

FEDERICO FELLINI



**LA
DOLCE
VITA**

LINEA ZICHEL
CINERIZ

MARCELLO MASTROIANNI • ANITA EKBERG

ANOUK AIMEE • YVONNE FURNEAUX • ALAIN CUNY • ANNIBALE NINCHI
MAGALI NOEL • LEX BARKER • JACQUES SERNAS • NADIA GRAY

WEEKEND BRUNCH MENU

BREAKFAST FARE

EGGS BENEDICT 8.95

poached eggs with Canadian bacon and citrus Hollandaise sauce on an English muffin

EGGS 5.95

two free range eggs prepared the way you like them
with APPLE SMOKED BACON, VIRGINIA HAM or LINK SAUSAGE 7.95

EGGS ORLEANS 10.95

sauteed potato cakes topped with smoked salmon, poached eggs and dill sauce

WESTERN WRAP 8.95

scrambled eggs with ham, onions, peppers and melted Monterey Jack cheese wrapped and baked in a jalapeño tortilla and served with pico de gallo

WILD MUSHROOM & EMENTHAL CHEESE OMELETTE 7.95

shiitake, portobello, crimini and button mushrooms with imported Ementhal cheese

FOUR SEASON EGG WHITE OMELETTE 8.95

spinach, mushrooms, broccoli and tomatoes

ITALIAN PEASANT OMELETTE 8.50

potatoes, bacon, fresh mozzarella and roma tomatoes

PANCAKES, FRENCH TOAST OR WAFFLES 5.95

with pure Vermont maple syrup and whipped butter

BLUEBERRY PANCAKES 7.95

with powdered sugar

BUTTERMILK BANANA WALNUT PANCAKES 7.95

served with pure Vermont maple syrup

FRENCH TOAST WITH MIXED SEASONAL BERRIES 7.95

when available: strawberries, raspberries, blueberries, blackberries

COUNTRY WAFFLE 8.50

topped with non-fat yogurt, sunflower seeds, walnuts, sun-dried cranberries and clover honey

CINEMA'S HOMEMADE GRANOLA BLEND 7.95

home made low fat granola with mixed nuts and fresh mixed berries

FRESH FRUIT PLATE 7.95

fresh seasonal fruit and berries with low fat yogurt

NORWEGIAN SMOKED SALMON PLATTER 10.95

on a bagel with cream cheese, lettuce, tomatoes, olives and red onions

WEEKEND BRUNCH SPECIALS

EGGS ORLEANS sauteed potato cakes topped with smoked salmon, poached eggs and dill sauce. 9.95

CINEMA SPECIAL eggs scrambled with smoked salmon and chives on a toasted bagel topped with Hollandaise sauce and served with breakfast potatoes 9.95

STUFFED CINNAMON RAISIN FRENCH TOAST coated with walnuts and stuffed with cream cheese and fresh strawberries. Served with pure maple syrup 8.95

GRILLED AHI TUNA, ROASTED VEGETABLE AND CANNELLINI BEAN SALAD grilled tuna medallions, cannellini beans and roasted vegetables tossed with a tomato balsamic vinaigrette. 11.95

BRIE, PAPAYA AND Caramelized Onion QUESADILLAS served with guacamole and salsa 8.95

GRILLED SALMON WRAP grilled Atlantic salmon filet, tomato, arugula and roasted peppers in a sundried tomato and basil wrap. Served with health salad 10.95

SPINACH PIE baked fresh spinach and feta cheese wrapped in phyllo dough and served with Greek salad 9.95

PIZZERS

RAMBLONS 6.95
dumplings, flash fried with a ginger soy glaze
ENRERS 6.95
flash fried and served with honey mustard sauce
DOES 6.95
breaded and sauteed, served over mesclun
bulade sauce
ENTERED SHRIMP 7.95
dish marmalade
BACON PIZZA 7.95
and baked with caramelized leeks, roquefort
smoked bacon
LL CAESAR SALAD 4.95
DAY 4.50
GRATINE 4.95
on and Ementhal cheese

SANDWICHES

OR VEGETABLE BURGER 7.95
Angus beef or extra lean turkey breast, hand
daily. Served with lettuce, tomato, and fries
cheese, mushrooms or bacon
MOZZARELLA SANDWICH 9.95
marinated oven roasted tomatoes with pesto
ed with our home made French fries
SANDWICH 10.95
cheese on French bread. Served with our
french fries
SANDWICH 11.95
on focaccia. Served with health salad of the
WRAP 8.95
a and Monterey jack cheese in a black bean
MANGO WRAP 8.95
and Monterey jack cheese in a cilantro lime



WEEKEND

BREAKFAST

EGGS BENEDICT
poached eggs with Canadian bacon and hollandaise

two free range eggs poached
with APPLE SMOKED BACON

EGGS BENEDICT
sauteed potato cakes topped with hollandaise

WEST VIRGINIA
scrambled eggs with ham, onions, pepper and cheddar
baked in a jalapeño tortilla

WILD MUSHROOM & EMMENTAL
shiitake, portobello, crimini and button mushrooms

FOUR SEASON EGGS
spinach, mushrooms and cheddar

ITALIAN PEASANT
potatoes, bacon, fresh herbs and cheddar

PANCAKES, FRENCH TOAST
with pure Vermont maple syrup

BLUEBERRY PANCAKES
with pure maple syrup

BUTTERMILK BANANAS
served with pure maple syrup

FRENCH TOAST WITH MAPLE SYRUP
when available: strawberries, blueberries

COUNTRY FRENCH TOAST
topped with non-fat yogurt, sunflower seed oil

CINEMA'S HOMEMADE GRANOLA
home made low fat granola with honey

FRESH FRUIT
fresh seasonal fruit and yogurt

NORWEGIAN SMOKE
on a bagel with cream cheese, smoked salmon

APPETIZERS

CRAB RANGOONS 6.95
delicate surimi crab and herb cream cheese dumplings, flash fried with a ginger soy glaze

CHICKEN FINGERS 6.95
lightly seasoned and breaded chicken strips, flash fried and served with honey mustard dipping sauce

SEAFOOD CAKES 6.95
a blend of lobster, blue crab and shrimp, lightly breaded and sauteed, served over mesclun greens with remoulade sauce

COCONUT AND BEER BATTERED SHRIMP 7.95
with a citrus horseradish marmalade

ROQUEFORT, LEEK AND BACON PIZZA 7.95
home made flat bread, drizzled with truffle oil and baked with caramelized leeks, roquefort cheese and apple smoked bacon

ORGANIC MESCLUN OR SMALL CAESAR SALAD 4.95

SOUP OF THE DAY 4.50
FRENCH ONION SOUP GRATINE 4.95
baked with garlic herb crouton and Emmenthal cheese

BURGERS AND SANDWICHES

BEEF BURGER - TURKEY BURGER- OR VEGETABLE BURGER 7.95
our beef burgers are charcoal grilled 10 oz Black Angus beef or extra lean turkey breast, hand trimmed, low in fat and ground on our premises daily. Served with lettuce, tomato, and fries
Add 1.00 with : white American cheese, mushrooms or bacon

GRILLED CHICKEN AND SMOKED MOZZARELLA SANDWICH 9.95
grilled chicken, smoked fresh mozzarella and marinated oven roasted tomatoes with pesto sauce on Tuscan peasant bread. Served with our home made French fries

MARINATED STEAK SANDWICH 10.95
with arugula, caramelized onions and cheddar cheese on French bread. Served with our home made French fries

GRILLED ATLANTIC SALMON SANDWICH 11.95
with avocado, arugula and cilantro lime sauce on focaccia. Served with health salad of the day

CALIFORNIA WRAP 8.95
grilled chicken, avocado, bacon, tomatoes, salsa and Monterey jack cheese in a black bean wrap

SMOKED TURKEY AND MANGO WRAP 8.95
smoked turkey, sliced mango, mesclun greens and Monterey jack cheese in a cilantro lime wrap



MAIN COURSE SALADS

CINEMA SALAD 8.95

mixed baby field greens with sun-dried cranberries, mandarin oranges, maytag blue and sliced apples, tossed with champagne vinaigrette

GRILLED PORTOBELLO AND MESCLUN SALAD 7.95

grilled marinated portobello and roasted peppers over organic mesclun greens with balsamic vinaigrette

SALMON NICOISE 11.95

grilled Atlantic salmon with green beans, tomatoes, cucumbers, olives, and hard boiled egg on red leaf lettuce. Served with our fresh herb vinaigrette

COBB SALAD 9.95

grilled chicken breast, avocado, blue cheese, bacon, hard boiled egg and tomatoes arranged on seasonal greens with vinaigrette

WARM STEAK AND SPINACH SALAD 10.95

marinated flank steak, wild mushrooms and red onions sauteed with extra virgin olive oil and balsamic vinegar and tossed with crisp baby spinach

ENTREES AND PASTAS

PENNE CAPRESE 10.95

with fresh mozzarella and basil in tomato sauce

HONEY-SOY GLAZED SALMON FILET 15.95

honey-soy marinated Atlantic salmon filet, charcoal grilled and served over snow peas and rice

CHICKEN POT PIE 12.95

free range chicken, potatoes, peas, carrots and fresh herbs, braised in a light veloute sauce and baked under a flaky pie crust

GRILLED JUMBO SHRIMP 16.95

charcoal grilled pepper marinated shrimp, served over grilled portobello mushroom, mashed potatoes, frizzled leeks and parsley oil

AGED BLACK ANGUS SIRLOIN STEAK 17.95

cajun blackened or roquefort grilled or au poivre. Served with homemade shoestrings

SIDE DISHES

BACON, HAM, or SAUSAGE 2.95

ROASTED NEW POTATOES 2.95

HOME-MADE FRENCH FRIED POTATOES 3.00

SAUTEED SPINACH 4.00

SAUTEED HARICOTS VERTS 5.00

HEALTH SALAD OF THE DAY 3.95