

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.

DISCOVERY MENU

- 6 COURSES - 175€ -

AMUSE BOUCHE

LANGOUSTINE CATALANA

WITH AUTUMN FLAVORS OF CORSICAN CITRUS, ITS VANILLA
AND LOVAGE CONDIMENT, ORANGE TEMPURA, AND SHELLFISH

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

PRE-DESSERT

A WALK AT MONTE CINTO

BROCCIU CHEESE AND SEASONAL FRUITS

SOMMELIER'S PAIRING (4 GLASSES) - 80 €

MENU ODYSSÉE

- 8 COURSES - 195 €

AMUSE BOUCHE

LANGOUSTINE CATALANA

WITH AUTUMN FLAVORS OF CORSICAN CITRUS, ITS VANILLA
AND LOVAGE CONDIMENT, ORANGE TEMPURA, AND SHELLFISH

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

PRE-DESSERT

INVERTED SENSES

VARIATIONS AROUND CHOCOLATE, FERMENTED MILK, AND CEREALS

SOMMELIER'S PAIRING (5 GLASSES) - 95 €

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

ØU

GNOCCHETTI SARDE
PIZZAIOLA STYLE

ROAST VEAL
BABY POTATOES, RICH JUS

ØU

FISH ØF THE DAY
POACHED VEGETABLES, CITRUS MAYONNAISE

FRUIT TARTLET

ØU

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