lemon Blueberry Biscuits
- Fresh Fruit Plate of Papaya, Kiwi, & Strawberries
- Almond French Toast stuffed with Orange & Cream Cheese, served with pure Maple Syrup
- Thick Sliced Applewood Smoked Bacon
- Wild Mushroom, Thyme, and Goat's Cheese Frittata
- Toasted Homemade English Muffins

Lunch:

- Grilled Asian Style Jumbo Shrimp over a Chilled Soba Noodle Salad with diced cucumber & sweet peppers, julienned radishes & shiitake mushrooms, spring onions, cilantro, roasted soy nuts, and a sesame shiitake vinaigrette.
- Warm Butterscotch Pecan Cookies & Bourbon Vanilla Bean Ice Cream

Dinner:

Hors d'Oeuvres: Dates stuffed with Gorgonzola Cheese and wrapped in Prosciutto

Amussee: Chilled Avocado Soup with Chives, Creme Fraiche, and brunoise of Tomato

Appetizer: Salad of Romaine Hearts and Arugula, shaved Fennel, julienned Grannysmith Apple, and roasted Soy Nuts with an Apple Cider and Red Miso Vinaigrette

Intermezzo: Pink Grapefruit Sorbet

Entree: Oven Roasted Salmon over a bed of saffron scented, mashed parsnips with roasted cherry tomatoes and asparagus with a fresh parsley and lemon vinaigrette

Dessert: Chocolate Dacquoise, layers of crunchy and chewy hazelnut meringue with dark chocolate mousse spiked with cognac; served with raspberry sauce and a mound of chocolate shavings.

