

Chop House 101

101 Palm Harbor Parkway Palm Coast FL 32137 · +13862466366 · Updated: Jan 14, 2026

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ANTIPASTI 16

Bruschette Tutti Tre

\$9.99

toasted focaccia bread topped with tomatoes, olive tapenade and whole roasted garlic cloves

Mozzarella In Carrozza

\$7.99

slices of fresh mozzarella between "pane italiano" batter dipped and deep fried to a golden crisp

Cuore Di Carciofe

\$9.99

tender artichoke hearts dipped in a seasoned batter then fried

Funghi Ripiene

\$10.99

mushroom caps filled with grilled beef tenderloin, topped with smoked mozzarella in a "chianti" reduction sauce

Cozze / Vongole Bianco O Rosso

\$9.99

sautéed mussels /clams in white wine and garlic sauce or a red marinara sauce

Al Forno

\$12.99

clams filled in the chef's own breaded seasonings, and then oven baked to a golden crispness

Capesante

\$12.99

pan seared scallops glazed with a "sambuca" cream sauce and drizzled with a balsamic glaze

Fried Calamari

\$9.99

Shrimp Cocktail

\$9.99

Melanzana Rollatini

\$9.99

eggplant, sliced thin, fried rolled and filled with cheeses then oven baked in our tomato sauce

Asparagi E Prosciutto

\$9.99

eroasted asparagus rolled with prosciutto wrapped in fillo dough and served with a lemon, caper aioli

Portobello Marinato

\$9.99

eportobello mushrooms roasted, topped with feta cheese with roasted peppers, capers, mixed greens and toasted foccacia

Lumache Di San Giovanni

\$9.99

tender baby snail's sautéed in garlic butter and sherry with a touch of cream served with toasted foccacia bread

Antipasto Italiano

\$14.99

an assortment of thinly sliced italian meats accompanied with roasted peppers, artichoke hearts, olives and cheeses

Antipasti Caldi

\$15.99

baked clams, fried artichokes, asparagus, stuffed mushrooms and eggplant rollatini all served steamy hot

Carpaccio Con Melone	\$11.99
field greens topped with prosciutto, capers, red onions, shaved parmesan, diced sweet melon with a balsamic reduction	

ZUPPE DEL GIORNO 1

Soup Of The Day	AVAILABLE OPTIONS
please check with your server	Cup: \$3.99
	Bowl: \$5.99
	Add A Side Salad: \$3.00
	Add Soup Instead Of Salad: \$2.00

INSALATE 4

Insalate Di Caprese	\$9.99
mozzarella, layered with fresh tomatoes topped with fresh basil, drizzled with virgin oil and a balsamic reduction	
Insalata Di Ceasar	\$8.99
crispy romaine lettuce in our homemade dressing, topped with croutons and shaved parmesan cheese	
Pollo Con Noci	\$13.99
pecan crusted chicken atop of mixed greens, toasted pecans, cranberries and gorgonzola tossed with raspberry vinaigrette	
Spinaci E Gamberi	\$13.99
grilled shrimp and spinach tossed with goat cheese chopped walnuts, and red onion in a sun dried tomato vinaigrette	

PASTA 7

Boscaiola	\$14.99
tri colore tortellini with sauteed mushrooms, crispy pancetta in a parmesan cream sauce tossed with fresh peas	
Amatriciana	\$13.99
penne pasta with crispy pancetta, diced vidalia onions in a spicy salsa di pomodoro with a splash of white wine	
Alla Vodka	\$14.99
sauteed onions in a pink vodka sauce tossed with penne pasta	
Carbonara	\$13.99
caramelized onions, crispy pancetta and a peppery alfredo sauce stirred into linguine pasta	
Bolognese	\$14.99
chopped pancetta sautéed with onions, celery and carrots simmered for hours and served over tri colore tortellini	
Genovese	\$14.99
homemade "basil pesto" touched with a parmesan cream sauce and tossed with linguine pasta	
Pasta Lorenzo	\$15.99
pieces of tender chicken breast and italian sausage braised in a lemon basil chardonnay sauce mixed with artichoke hearts, grape tomatoes all added to penne pasta with grated cheese	

PASTA SEMPLICE 10

Pasta Pomodoro	\$10.99
Pasta Alfredo	\$11.99
Pasta Primavera	\$13.99
Aglio And Olio Garlic And Oil	\$10.99
Spaghetti And Meatballs	\$13.99
Alla Vongole	\$14.99
baby little neck clams steamed in a seasoned white wine and garlic sauce and served over linguine pasta	
Con Scampi	\$17.99
linguine pasta tossed with shrimp that has been sautéed in a lemon, butter and garlic white wine sauce	
Il Pescatore	\$16.99
baby clams, fresh mussels, and shrimp steamed in an aromatic plum tomato sauce served over linguine pasta	
Fra Diavolo	\$17.99
shrimp and calamari simmered in a spicy plum tomato sauce with linguine pasta	
Ravioli Del Giorno	
our homemade filled ravioli changes daily, please ask your server about our ravioli special of the day	

ITALIAN AMERICAN CLASSICS 6

Al Marsala	AVAILABLE OPTIONS
chicken or veal, sautéed in a rich marsala wine, sauce topped with diced parma prosciutto and mushrooms	Chicken: \$16.99
	Veal: \$19.99
Parmigiana	AVAILABLE OPTIONS
chicken or veal, fried then baked in a rich, robust tomato sauce topped with shredded mozzarella cheese	Chicken: \$16.99
	Veal: \$19.99
Piccata	AVAILABLE OPTIONS
artichokes and capers, sautéed in a light lemon butter chardonnay sauce, your choice of chicken or veal	Chicken: \$16.99
	Veal: \$19.99
Saltimbocca Alla Romana	AVAILABLE OPTIONS
your choice of either chicken or veal layered with prosciutto, and fresh mozzarella in a brown sauce, sage butter sauce, over a bed of spinach	Chicken: \$18.99
	Veal: \$21.99
Le Francese	AVAILABLE OPTIONS
chicken or veal coated in a parmesan egg batter, pan fried, in a rich lemon, butter and pinot grigio wine sauce	Chicken: \$16.99
	Veal: \$19.99
Le Melanzana	\$14.99
thin slices of eggplant dipped in a seasoned parmesan egg batter pan fried then and baked in a plum tomato sauce and topped with mozzarella cheese	

SPECIALITIES AT LA PIAZZA CAFÉ 7

Bistecca Alla Nuovo York	\$21.99
a 14 oz. new york strip steak grilled to perfection and served with the chef's choice of seasonal vegetables	
Filetto Di Manzo	\$24.99
a grilled 8 oz. filet mignon served with your choice of seasonal vegetables and the chef's side selection	
Grigliatta Misto	\$24.99
filet mignon, lolli pop lamb chops and jumbo shrimp all seasoned and flash grilled to your taste	
Carre Di Agnello	
new zealand rack of lamb "preperato del giorno" chef's choice, ask your server	
Pesce Del Giorno	
nstraight from "the sea" to your table ask your server about the chef's preparation	
Zuppa Di Pesce	\$24.99
a seafood medley including clams, mussels, shrimp, scallops and more, stewed in a light tomato herb broth served over your choice of pasta or risotto	
Calamari Al Nero Di Seppia	\$16.99
a sicilian specialty, tender squid sautéed with onions, tomatoes and sambuca over black linguine pasta	

PER LO PICCOLETTO 4

Linguine, Penne Spaghetti, Ravioli, Or Tortellini	\$6.99
choice of marinara, butter, garlic and oil or alfredo	
Spaghetti And Meatballs	\$8.99
Chicken Fingers And French Fries	\$7.99
Fried Shrimp And French Fries	\$9.99

CONTORNI / SIDE DISHES 9

Arancini / Rice Balls	\$3.99
Asparagus	\$3.99
Pasta	\$3.99
Potato Croquets	\$3.99
Zucchini	\$3.99
Risotto	\$3.99
Spinach	\$3.99
Sausage	\$3.99
Meatballs	\$3.99