



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, mozzarella made from Italian milk, extra virgin olive oil

FUMAIOLA

11€

Italian tomato, smoked provola cheese, artisan sausage, stewed onion, chilli-infused oil, extra virgin olive oil

ORTO VIVO

13€

Italian tomato, mozzarella made from Italian milk, fresh seasonal mushrooms, artichokes, purple cabbage, radicchio, stewed onion, Leccino olives, extra virgin olive oil

CASALE

12€

Pumpkin cream, smoked provola cheese, artisan sausage, aged salted ricotta, extra virgin olive oil

DUNA

13€

Mozzarella made from Italian milk, artisan pancetta, Gorgonzola PDO, fresh pear, coastal honey, extra virgin olive oil

CAVOLATA

12€

Black cabbage cream, mozzarella made from Italian milk, artisan sausage, purple cabbage, salted ricotta, extra virgin olive oil





ADRIATICA**13€**

Mozzarella made from Italian milk, stewed onion, artichokes, Apulian stracciatella cheese, anchovies, extra virgin olive oil

INGANNO**13€**

Purple cabbage cream, mozzarella made from Italian milk, artisan spicy salami, fresh pear, hazelnuts, extra virgin olive oil

CAPRICCIOSA!**13€**

Italian tomato, mozzarella made from Italian milk, artisan cooked ham, artichokes, fresh seasonal mushrooms, Leccino olives, extra virgin olive oil

QUOTIDIANA**12,50€**

San Marzano PDO tomato, buffalo mozzarella PDO, artisan spicy salami, extra virgin olive oil

SENTIERO**14€**

Mozzarella made from Italian milk, Gorgonzola PDO, radicchio, artisan cured ham, chestnut sauce, extra virgin olive oil

APPENNINA**15€**

Black cabbage cream, mozzarella made from Italian milk, artisan cured ham, fresh porcini mushrooms, crispy bread, extra virgin olive oil

5 FORMAGGI**15€**

Mozzarella made from Italian milk, smoked provola cheese, Taleggio PDO, Parmigiano Reggiano PDO cream, aged salted ricotta, chestnut sauce, extra virgin olive oil

NETTARE**12,50€**

Pumpkin cream, mozzarella made from Italian milk, artisan pancetta, hazelnuts, coastal honey, extra virgin olive oil

VIOLA**16€**

Purple cabbage cream, mozzarella made from Italian milk, fresh porcini mushrooms, artisan mortadella, Parmigiano Reggiano PDO cream, extra virgin olive oil







Truffle pizzas

DIAMANTE

16€

Smoked provola cheese, fresh porcini mushrooms, Leccino olives, seasonal truffle, extra virgin olive oil

ERETICA

16,50€

San Marzano PDO tomato, stracciatella cheese, anchovies, seasonal truffle, extra virgin olive oil

NOBILE

19€

Italian tomato, mozzarella made from Italian milk, artisan 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

DOLCE AMARA

12€

Artisan mortadella with pistachio, buffalo mozzarella PDO, radicchio, extra virgin olive oil

RIFUGIO

13€

Mozzarella made from Italian milk, artisan cooked ham, Taleggio PDO, fresh seasonal mushrooms, extra virgin olive oil

ETRUSCA

10.50€

Pumpkin cream, Gorgonzola PDO, stewed onion, purple cabbage, extra virgin olive oil

CALZONE DI OPERAVIVA

12,50€

Italian tomato, mozzarella made from Italian milk, artisan cooked ham, Gorgonzola PDO, Leccino olives, aged salted ricotta, extra virgin olive oil





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.