

Finestra

by Italo Bassi



MICHELIN

2026

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, crossed paths with Edoardo Menna, a young Italian talent trained in some of France's finest houses. Together, they have shaped a cuisine that is free, sincere, and deeply inspired by the Mediterranean.

Finestra is a table turned toward the South, drawing on the memory of regional terroirs to create dishes for today. A cuisine of character, elegant and heartfelt, where each ingredient tells a story — that of an artisan, a season, a place.

In spring 2025, the Michelin Guide awarded Finestra its first star. A distinction that made it the very first Michelin-starred restaurant in the city of the cliffs.

In 2026, Finestra retained its star, confirming the singularity of its culinary vision and the high standards that have driven it since its creation.

SPRING PROMENADE

- 7 COURSES - 155€ -

AMUSE BOUCHE

ARTICHOKE FLOWER

COOKED "ALLA GIUDIA", IODISED SHRIMP,
FLORAL MESCLUN SCENTED WITH LIQUORICE

MEADOW GNOCCHI

TRIQUETRUM GARLIC PESTO, GREEN VEGETABLES AND
16-MONTH PARMIGIANO MILK FROM MAISON BONAT

THE MEETING OF OUR REGIONS

BLUEFIN TUNA BELLY, SWEETBREADS ROASTED WITH MINT,
NASTURTIUM AND OLIVE OIL FROM DOMAINE MONTI TALBINU

CHEF'S CHEESE

PRE-DESSERT

FLORAL PERFUME

GREEN APPLE, GERANIUM, CUCUMBER

SOMMELIER'S PAIRING - 4 GLASSES - 80 €

DISCOVERY MENU

- 7 COURSES - 175€ -

AMUSE BOUCHE

DELICATE BONIFACIAN LANGOUSTINE

WITH SPRING FLAVOURS BUILT AROUND CORSICAN CITRUS FRUITS,
VANILLA AND LOVAGE CONDIMENT, ORANGE AND SHELLFISH TEMPURA

DOUBLE RAVIOLI

RAVIOLI WITH TWO FILLINGS, BURRATA, SLOW-COOKED GUINEA FOWL
AND ITS REDUCTION, LIGHT PARMESAN CREAM, FRESH THYME

PIGEON

ROASTED AND MARINATED IN OLIVE OIL, WILTED RADICCHIO
WITH FERMENTED VINEYARD PEACH

An alternative may be offered according to your preferences

CHEF'S CHEESE

PRE-DESSERT

A WALK AT MONTE CINTO

BROCCIU CHEESE AND SEASONAL FRUITS

SOMMELIER'S PAIRING - 4 GLASSES - 80 €

ODYSSEY MENU

- 8 COURSES - 195€ -

AMUSE BOUCHE

DELICATE BONIFACIAN LANGOUSTINE

WITH SPRING FLAVOURS BUILT AROUND CORSICAN CITRUS FRUITS,
VANILLA AND LOVAGE CONDIMENT, ORANGE AND SHELLFISH TEMPURA

RISOTTO LIKE A ROCKFISH SOUP

COOKED IN A TOMATO FISH STOCK WITH CLAMS, MUSSELS,
AND ROCKFISH FROM OUR LOCAL FISHERMEN

DOUBLE RAVIOLI

RAVIOLI WITH TWO FILLINGS, BURRATA, SLOW-COOKED GUINEA FOWL
AND ITS REDUCTION, LIGHT PARMESAN CREAM, FRESH THYME

PIGEON

ROASTED AND MARINATED IN OLIVE OIL, WILTED RADICCHIO
WITH FERMENTED VINEYARD PEACH

An alternative may be offered according to your preferences

CHEF'S CHEESE

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 OF 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: SARDINIAN PECORINO
FATTORIA BUCA NUOVA – ITALY: PECORINO DI PIENZA

FISHERMEN

MAURICE PIRO – BONIFACIO, CORSICA
BAPTISTE POGGI – BONIFACIO, CORSICA
PESCA MARE – BONIFACIO, CORSICA
PHILIPPE BOTTI – BONIFACIO, CORSICA

BUTCHER

ZUARINA – PARMA, ITALY: DOP CHARCUTERIE
JEAN-FRANÇOIS BACIOCCHI – PORTO-VECCHIO, CORSICA
MDMX MAXIME BERLEMONT – SOTTA, CORSICA
FRÈRES METZGER – PARIS, ÎLE-DE-FRANCE

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