



EDNA + VITA

SIGNATURE EVENTS



EDNA + VITATM

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

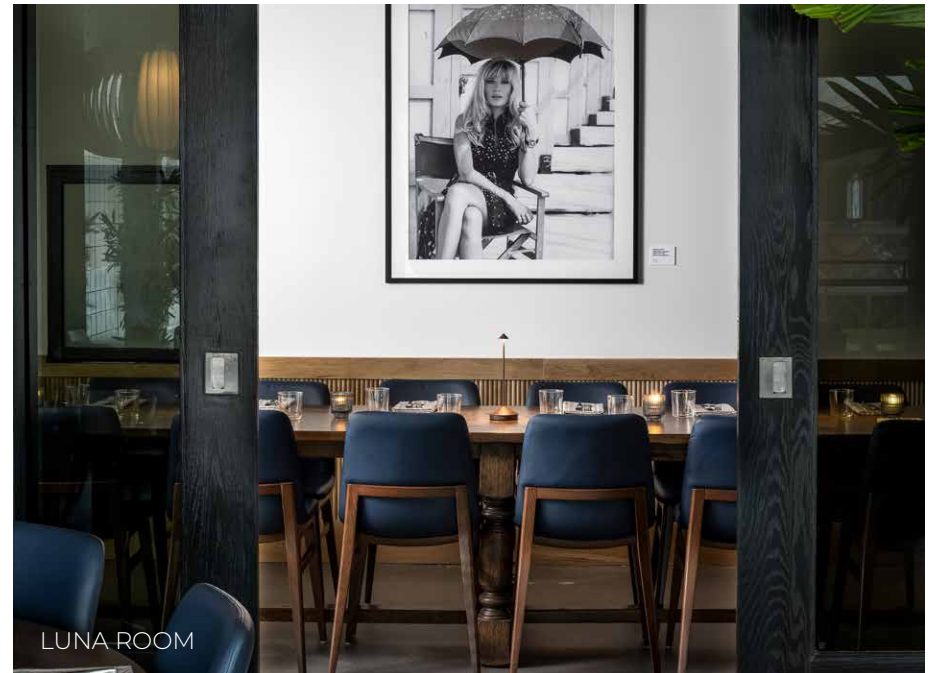
Private rooms equipped with large-screen LCD

Televisions with HDMI hookup

Wireless mics available for presentations

Wireless Internet connection | PATH accessible

Walking distance to major hotels and attractions



GRUPPO

shareable platters, passed apps

PLATES TO SHARE

WARM OLIVES (serves 2-3)

mixed marinated olives 7

WHIPPED RICOTTA + BEETS (serves 2-3)

tomatoes, radishes, kalamata olives, basil 20.5

ASSAGGINI BOARD (serves 4-5)

cacio e pepe focaccia, tomato + pesto, puttanesca tomato bruschetta,
roasted red peppers + balsamic bruschetta 20.5

CALAMARI FRITTI (serves 3-4)

garlic anchovy aioli 24

SPIEDINI ALLA ROMANO (serves 3-4)

fior di latte, beurre blanc, onion soffrito, anchovy, capers 23

TUNA CRUDO (serves 2-3)

lemon, green olives, pistachio 24.5

OCTOPUS PUTTANESCA (serves 3-4)

octopus, tomatoes, kalamata olives, capers 25.5

AGNELLO ALLA SCOTTADITO (serves 2-3)

grilled lamb chops, salsa verde, lemon 42.5

SALUMI BOARD (serves 4-5)

prosciutto, soppressata, nduja, whipped truffle ricotta, olives 43

ROSEMARY HONEY FRITTI (serves 3-4)

pecorino, rosemary, black pepper, salt 10

TRUFFLE + HAZELNUT FRITTI (serves 3-4)

truffle pecorino, honey 10

SHRIMP COCKTAIL (10 pieces)

calabrian aioli, dill 29

FUNGHI PIZZETTA (16 pieces)

truffle ricotta, parmesan cream, caramelized onions,
wild mushrooms, mozzarella, grana padano, chives 26.5

NDUJA + GORGONZOLA PIZZETTA (16 pieces)

tomato sauce, caramelized onions, mozzarella, honey 26.5

STRACCIATELLA + BASIL PIZZETTA (16 pieces)

tomato sauce, basil 26.5

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

RIGATONI BOLOGNESE

grano padano, extra virgin olive oil

RADIATORI ALLA GENOVESE

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

ROASTED CHICKEN CACCIATORE

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

MEDITERRANEAN SALMON

radicchio, fennel, farro, cara orange, basil, toasted hazelnuts

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

RIGATONI BOLOGNESE

grano padano, extra virgin olive oil

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

MEDITERRANEAN SALMON

radicchio, fennel, farro, cara orange, basil, toasted hazelnuts

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

CHOCOLATE ESPRESSO GANACHE

toasted hazelnuts, fig + walnut biscotti



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/



EDNA - UPPER LEVEL



VITA - LOWER LEVEL

LARGE GROUP BOOKINGS

We have the ability to accommodate larger group bookings in our main restaurant areas perfect for hosting a large social, celebration or corporate function.

For groups larger than 50 people please reach out directly.

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EDNA+VITA™

77 ADELAIDE STREET WEST | FIRST CANADIAN PLACE