

*Finestra*

by Italo Bassi

# SIGNATURE MENU

- 6 Services - 165 € -

## APPETIZER

### YING YANG

Quinoa, mediterranean prawns, marinated ginger, avocado, caviar, mango and coriander sauce

### DOUBLE RAVIOLI

Ravioli with two stuffing, burrata, stewed Guinea fowl and roast juice, light Parmesan cream, fresh thyme

### PIGEON

Roasted and olive oil marinated breast, thigh croquesquis, chickpea and rich cocoa oatmeal sauce.

## PRÉ-DESSERT

### CHOCOLATE SPHERE

Passion fruit heart, red fruit salad

*Wine pairing, from Italy to Corsica, 4 wine glasses*

70€

# DISCOVERY MENU

- 6 Services - 145 € -

APPETIZER

STARTER

PASTA OR RISOTTO

MAIN COURSE

PRÉ-DESSERT

DESSERT

*Wine pairing, from Italy to Corsica, 4 wine glasses*

70€

ESCAPE MENU  
- 8 Services - 185 € -

APPETIZER

COLD STARTER

WARM STARTER

PASTA OR RISOTTO

MAIN COURSE

CHEESE PLATE

PRÉ-DESSERT

DESSERT

*Wine pairing, from Italy to Corsica, 6 wine glasses*

90€

## STARTERS

### MACQUEREL TART

Corsican citrus marinated, ricotta, sour beetroot purée, mix green leaves and hazelnut

### LANGOUSTINE CATALANA

Fried orange tempura, vanilla condiment, basil marinated strawberry and tomato tartar

### CRISPY EGG

Light Sardaigne pecorino cream, green asparagus with sesame, black truffle eggs and slices

## PASTAS & RISOTTOS

### RISOTTO LIKE A ROCKFISH SOUP

Cooked in a tomato fish stock, clams, mussels, and rockfish

### SMELTING RAVIOLI

Stuffed with potato cream, candied shallots, clam guazzetto, samphire and lovage

### TAGLIOLINO

Lobster tagliolino, candied cherry tomatoes, basil and pine nut coulis

## MAIN COURSES

### ROSSINI STYLE TUNA FILET

Foie gras, truffle slices, rich juice and rosemary countryside bread  
cream

### RED MULET

Lardo di Colonnata studded, crispy surrounded, mitraille potatoes,  
cacciucco reduction

### LAMB CHOPS

Panied with hazelnut and raisins, parmigiana style stuffed eggplant, rich  
ginger juice

## DESSERTS

### TROPICAL EGG

Coconut milk Bavarian, mango and yoghurt

### NEGRONI

Citruses parfait, blood orange sorbet, Negroni jelly and foam

### ROSE

Milk chocolate cream, raspberry sorbet and coulis, olive oil



From its native land in Italy, the Michelin star chef Italo Bassi became fairly early an icon of Italian gastronomic catering. As a head chef of the famous restaurant Enoteca Pinchiorri in Florence, he gained the third

Michelin star for the Italian institution.

In 2016, he opened his own restaurant Confusion in Porto Cervo, building the project he started in Vérone and became the first Michelin star chef of the Smeralda Costa, a reward he maintained.

He is now sailing our new contemporary restaurant, “Finestra” , on the first floor of a former genesian shipyard.

More than a simple restaurant, it’s a real trip we would like to offer you, pushing the door of this magical place with a wonderful view of Bonifacio's harbor.

The suspended sailboat hull and the mirror which reflects nicely the water lapping, everything here is a call to travel.

Take place with us in our sweet paradise and let you be  
carried on the Italian riversides, by Italo Bassi