



# 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:** [sircorp.com/events/contact-us/](http://sircorp.com/events/contact-us/)

# 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 hookup

Wireless mics available for presentations

Wireless Internet connection | PATH accessible

Walking distance to major hotels and attractions



LUNA ROOM



SOLE ROOM

# GRUPPO

*shareable platters, passed apps*

## PLATES TO SHARE

### **POLPETTE + POLENTA** (serves 2-3)

beef, veal, pork, tomato sauce, basil 19

### **CRISPY RAVIOLI** (serves 2-3)

nduja, ricotta, mozzarella, tomato + pesto 19

### **ASSAGGINI BOARD** (serves 4-5)

cacio e pepe focaccia, tomato + pesto, puttanesca tomato bruschetta,  
roasted red peppers + balsamic bruschetta 19.5

### **POLPO PUTTANESCA** (serves 3-4)

octopus, tomatoes, kalamata olives, capers 26

### **CALAMARI FRITTI** (serves 3-4)

garlic anchovy aioli 22.5

### **TUNA CRUDO** (serves 2-3)

green olives, pistachios, oranges, pickled red onions,  
chili, garlic anchovy aioli, basil oil 24.5

### **AGNELLO ALLA SCOTTADITO** (serves 2-3)

grilled lamb chops, salsa verde, lemon 41.5

### **SALUMI BOARD** (serves 4-5)

prosciutto, soppressata, nduja, whipped truffle ricotta, olives 42

### **ROSEMARY HONEY FRITTI** (serves 3-4)

pecorino, rosemary, black pepper, salt 10

### **TRUFFLE + HAZELNUT FRITTI** (serves 3-4)

truffle pecorino, honey 10

### **POLENTA BITES** (12 pieces)

tomato sauce, pesto, pecorino 25

### **SHRIMP COCKTAIL** (10 pieces)

calabrian aioli, dill 29

### **FUNGHI PIZZETTA** (16 pieces)

truffle ricotta, parmesan cream, caramelized onions,  
wild mushrooms, mozzarella, grana padano, chives 26

### **NDUJA + GORGONZOLA PIZZETTA** (16 pieces)

tomato sauce, caramelized onions, mozzarella, honey 26

### **STRACCIATELLA + BASIL PIZZETTA** (16 pieces)

tomato sauce, basil 26

## BY THE PIECE

*minimum order 24 pieces | sold in increments of 12*

### **TUNA TARTARE**

capers, kalamata olives, sun-dried tomatoes,  
garlic anchovy aioli 5

### **WHIPPED RICOTTA + BEET CROSTINI**

pesto, lemon ricotta, beets 3

### **ROASTED RED PEPPER BRUSCHETTA**

grana padano, balsamic glaze, basil 3

### **MORTADELLA GRISSINI**

mortadella, pistachio pesto 3

### **PROSCIUTTO GRISSINI**

truffle aioli 3



# PRANZO

*lunch | 70 per person*

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## INSALATE

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*choose one*

### INSALATA VERDE

tomatoes, radishes, pumpkin seeds, chives

### CESARE INSALATA

pecorino, grana padano, pickled red onions, croutons

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## MAINS

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*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

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## DOLCI

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*choose one*

### VANILLA ORANGE CANNOLI

ricotta cream, chocolate, pistachios

### CHOCOLATE ESPRESSO GANACHE

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



# PASTO

dinner | 89 per person | minimum 8 guests

## ASSAGGINI BOARD FOR THE TABLE

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

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## INSALATE

choose one

### INSALATA VERDE

tomatoes, radishes, pumpkin seeds, chives

### CESARE INSALATA

pecorino, grana padano, pickled red onions, croutons

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## 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 RIGATONI

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

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## 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.

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# CENA DI FAMIGLIA

family style dinner | 74 per person | minimum 8 guests

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## 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

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## PIZZE

choose two

### QUEEN MARGHERITA

fior di latte, basil

### PEPPERONI

ezzo pepperoni, mozzarella, honey

### THE SOPRANO

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

### EMILIA

prosciutto, stracciatella, tomatoes,  
pickled red onions, arugula

### FUNGHI

mozzarella, truffle ricotta, caramelized onions

### MORTADELLA + PISTACHIO

mozzarella, pistachio pesto

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## PRIMI

choose two

### TONNARELLI STRACCIATELLA

pomodoro, stracciatella, basil

### TONNARELLI CACIO E PEPE

pecorino, grana padano, black pepper

### FENNEL SAUSAGE ROTOLO

pancetta, kalamata olives, roasted red peppers,  
fennel, lemon ricotta, fior di latte, arugula, sun-dried  
tomatoes, pecorino, grana padano

### 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

### TAGLIATELLE AI FUNGHI

truffle cream, pecorino truffle, asparagus

### BROWN BUTTER GNOCCHI

roasted squash, pear, sage

### BRAISED LAMB TAGLIATELLE

ricotta, green olives, pistachios, mint, lemon

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## DOLCI

### ASSAGGINI BOARD

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