

Bistro 57

7300 Aliante Pkwy 89084-2502 · +17026927777 · Updated: Jan 14, 2026

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APPETIZERS 6

Flash Fried Calamari

crispy rings & tentacles, sliced pepperoncini, zesty marinara

Fried Mozzarella

lightly breaded fresh mozzarella, zesty marinara

House Made Meatballs

ground veal, beef & pork, zesty marinara, ricotta, basil & garlic crostini

Tuscan Potato Soup

italian sausage, garlic, potatoes, spinach & light herb chicken broth

Sauteéd Black Mussels

fresh garlic, extra virgin olive oil, basil, tomato & white wine sauce

Grilled Garlic Bread

baked ciabatta loaf, garlic butter, melted mozzarella & zesty marinara

SALADS 3

Bistro Salad

baby mixed greens, shaved carrots, pepperoncini, cherry tomatoes, house made croutons, vinaigrette

Classic Caesar Salad

crisp romaine lettuce, house made croutons, shaved parmesan, creamy caesar dressing

Tomato Caprese Salad

vine ripe tomatoes, fresh mozzarella, whole basil, extra virgin olive oil, pesto drizzle

THE CLASSICS 12

Spaghetti Marinara

house made fresh tomato marinara, parmesan

Spaghetti with Meatballs

house made meatballs, fresh marinara, parmesan

Spaghetti with Sausage

mild italian sausage, fresh marinara, parmesan

Baked Lasagna

house made bolognese, mozzarella, layered ricotta, garlic cream

Fettuccine Alfredo

creamy garlic alfredo sauce, fettuccine pasta, parmesan

Eggplant Rollatini

egg battered eggplant, mozzarella, ricotta, marinara, basil, parmesan

Pappardelle Bolognese

house made bolognese, pappardelle pasta, parmesan

Penne alla Vodka

penne pasta, vodka tomato cream, basil, parmesan

Italian Sausage Ragu

rigatoni, sliced italian sausage, tomato ragu, ricotta, fresh mozzarella

Capellini Pomodoro

angel hair pasta, tomato basil sauce, garlic & white wine

Pasta Carbonara

bucatini pasta, diced ham, sweet peas carbonara sauce, pecorino romano

Grilled Chicken Tortellini

ricotta stuffed tortellini, diced chicken breast, pomodoro sauce, garlic cream

FROM THE SEA 6

Linguine Fruitti de Mare

shrimp, mussels, squid & crab with white wine tomato broth or Fra Diavolo spicy broth

Shrimp Scampi

jumbo shrimp, bucatini pasta, white wine lemon butter sauce, garlic & herbs

Grilled Salmon*

lemon butter sauce, broccolini, herb roasted potatoes, reggiano parmesan

Lobster Ravioli

lobster filled ravioli, ricotta, split lobster tail, saffron cream

Flounder Francaise

egg battered flounder, lemon butter sauce, herb roasted potatoes, seasonal vegetables

Shrimp Tortellini

ricotta stuffed tortellini, sautéed shrimp, sun dried tomatoes, spinach, garlic cream

HOUSE FAVORITES 6

Smothered Sicilian Steak*

charbroiled N.Y. strip steak, wild mushroom sauce, roasted potatoes, seasonal vegetables

Chicken Marsala

sautéed chicken breast, wild mushroom marsala wine sauce, roasted potatoes, seasonal vegetables

Chicken Piccata

sautéed chicken breast, lemon caper butter sauce, roasted potatoes, seasonal vegetables

Chicken Pizzaiola

breaded chopped chicken breast, zesty marinara, fresh mozzarella, fettuccine alfredo

Veal Marsala

sautéed veal cutlets, wild mushroom marsala wine sauce, roasted potatoes, seasonal vegetables

Veal Piccata

sautéed veal cutlets, lemon caper butter sauce, roasted potatoes, seasonal vegetables

SIDE DISHES 6

Seasonal Vegetables

extra virgin olive oil, fresh garlic

Pasta Sides

angel hair, penne, rigatoni, spaghetti, linguine or fettuccine | marinara, alfredo or vodka sauce

Parmesan Potato Crisps

olive oil, parmesan, garlic

Herb Roasted Potatoes

olive oil, parmesan, garlic

Sauteéd Wild Mushrooms

butter, fresh garlic, white wine

Roasted Brussel Sprouts

crispy prosciutto, black pepper, balsamic

SPARKLING 4

Moët Imperial Brut | France

Freixenet Negro Brut | Spain

Gambino Prosecco Cuvée | Italy

Asti Martini Rossi | Italy

WHITE ZINFANDEL 1

Beringer | California

ROSE 1

Hampton Water | France

MOSCATO ¹

Menage a Trois | California

RIESLING ²

Chateau Ste Michelle | Washington

Heinz Eifel | Germany

PINOT GRIGIO / GRIS ⁵

Benvolio | Italy

Santa Cristina | Italy

Barone Fini | Italy

Willakenzie Estate | Oregon

Ferrari Carano | Russian River Valley

CHARDONNAY ⁷

Kendall Jackson | California

14 Hands | Washington

Oyster Bay | New Zealand

Guenoc | California

Chalk Hill | Appellations California

Ferrari Carano | Russian River Valley

La Crema | Sonoma Coast

SAUVIGNON BLANC ⁴

Oyster Bay | New Zealand

Sea Glass | California

Fume Blanc Ferrari Carano | Russian River Valley

Freemark Abbey | Napa Valley

WHITE BLEND ²

Conundrum | Wagner Family California

Hot to Trot | Washington

CABERNET SAUVIGNON 15

Murphy Goode | California

14 Hands | Washington

Chateau Souverain | California

Raymond R Collection | California

Justin | California

Caymus | California

Kendall Jackson | Sonoma

Sterling | Napa Valley

Educated Guess | Napa Valley

Jordan | Alexander Valley

Decoy by Duckhorn | Sonoma

Foley Johnson | Napa Valley

Guenoc | California

Bonanza | Rutherford

Josh Cellars | California

PINOT NOIR 7

Murphy Goode | California

Complicated | California

Meiomi | California

La Crema | Sonoma

Chalk Hill | Appellations

Erath Estate | California

Sea Sun | Rutherford

MERLOT 5

14 Hands | Washington

Kendall Jackson | California

Rodney Strong | Sonoma

Francis Ford Coppola | Sonoma

Ferrari Carano | Rutherford

CHIANTI 1

Piantaferro DOCG | Italy

RED BLENDS 10

Apothic | California

Conundrum

The Poet | California

Promis | Italy

Pessimist | Paso Robles

Tresor | Sonoma

Lyeth Meritage | Sonoma

Taken | Napa Valley

Prisoner | St Helena

Hot to Trot | Washington

MALBEC 2

Terrazas Altos del Plata | Argentina

Zuccardi Q | Argentina

SHIRAZ 2

Barossa Valley State | Barossa Valley

Penfolds Koonunga Hill | South Australia

BEER 10

Trumer Pils | Pilsner | Austria

Peroni Draft | Pale Lager | Italy

Blue Moon | Wheat | USA

Coors Light | Light Lager | USA

Heineken | Pale Lager | Netherlands

Modelo | Adjunct Lager | Mexico

Stone Brewing | IPA | California

Sierra Nevada | Pale Ale | California

Samuel Adams | Lager | USA

Samuel Smith | Nut Brown Ale | United Kingdom

SPECIALTY DRINKS 8

Negroni

new amsterdam gin, sweet vermouth, campari

Sangria

white or red wine, fresh seasonal fruit

Top Shelf Italian Margarita

embajador platinum blanco tequila, tuaca, fresh squeezed lime juice, agave nectar

Aperol Spritz

gambino prosecco, aperol, soda, orange wheel

Manhattan

jack daniel's rye whiskey, angostura bitters, sweet vermouth

Twisted Cosmopolitan

Ketel one oranje, blue curaçao, fresh squeezed lime juice, simple syrup, white cranberry juice

Strawberry Lemon Drop Martini

stoli strasberi, new amsterdam lemon, cointreau, strawberry puree, fresh squeezed lime juice

Tiramisu Martini

broken shed vodka, rumchata, espresso, disaronno, chocolate dust

DOLCI 4

Meyer Lemon Chiffon Cake

blueberry compote

\$7.00

New York Cheesecake

strawberry coulis, fresh seasonal berries

\$8.00

Tiramisu	\$7.00
ladyfinger cookies, espresso, mascarpone	
Gelato	\$7.00
vanilla, chocolate and strawberry	
MAIN 6	
Parmesan Truffle Crisps	\$6.00
fried potato slices tossed in parmesan and truffle seasoning, roasted garlic aioli	
Fried Ravioli	\$8.00
italian herb crusted, fresh marinara	
Meatball Sliders	\$8.00
bistro 57 signature meatballs, mozzarella, grilled hawaiian sweet buns	
Garlic Flatbread	\$7.00
roasted garlic, butter, mozzarella, parmesan cheese	
Margarita Flatbread	\$9.00
buffalo mozzarella, fresh basil, bistro 57 signature sauce	
Bistro 57 Flatbread	\$9.00
bistro 57 signature meatballs, pepperoni, italian sausage, mozzarella	
DRINKS 8	
Peroni Draft Pale Lager	\$4.00
Cabernet Sauvignon	\$6.00
wind and grace, josh cellars	
Chardonnay	\$6.00
wind and grace	
Rose	\$5.00
hampton water	
Bellini	\$6.00
gambino prosecco, peach puree	
Sangria	\$7.00
white or red wine with fresh seasonal fruit	
Aperol Spritz	\$8.00
gambino prosecco, aperol, splash soda water	
Classic Martini	\$8.00
broken shed vodka, dry vermouth, green olives	