



FINESTRA RESTAURANT
PRESS KIT

Finestra
by Italo Bassi

FINESTRA

A gastronomic gem on the port of Bonifacio.

Finestra is hidden away from prying eyes in a port on one of the world's most beautiful islands, Corsica. This is where Italian chef Italo Bassi settled in 2023 to create Bonifacio's first gastronomic restaurant.



Finestra invites its guests to immerse themselves in the chef's universe as he shares his approach to culinary art : a true promoter of experimental eno-gastronomy, whose combination of technical precision and experience transport you to a multisensorial universe where design and culinary art come together in perfect harmony.

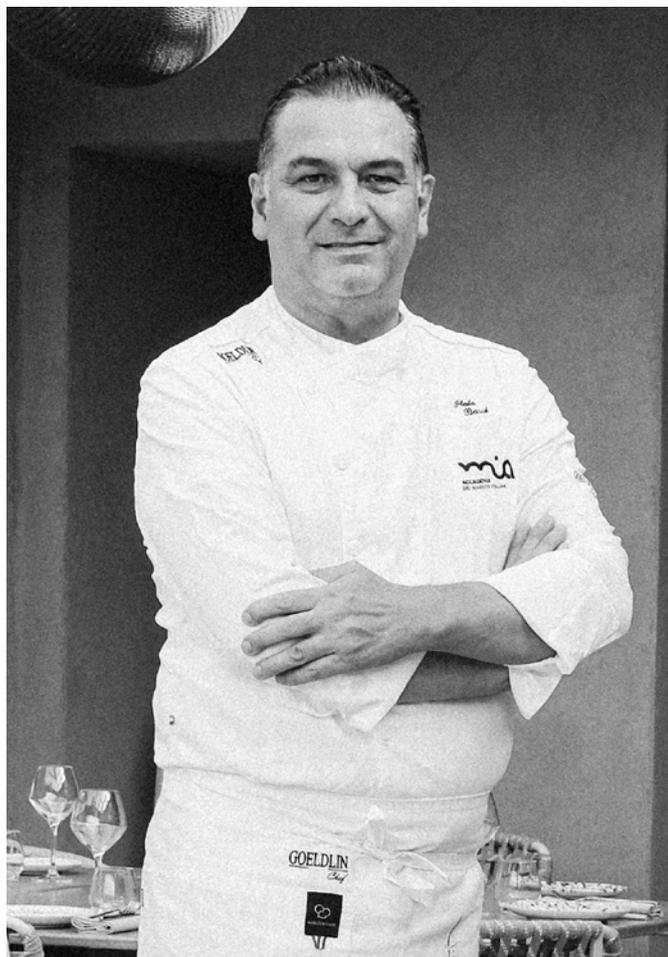
ITALO BASSI

BIOGRAPHY

Italo Bassi was born in Fusigano in Italy. Following his training at the Riolo Terme catering school he worked in the famous “Trigabolodi Argenta” restaurant in Ferrare. There, the chef Igles Corelli, precursor of experimental cuisine and major innovator, trained him in haute cuisine, teaching him how to transform fresh produce using the most complex equipment.

At only 19, he entered the kitchens of the Enoteca Pinchiorri restaurant in Florence where, over the years, he reached the sommets of his art to become an icon.

In 1993, he was offered the position of first chef in Florence’s “Enoteca Pinchiorri” after receiving a Michelin star, then in 2003 he obtained the grail of three Michelin stars as head chef which he remained for several years.



In 2016, he decided to open his own restaurant, Confusion, in Porto Cervo, offering his vision of haute cuisine based on traditional Italian food enriched with exotic aromas and fine ingredients. He obtained a star from the Michelin guide, which he has conserved ever since, making it the only Michelin-starred restaurant on the Costa Smeralda.

In 2023, accompanied by his executive chef Edouardo Menna, he settled in Bonifacio to take the helm of the Finestra, the first gastronomic restaurant of this spectacular cliff citadel.

HIS PHILOSOPHY AND CUISINE

“I consider myself to be a promoter of experimental eno-gastro-edonism. It has become over the years my manifesto to combine my personal experiences with technical rigour. My creations are always inspired by Italian traditions made from the best ingredients and enriched with exotic aromas.”



THE CUISINE

Italo Bassi and his executive chef Edouardo Menna transport us to a multisensorial universe where design and culinary art come together in perfect harmony.

Products are sublimed, styles are mixed, perfectly mastered in their execution with an audacity resulting in innovative and unexpected dishes.

The signature dishes :

Ying Yang

Avocado, caviar, quinoa, Mediterranean red prawns, marinated ginger, mango coriander sauce.

Double Ravioli

Ravioli with two stuffings, braised guinea fowl and its reduction, burrata, light parmesan cream, and fresh thyme.

Pigeon

Breast roasted and marinated in olive oil, leg in cromesquis, chickpeas, jus corsé cocoa nibs.

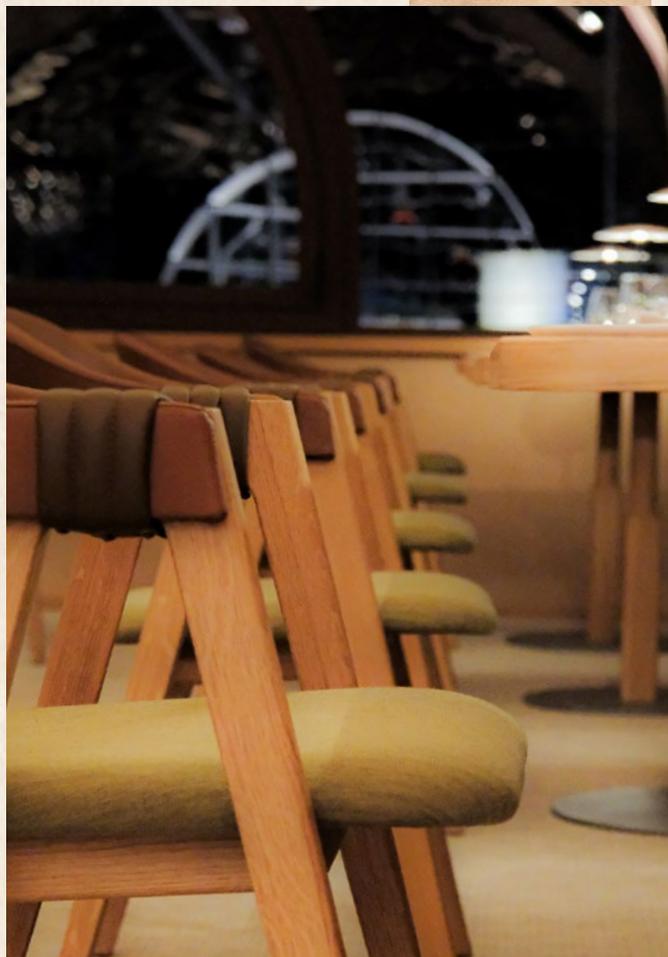
THE DECORATION

The Gardera-Pastre architecture workshop has revisited this exceptional location, respecting its historical background, reviving it to its former grandeur.

Previously an ancient shipyard from the Genoese era, the restaurant now reveals a contemporary setting with meticulous attention to detail.

Whether it's the volumes, the materials or the shades of colour used, everything is unique.

Its history is omnipresent, the hull of an overturned boat forms the ceiling complete with mast, sails and helices gilded with fine gold by the ateliers Gohard. The Finestra's bay window offers a unique panoramic view over Bonifacio's port, whilst the majestic hammered mirror recalls the movements of the sea, inviting us to embark on a journey.



PRACTICAL INFORMATION

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