

Jauni Yachting S.r.l.

M/Y JAUNI MENU

STARTERS AND SIDE DISHES

- Caponata di melanzane (Eggplants Sicilian "caponata")
- Caponata di carciofi (Artichokes "caponata")
- Involtini di melanzane (Eggplant rolls)
- Melanzane a cotoletta (Eggplant breaded cutlet)
- Carciofi a cotoletta (Artichokes breaded cutlet)
- Peperonata ("Peperonata", pepper dish)
- Panelle
- Zucchinette in agrodolce (Sweet and sour zucchini)
- Mix di insalate (fagiolini, patate, pomodorini e cipolle – indivia, olive verdi, alici, mais e mozzarella -.....) Salad mix (green beans, potatoes, tomatoes, onions, invidia, green olives, corn, mozzarella, anchovies, etc...)
- Caprese (Caprese salad with mozzarella and fresh tomatoes)
- Polpo e patate (Octopus and potatoes)
- Alici marinate (Marinated anchovies)
- Gamberetti rossi di nassa marinati (Marinated red shrimps "of nassa")
- Pesce spada marinato al pepe rosa (Marinated Swordfish with rose pepper)
- Tonno marinato al lime (Tuna fish pickled with lime)
- Tartare di tonno (Tuna fish tartare)
- Tartare di pesce spada (Swordfish tartare)
- Sarde a beccafico ("Beccafico" sardine)
- Insalata di mare (Seafood mixture)
- Tabule'
- Prosciutto e melone (Ham and melon)
- Tagliere di salumi e formaggi tipici siciliani (Typical Sicilian cold cuts and cheeses)

FIRST COURSES

- Spaghetti alle vongole (Spaghetti with clams)
- Spaghetti al pomodorino e gamberetto rosso di nassa (Spaghetti with red shrimps and tomatoes)

- Caserecce con gamberoni e pesto (Homemade pasta with big shrimps and pesto genovese)
- Penne al pesce spada , melanzane fritte e mentuccia (Penne pasta with swordfish, fried eggplants and mint)
- Ragù di tonno alla Jauni' (Pasta with "Jauni" tuna ragù sauce)
- Spaghetti all'eoliana (Spaghetti "Aeolians")
- Spaghetti con bottarga di muggine aromatizzati al capperò (Spaghetti with shaved mullet eggs and capers)
- Bucatini con le sarde alla palermitana (Bucatini pasta with sardine "palermitana" way)
- Penne rigate con zucchini (Penne pasta with zucchini)
- Tortiglioni alla norma con ricotta salata al forno (Tortiglioni pasta "alla norma" with salty ricotta) Nota Bene: "alla norma" is a typical way of seasoning pasta in Sicily with fried eggplants in tomato sauce
- pasta al forno alla palermitana (baked pasta "palermitana" way)
- bucatini alla carrettiera (bucatini pasta with fresh tomatoes and salty ricotta)
- pasta al ragu' di carne (pasta with ragù bolognese)
- pasta al pesto e melanzane fritte (pasta with pesto genovese and fried eggplants)
- bucatini con broccoli , pinoli e mollica tostata (bucatini pasta with broccoli, pine nuts and roasted crumb)
- orecchiette con sparacelli di campo (orecchiette pasta with fresh asparagus)
- spaghetti aglio e olio (spaghetti garlic and oil)

MAIN COURSES

- pesce spada alla griglia (grilled swordfish)
- Tonno alla griglia (grilled tuna fish)
- Calamaro al forno (roasted calamari)
- Calamari ripieni (stuffed calamari)
- Pesce di giornata in crosta di sale aromatizzato all'insolia (catch of the day in aromatized salty crust)
- Involtini di pesce spatola (spatola fish rolls)
- Orata all'acqua pazza (orata in "crazy water")
- Frittura di calamari e gamberetti (fried calamari and shrimps)
- Zuppa di cozze con crostini (mussels soup with roasted bread)
- Cozze scoppiate ("boomed" mussels)
- Saute' di vongole con crostini (clams sauté with roasted bread)
- Polipetti alla luciana (small octopuses "alla luciana) NOTA BENE: "alla luciana" is a typical cooking of south of Italy with tomatoes and spices)
- Sarde a beccafico ("beccafico" sardine")
- Polpettine di sarde con sugo al pomodorino e mentuccia (sardine fish balls with tomato and mint)
- Bistecca ai ferri (grilled steak)
- Bistecca panata (breaded and fried steak)
- Involtini di carne alla palermitana (meat rolls "alla palermitana")
- Spiedo di gamberoni (shrimps coke on a split)

WINES



The choice of wines in Italy is very large and in Sicily too. Jauni's chef is available to introduce you each wine and advice you what is best to taste with each recipe. Hereinafter a map of Sicily showing all wines produces and its origin. The most known among white wines are "Cataratto" and "Isolia" whilst most popular red wines are "Nero d'Avola" and "Frappato".

But Italy, from North to South, is full of excellent wine producers and Jauni's crew is available to provision the yacht with any type of Italian wines on your requirement's basis.