

Finestra

by Italo Bassi



MICHELIN

2025

THE MENU

Finestra

A GLIMPSE OF ITALY. A CORSICAN SOUL.

In June 2023, an encounter gave birth to Finestra.

Italo Bassi, an Italian chef with a Michelin-starred background, met Edoardo Menna, a young Italian talent trained in prestigious French establishments. Together, they create a free, sincere cuisine deeply inspired by the Mediterranean. Alongside them, pastry chef Maria Elena Cugusi extends this emotion with delicate precision.

Finestra is a table oriented towards the South, drawing from regional traditions to craft contemporary dishes. A cuisine of character, elegance, and authenticity, where each ingredient tells the story of a craftsman, a season, and a place.

In Spring 2025, the Michelin Guide awarded Finestra its first star, making it the first Michelin-starred restaurant in the cliffside city.

SPRING PROMENADE

- 6 COURSES - 145€ -

L'AMUSE BOUCHE

ARTICHOKE FLOWER

COOKED "ALLA GIUDIA," PRAWNS, VEAL SWEETBREADS WITH MUSCAT,
SOFT ARTICHOKE HEART, FLOWER VINAIGRETTE

ROASTED RAVIOLI

STUFFED WITH CREAMY POTATO, CLAM GUAZZETTO, WILD FENNEL
AND WHITE ASPARAGUS

LAMB CHOPS

CANISTRELLI-CRUSTED, SAUTÉED WILD LEAVES WITH ROASTED NUTMEG,
PARMA HAM JUS, BROAD BEANS, AND PEAS

CHEESE

CASGIU MERZU

PRÉ-DESSERT

FLORAL PERFUME

GREEN APPLE, GERANIUM, CUCUMBER

SOMMELIER'S PAIRING (4 GLASSES) - 70 €

DISCOVERY MENU

- 6 COURSES - 165€ -

L'AMUSE BOUCHE

LANGOUSTINE CATALANA

HALF-FRIED ORANGE TEMPURA, VANILLA CONDIMENT,
BASIL-MARINATED STRAWBERRIES, CONFIT TOMATO TARTARE

DOUBLE RAVIOLI

RAVIOLI WITH TWO FILLINGS, BURRATA, GUINEA FOWL STEW REDUCTION,
LIGHT PARMESAN CREAM, FRESH THYME

RED MULLET

LAYERED WITH LARDO DI COLONNATA, CRISPY COATING,
BABY POTATOES, CACCIUCCO REDUCTION

PRÉ-DESSERT

A WALK AT MONTE CINTO

BROCCIU CHEESE AND SEASONAL FRUITS

SOMMELIER'S PAIRING (4 GLASSES) - 70 €

MENU ODYSSÉE

- 8 COURSES - 185 €

L'AMUSE BOUCHE

LANGOUSTINE CATALANA

HALF-FRIED ORANGE TEMPURA, VANILLA CONDIMENT,
BASIL-MARINATED STRAWBERRIES, CONFIT TOMATO TARTARE

RISOTTO LIKE A ROCKFISH SOUP

COOKED IN TOMATO FISH BROTH, CLAMS, MUSSELS
AND ROCKFISH FROM OUR FISHERMAN BAPTISTE POGGI

DOUBLE RAVIOLI

RAVIOLI WITH TWO FILLINGS, BURRATA, GUINEA FOWL STEW REDUCTION,
LIGHT PARMESAN CREAM, FRESH THYME

RED MULLET

LAYERED WITH LARDO DI COLONNATA, CRISPY COATING,
BABY POTATOES, CACCIUCCO REDUCTION

CHEF'S CHEESE SELECTION

PRÉ-DESSERT

INVERTED SENSES

VARIATIONS AROUND CHOCOLATE, FERMENTED MILK, AND CEREALS

SOMMELIER'S PAIRING (5 GLASSES) - 90 €

ITALIAN CAVIAR

CHEF ITALO BASSI'S SELECTION OF EXCEPTIONAL ITALIAN CAVIAR FROM PISANI DOSSI, 100% NATURAL WITHOUT ADDITIVES OR PRESERVATIVES, SERVED WITH SOUR OR SLIGHTLY ACIDIC CREAM, DICED RED ONIONS, AND BLINIS.

SIBERIAN

10 GRAMS 70 €

30 GRAMS 210 €

50 GRAMS 350 €

OSETRA

10 GRAMS 90 €

30 GRAMS 270 €

50 GRAMS 450 €

FOR OUR YOUNG GOURMETS

75 €

STUFFED RAVIOLI

RICOTTA, PARMESAN CREAM, NUTMEG

OU

GNOCCHETTI SARDE

PIZZAIOLA STYLE

ROAST VEAL

BABY POTATOES, RICH JUS

OU

FISH OF THE DAY

POACHED VEGETABLES, CITRUS MAYONNAISE

FRUIT TARTLET

OU

ICE CREAM SELECTION

OUR FRIENDS

FINESTRA IS THE FUSION OF ITALY AND CORSICA, ENRICHED BY OUR ENCOUNTERS WITH ITS FISHERMEN, PRODUCERS, AND ARTISANS.

CHEESES

DOMAINE DES OLEASTRES - FIGARI, CORSICA : FARMHOUSE CHEESES

BONAT - PARMA, ITALY: PARMIGIANO REGGIANO

AGRICOLA MARIEDDA - OLBIA, ITALY: PECORINO SARDO

LA BOTTEGA DEI SAPORI - OLBIA, ITALY: MOZZARELLA DI BUFALA

FATTORIA BUCA NUOVA - PIENZA, ITALY: PECORINO DI PIENZA

FISHERMEN

MAURICE PIRO - BONIFACIO, CORSICA

PAUL-JOSEPH BREAS - BONIFACIO, CORSICA

BAPTISTE POGGI - BONIFACIO, CORSICA

PESCA MARE - BONIFACIO, CORSICA

BUTCHER

ZUARINA - ITALY : DOP CHARCUTERIE

JEAN-FRANÇOIS BACIOCCHI - PORTO VECCHIO, CORSICA

MDMX MAXIME BERLEMONT - SOTTA, CORSICA

FRUITS AND VEGETABLES

CHEZ LUCETTE ET FILS - BONIFACIO, CORSICA

GRAND SUD PRIMEUR - PORTO VECCHIO, CORSICA

FLORENCE WEIS - AJACCIO, CORSICA

GROCERY

FRANTONIO SALVAGNO - VERONA, ITALY : EXTRA VIRGIN OLIVE OIL

OTTAVI - GHISONACCIA, CORSICA : EXTRA VIRGIN OLIVE OIL

SAVINI TARTUFI - ITALY : TRUFFLE

AGRICOLA CODA DI LUPO - ITALY : CEREAL PRODUCTS

PISANI DOSSI - MILAN, ITALY : CAVIAR