



EDNA + VITA

SIGNATURE EVENTS

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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

BOOKINGS: 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

WARM OLIVES (serves 2-3)
mixed marinated olives 6

POLPETTE + POLENTA (serves 2-3)
beef, veal, pork, tomato sauce, basil 19

CRISPY RAVIOLI (serves 2-3)
nduja, ricotta, mozzarella, tomato + pesto 19

WHIPPED RICOTTA + BEETS (serves 2-3)
tomatoes, radishes, kalamata olives, basil 19.5

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

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

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

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

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

RADIATORI ALLA GENOVESE

pesto, whipped ricotta, sun-dried tomatoes, roasted red peppers, green beans

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

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: sircorp.com/events/contact-us/

CENA DI FAMIGLIA

family style dinner | 74 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, mozzarella, honey

THE SOPRANO

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

EMILIA

prosciutto, straciatella, tomatoes,
pickled red onions, arugula

FUNGHI

mozzarella, truffle ricotta, caramelized onions

MORTADELLA + PISTACHIO

mozzarella, pistachio pesto

PRIMI

choose two

TONNARELLI STRACCIATELLA

pomodoro, straciatella, 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, green beans

TONNARELLI SHRIMP DIAVOLO

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

TAGLIATELLE AI FUNGHI

truffle cream, pecorino truffle

BROWN BUTTER GNOCCHI

roasted squash, pear, sage

BRAISED LAMB TAGLIATELLE

ricotta, green olives, pistachios, mint, lemon

DOLCI

ASSAGGINI BOARD

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