



OPERAVIVA

MENÙ



Operaviva was born from a simple yet profound idea:

CRAFTSMANSHIP

Craftsmanship means choosing high-quality ingredients and working with them every day with care and attention. It means doughs prepared and patiently tended, handmade processes, seasonality, balance, and a continuous search for authentic flavor.

Operaviva is a place where manual work meets passion, where every product tells the story of the time devoted to it and the people who made it.

We believe in the value of simple gestures, in tradition renewed every day, in a transparent supply chain and in true craftsmanship — the kind rooted in people, territory, and quality, born from respect for raw ingredients and for those who enjoy them. For us, craftsmanship is not just a word: it is the way we work, every single day.

**WHAT IS MADE BY HAND IS NOT
JUST DIFFERENT. IT IS ALIVE.**



PREVIEW

THE OPERAVIVA JOURNEY

14€

BUTCHER-STYLE CROSTINI

9€

GARDEN CROSTINI

7€

LA MERENDA

13€

CAPRESE DI OPERAVIVA

12€

ZONZELLE (FRIED DOUGH)

0,50€ AL PZ.

COVER CHARGE 2,50€





CRAFTED BEERS

PETROGNOLA BREWERY



MONTEFIORE

Blanche, 5%

GIUSTA

Blonde, 5,6%

SASSOROSSO

Amber Spelt Beer, 5,6%

INTOLLERANZA 0

Golden Ale gluten free, 5,6%

SANDY

Red Spelt Beer, 7%

SEASONAL

6,50€

7€

7€

DEL FORTE BREWERY



MANCINA

Belgian Strong Ale, 7,5%

REGINA DEL MARE

Copper Dubbel, 8%

8€

8€

2 CILINDRI

Black porter, 5%

ELECTRA

Micro-Ipa, 3,8%

7,50€

7,50€



TRALCIO 12,1% 30€
Italian Grape Ale *with Sangiovese Grape Must*

LUPPOLO DI MARE BREWERY



CAPITAN GORILLA

German Ale, 4,7%

TRAMONTO ROSSO

American Amber Ale, 5,4%

6,50€

6,50€

TIENTIBENE

Weiss

6,50€





WINES



WHITE WINES

VERMENTINO DI CAIANO

Caiano Castelfiorentino Castle

15€
5€ per glass

GEWURZTRAMINER DOC

La Vis Trentino

22€

VERMENTINO SOLO SOLE

Poggio al Tesoro Bolgheri

28€

LA SBRONZA

Dainelli Cellar

45€



RED WINES

MORELLINO DI SCANSANO

Motta Alberese

20€
5€ per glass

CHIANTI CASTIGLIONI

Frescobaldi

24€

LE SERRE NUOVE

Ornellaia Bolgheri

90€



ROSÉ WINES

CASSIOPEA ROSÉ

Poggio al Tesoro Bolgheri

24€



SPARKLING

ASTORIA CUVEÉ BRUT

5€ per glass

ASTORIA DOCG

25€

FERGHETTINA BRUT

38€



CHAMPAGNE

PHILIPPONNAT ROYALE BRUT

90€

DOM PERIGNON

390€





PIZZAS

OUR DOUGHS

CLASSIC



WHOLEGRAIN



SPECIAL



OPERAVIVA

7,50€

Italian tomato, Italian milk mozzarella, basil, extra virgin olive oil.

FUMAIOLA

11€

Italian tomato, smoked provola cheese, artisanal sausage, stewed onion, chili-infused oil, extra virgin olive oil.

ORTO VIVO

13€

Italian tomato, Italian milk mozzarella, fried eggplant, zucchini, bell peppers, stewed onion, Leccino olives, basil, extra virgin olive oil.

PARMIGIANA

13,50€

DOP San Marzano tomato, Italian milk mozzarella, fried eggplant, lightly seared seasonal cherry tomatoes, DOP Parmigiano Reggiano cream, basil, extra virgin olive oil.

MORBIDA ESTIVA

14€

Italian milk mozzarella, zucchini, Capitelli cooked ham, Apulian stracciatella cheese, rocket, extra virgin olive oil.

FICO

14,50€

Italian milk mozzarella, DOP Gorgonzola, artisanal cured ham, fresh figs, coastal wildflower honey, extra virgin olive oil.





SALMASTRO

14€

Italian milk mozzarella, stewed onion, Apulian stracciatella cheese, anchovies, fresh raspberries, extra virgin olive oil.

BREZZA

12,50€

Italian milk mozzarella, DOP Gorgonzola, artisanal pancetta, melon reduction, extra virgin olive oil.

RUSTICA

13€

DOP San Marzano tomato, artisanal sausage, bell peppers, capers, Leccino olives, chili-infused extra virgin olive oil.

QUOTIDIANA

12,50€

DOP San Marzano tomato, DOP buffalo mozzarella, artisanal spicy salami, basil, extra virgin olive oil.

LUNA PIENA

14€

Italian milk mozzarella, smoked provola cheese, lightly seared seasonal cherry tomatoes, zucchini, artisanal mortadella with pistachio, Apulian stracciatella cheese, extra virgin olive oil.

COSTA D'ESTATE

13,50€

Yellow datterino tomato sauce, lightly seared seasonal cherry tomatoes, anchovies, capers, crushed hazelnuts, extra virgin olive oil.

DOLCE SIERO

15,50€

Italian milk mozzarella, smoked provola cheese, Tuscan pecorino cheese, DOP Parmigiano Reggiano cream, melon reduction, fresh raspberries, crushed hazelnuts, extra virgin olive oil.

AGRICOLA

12€

Smoked provola cheese, artisanal pancetta, DOP Roman ricotta, coastal wildflower honey, extra virgin olive oil.







Truffle pizzas

VELLUTO

16€

Italian milk mozzarella, stracciatella cheese, fresh figs, seasonal truffle, extra virgin olive oil.

LINGOTTO

18€

Yellow datterino tomato sauce, DOP buffalo mozzarella, Capitelli cooked ham, seasonal truffle, extra virgin olive oil.

NOBILE

19€

Italian tomato, Italian milk mozzarella, artisanal cured ham, Apulian stracciatella cheese, seasonal truffle, extra virgin olive oil.

Truffle varies with the seasons, the climate, and the soil that nurtures it.

Each time of year offers a different variety, with unique and recognizable aromatic nuances.

For this reason, we select it only at its peak, when it expresses its fullest fragrance and intensity, and we add it to the pizza just after slicing, to highlight all its freshness and elegance.





FILLED FOCACCE

CAMPAGNOLA

10,50€

DOP Gorgonzola, zucchini, stewed onion, rocket, crushed hazelnuts, extra virgin olive oil.

NAZIONALE

12€

Artisanal mortadella with pistachio, DOP buffalo mozzarella, seasonal cherry tomatoes, extra virgin olive oil.

TOSCANA

13€

Italian milk mozzarella, artisanal cured ham, DOP Tuscan pecorino cheese, rocket, extra virgin olive oil.

CALZONE DI OPERAVIVA

12,50€

Italian tomato, DOP Roman ricotta, artisanal spicy salami, Leccino olives,
DOP Parmigiano Reggiano cream.





SOFT DRINKS

LAURETANA WATER 2,20€

COCA-COLA  4€

COCA-COLA 3,50€

COCA-COLA ZERO 3,50€

SPRITE 3,50€

FANTA 3,50€

JUICES 3,50€

ORANGE JUICE *Verna* 3€

LEMON JUICE *Verna* 3€

SPUMA BIONDA *Verna* 3€

ESTATHÉ *Lemon | Peach* 4€

BARLEY COFFEE 2€





COCKTAILS

VIRGIN SPRITZ	5€
SPRITZ	7€
GIN TONIC GIN LEMON	8€
VODKA TONIC VODKA LEMON	8€
CUBA LIBRE	8€
NEGRONI	8€
AMERICANO	8€

BITTERS

ASSEDIO AMARO FIORENTINO	5€
TUSCAN CHINATO	5€

RUM&GRAPPA

BUMBU THE ORIGINAL	7€
TOSCANA MORELLI RISERVA	5€

LIQUEURS

SAMBUCA MORELLI	4€
<i>with coffee +0,30€</i>	
PONCE ALLA LIVORNESE	5€
BAYLES	5€
<i>with coffee +0,30€</i>	
LIMONCINO MORELLI	4€
ARANCINO MORELLI	4€

VIN SANTI

40 ALTARI FRESCOBALDI	5€
NOBILIS Terre del Marchesato	8€
BIRRA SANTA	7,50€
Petrognola Brewery	





In compliance with EU Regulation 1169/11, information regarding the presence of substances or products that may cause allergies or intolerances is available from the service staff and in the appropriate documentation. Thank you.