

# EDNA+VITA

SIGNATURE EVENTS



# EDNA + VITA

SHAREABLE. ITALIAN. RISTORANTE.

Located in First Canadian Place, in Toronto's financial district, Edna + Vita offers approachable upscale Italian cuisine in a sophisticated, lighthearted and engaging dining experience. At just over 6500 square feet, this two-level establishment offers two private dining rooms. Whether it's a meeting, corporate function or social celebration, our spaces provide the perfect backdrop for a memorable occasion.

**WEBSITE:** [ednavita.com](http://ednavita.com)

**BOOKINGS:** [SignatureEvents@SIRcorp.com](mailto:SignatureEvents@SIRcorp.com)

# LOCATION

## **EDNA + VITA**

437-562-6099

77 Adelaide Street West, First Canadian Place

# PRIVATE ROOMS

## **LUNA ROOM**

12 SEATED

\$700 - \$900\* food and beverage minimum at lunch

\$1000 - \$1200\* food and beverage minimum at dinner

## **SOLE ROOM**

30 SEATED | 45-50 COCKTAIL

\$1,750 - \$2,250\* food and beverage minimum at lunch

\$2,500 - \$3,000\* food and beverage minimum at dinner

\*subject to change based on seasonal business + time slot

# FEATURES

Private rooms equipped with large-screen LCD

Televisions with HDMI and wireless hookup

Wireless mics available for presentations

Wireless Internet connection | PATH accessible

Walking distance to major hotels and attractions



# PRANZO

*lunch | 68 per person*

---

## INSALATE

*choose one*

### INSALATA VERDE

tomatoes, radishes, pumpkin seeds, chives

### CESARE INSALATA

pecorino, grana padano, pickled red onions, croutons

---

## MAINS

*choose one*

### LASAGNA AL FORNO

bolognese + bechamel sauce

### ROASTED CHICKEN + WILD MUSHROOM RIGATONI

truffle cream, pecorino truffle, asparagus

### SHRIMP RIGATONI DIAVOLO

calabrian tomato sauce, sun-dried tomatoes, mini sweet peppers, chili

### ROASTED CHICKEN CACCIATORE

cannellini beans, roasted red peppers, sun-dried tomatoes, broccolini, mushrooms, kalamata olives

### GRILLED SALMON

beluga lentils, roasted cauliflower, black kale, salsa verde

---

## DOLCI

*choose one*

### VANILLA ORANGE CANNOLI

ricotta cream, chocolate, pistachios

### CHOCOLATE ESPRESSO GANACHE

hazelnut chocolate espresso ganache, toasted hazelnuts, fig + walnut biscotti



# PASTO

dinner | 87 per person | minimum 8 guests

## ASSAGGINI BOARD FOR THE TABLE

cacio e pepe focaccia, tomato + pesto, puttanesca tomato  
bruschetta, roasted red peppers + balsamic bruschetta

---

## INSALATE

choose one

### INSALATA VERDE

tomatoes, radishes, pumpkin seeds, chives

### CESARE INSALATA

pecorino, grana padano, pickled red onions, croutons

---

## MAINS

choose one

### LASAGNA AL FORNO

bolognese + bechamel sauce

### ROASTED CHICKEN CACCIATORE

cannellini beans, roasted red peppers, sun-dried tomatoes,  
broccolini, mushrooms, kalamata olives

### ROASTED CHICKEN STRACCIATELLA

pomodoro, stracciatella, basil

### GRILLED SALMON

beluga lentils, roasted cauliflower, black kale, salsa verde

### BISTECCA

8oz new york striploin, au jus, asparagus, roasted potatoes,  
salsa verde, pickled red onions, pecorino

---

## DOLCI

choose one

### SICILIAN LIMONCELLO CHEESECAKE

raspberry compote, fresh berries

### TIRAMISU

lady fingers, chocolate mascarpone, coffee liqueur, cocoa



Edna + Vita is not an allergen-free facility and guarantee 100% no trace. Please inform your Event Specialist of any allergies or dietary restrictions in the party. All menus subject to seasonal change.

**BOOKINGS:** [SignatureEvents@SIRcorp.com](mailto:SignatureEvents@SIRcorp.com)

# CENA DI FAMIGLIA

family style dinner | 72 per person | minimum 8 guests

---

## INSALATE

choose two

### INSALATA VERDE

tomatoes, radishes, pumpkin seeds, chives

### CESARE INSALATA

pecorino, grana padano, pickled red onions, croutons

### APPLE + PROSCIUTTO

arugula, frisée, brussels sprouts, pickled red onions,  
toasted hazelnuts, truffle aioli

### MUSHROOM ASSOLUTI

arugula, frisée, oyster mushroom, pickled red onions,  
pecorino, balsamic glaze

---

## PIZZE

choose two

### QUEEN MARGHERITA

fior di latte, basil

### PEPPERONI

ezzo pepperoni, fior di latte, honey

### THE SOPRANO

nduja sausage, soppressata, gorgonzola, caramelized onions,  
kalamata olives, honey

### EMILIA

prosciutto, straciatella, sun-dried tomatoes,  
pickled red onions, arugula

### BUFALINA FUNGHI

truffle ricotta, caramelized onions

### MORTADELLA + PISTACHIO

fior di latte, pistachio pesto

---

## PRIMI

choose two

### TONNARELLI STRACCIATELLA

pomodoro, straciatella, basil

### TONNARELLI CACIO E PEPE

pecorino, grana padano, black pepper

### FENNEL SAUSAGE RADIATORI

kalamata olives, broccolini, sun-dried tomatoes, mini sweet peppers

### RADIATORI ALLA GENOVESE

pesto, whipped ricotta, sun-dried tomatoes,  
roasted red peppers, asparagus

### TONNARELLI SHRIMP DIAVOLO

calabrian tomato sauce, sun-dried tomatoes,  
mini sweet peppers, chili

### TAGILATELLE AI FUNGHI

truffle cream, pecorino truffle, asparagus

### ZUCCA AGNOLOTTI

squash, asparagus, toasted hazelnuts, lemon

### BRAISED LAMB TAGLIATELLE

ricotta, green olives, pistachios, mint, lemon

---

## DOLCI

### ASSAGGINI BOARD

tiramisu, chocolate espresso ganache,  
orange cannoli, fig + walnut biscotti