

## Niccolo Machiavelli (1469 – 1527)



An Italian statesman, political philosopher, and author of the "The Prince" one of the first leadership and advice book in the western world.

### **In preparation for our 30<sup>th</sup> Anniversary in 2018.**

*We are proud to be supporting The Smith Family, a children's education charity that helps disadvantaged young Australians to get the most out of their education, so they can create a better future for themselves.*

*Until 28<sup>th</sup> August 2018, \$1 from every purchase of our signature "The Prince" cocktail and \$2 from every purchase of our iconic dish "Spaghetti Machiavelli" will be going directly to The Smith Family to help build a better future for our youth.*

*Should you wish to join us and donate further, we have an online fundraising page which you can locate via the following link:*

<https://incelebration.gofundraise.com.au/page/RosannaRiccio>

**Surcharge:  
All Credit Cards 2%**

**Service charge of 10% for groups of 8 or more**

**Maximum 2 credit cards per table/bill payment**

*We have included some Machiavellian quotes for your perusal.*

## About us

Machiavelli restaurant was established by Giovanna Toppi on the 29<sup>th</sup> August 1988, creating a space where fine food and wine could be enjoyed. She journeyed from Naples to Sydney with a suitcase of lessons learned from her mother in traditional Neapolitan cuisine.

After 28 years at the helm of Machiavelli she gracefully retired from the day to day operations, selling the restaurant to Nicolae Bicher, an ex-Olympian who had previously dabbled in hospitality with a focus on International produce growing, hence his appreciation for fresh ingredients.

Nicolae is joined by Executive Chef Laurent Cambon, who has been working with Giovanna on and off since 1994. Here, Laurent infuses his Michelin-star experience into Giovanna's menu, having completed stints at Parisian restaurants L'Arpege and Au Trou Gascon and spending many years in venues throughout the Blue Mountains.

Following the ethos of 'if it's not broken, why fix it?', Nicolae and Laurent have maintained most of what was established. This includes the central antipasto table with its spread of cured meats and fresh vegetables.

When ordering the antipasto platter, your waiter will hand-pick your ingredients straight from the table, all of which are locally sourced from around the state.

This focus on the finest ingredients extends to the rest of the menu, where, Laurent uses the freshest produces on offer, and wherever possible, organic. Seafood is delivered twice daily from the Sydney Seafood Markets and converted into beautiful dishes that sing with flavor.

Please let your waiter know if you have any specific dietary requirements as alterations can be made to any menu item within reason. Our Chefs would be happy to indulge your special requests, if you in turn will indulge us with the necessary time to prepare it.

Thank you for your patronage.

**Buon Appetito**

# ANTIPASTI

INSALATA CAPRESE	29
<i>Vine ripened tomatoes, basil and fresh Italian Bufala Mozzarella, drizzled in a light extra virgin olive oil</i>	
INSALATA MISTA	18
<i>Mixed salad green served with seasonal vegetables and Balsamic vinaigrette</i>	
INSALATA GRECA	19
<i>Mixed salad greens, vine ripe tomatoes, Dodoni fetta, red onions, Kalamata olives and Italian dried oregano</i>	
INSALATA CESARE	25
<i>Baby cos lettuce mixed with Machiavelli's Caesar dressing, served with bacon, parmesan and hard-boiled quail eggs</i>	
FIORI DI ZUCCHINI FRITTI	small (3) 21 large (4) 28
<i>Stuffed zucchini flowers with ricotta lightly battered served with a tomato concasse and balsamic glaze</i>	
ANTIPASTO MISTO	42
<i>Mixed fresh seasonal vegetables lightly chargrilled and dressed with assorted cured meats (prosciutto, salami, mortadella)</i>	
PARMIGIANO REGGIANO (24 months)	28
<i>Aged parmesan cheese served with Olives and Crostini</i>	
PROSCIUTTO Di San Daniele (18 months)	29
<i>or Served with <u>either</u> Melon or fresh Italian Bufala Mozzarella</i>	
AFFETTATI	38
<i>Mixed cured meats and cheese (Prosciutto San Daniele, salami, Lonza, Mortadella, Provolone)</i>	

*"The first method for estimating the intelligence of a ruler is to look at the men he has around him".*

**Niccolo Machiavelli.**

# ANTIPASTI DI MARE

## OSTRICHE

*Fresh handpicked Sydney rock oysters served with a traditional cocktail sauce and lemon*

*per doz 48  
half doz 24*

## CALAMARI FRITTI (South Australia)

*Lightly floured calamari served with tartare sauce and lemon*

*small 27  
large 35*

## COZZE AL VAPORE

*Steamed South Australian mussels in white wine chilli and garlic*

*30*

## GAMBERI FRITTI

*Large fresh Queensland Green King Prawns folded in golden crispy bread crumbs served with tartare sauce*

*each 7.00*

*"There is no other way to guard yourself against flattery than by making men understand that telling you the truth will not offend you."*

**Niccolo Machiavelli.**

## HOME MADE PASTA

*Fresh egg pasta made daily on the premises using the finest quality "00" flour. Please ask your waiter for our daily pasta specials. Also available Gluten Free*

RAVIOLI	38
<i>Freshly made daily; Pillows of fresh pasta topped with a Napoletana sauce Ask your waiter for the variety of the day</i>	
RAVIOLI ALLA VENEZIANA	46
<i>In house made stuffed ravioli topped with grilled snapper, scampi in a cherry tomato sauce</i>	
GNOCCHI GORGONZOLA/NAPOLETANA	38
<i>Potato dumplings served with a gorgonzola or Napoletana sauce</i>	
PAPPARDELLE DUCK RAGU'	42
<i>In house made served with a rich madeira sauce, fresh thyme and cherry tomatoes</i>	

*To understand the nature of the people one must be a prince, and to  
understand the nature of the prince, one must be of the people".*  
**Niccolo Machiavelli.**

# PASTA

*A selection of pasta dishes made with Italian dried durum wheat pasta.*

FUSILLI GRANCHIO <i>(when in season)</i> <i>Spiral pasta served with crab meat and a creamy white wine sauce</i>	42
SPAGHETTI MACHIARELLI <i>Pasta served with King Prawns, mushrooms in a butter chilli and basil garlic sauce</i> <i>(\$2 of the proceeds is donated to the Smith Family as of the 29/8/17 to 28/8/18)</i>	42
LINGUINE GAMBERI <i>Flat pasta served with king prawns, tomato, basil garlic and chilli</i>	40
LINGUINE VONGOLE <i>Served in a chilly white wine &amp; cherry tomato sauce &amp; fresh parsley</i>	42
FUSILLI BEEF CHEEK <i>Slow cooked beef cheek ragout with Mediterranean herbs Braised in a rich red wine sauce</i>	42
SPAGHETTI A MATRICIANA <i>Spaghetti served with guanciale shallots, Napoletana sauce and chilli</i>	32
PENNE BOLOGNESE <i>Tube shaped pasta served with chef's secret Bolognese sauce</i>	35
RISOTTO FUNGHI <i>Risotto (Arborio rice) prepared using a variety of mushrooms and mascarpone</i>	36
RISOTTO MARINARA <i>Risotto (Arborio rice) served with mixed seafood, cherry tomatoes, basil garlic and white wine mussel stock</i>	40

*"All courses of action are risky, so prudence is not in avoiding danger (it's impossible) but calculating risk and acting decisively."*

**Niccolo Machiavelli.**

# MAINS

*All our mains are served with vegetables.*

STEAK TARTARE	48
<i>In the 'au Gueridon' tradition prepared at your table using the best quality raw fillet steak seasoned to your personal taste. Served with Melba toast</i>	
STEAK DIANE	48
<i>House specialty – Minute steak with butter garlic and Worcestershire Demi-Glace</i>	
FILETTO DI MANZO (350-400gr)	49
<i>120-day grain fed hormone free Grilled fillet steak from Kilcoy Valley (QLD). Can be served with a choice of peppercorn or mushroom sauce</i>	
MINUTE STEAK	46
<i>Served with rocket salad and parmesan shavings, topped with Modena balsamic vinegar</i>	
GALLETTO	42
<i>Marinated crispy butterflied spatchcock served with a Tuscan Herb jus</i>	
SALTIMBOCCA	44
<i>Scaloppini with mozzarella, ham and a Madeira and sage sauce</i>	
FUNGHI	44
<i>Scaloppini with mushrooms and cream sauce</i>	
PIZZAIOLA	44
<i>Scaloppini with fresh cherry tomatoes, oregano, chilli and garlic sauce</i>	
MILANESE	44
<i>Scaloppini lightly crumbed in crispy golden bread crumbs and lemon</i>	
PARMIGIANA	44
<i>Crumbed scaloppini layered with provolone cheese, fresh basil and fresh Napoletana sauce, sprinkled with Sicilian oregano and drizzled with extra virgin oil</i>	

*"It is not titles that honor men, but men that honor titles."*

**Niccolo Machiavelli.**

## PESCE (Fish)

*Ask your waiter about our daily fish specials*

*All our fish is delivered fresh daily from the Sydney Seafood Markets. If you prefer, your fish can be prepared in another style such as, crumbed, pan fried, so please don't hesitate to ask your waiter.*

SNAPPER (Choice of 1 approx. 180gr or 2 fillets) <i>Grilled fillets served with vegetables</i>	Market Price
JOHN DORY <i>Grilled fillets served with vegetables and herb lemon butter</i>	Market Price
GRILLED SCAMPI (when available) <i>Grilled large New Zealand scampi served with sage butter</i>	small 55 large 90
CALAMARI AND PRAWNS <i>Crispy golden crumbed prawns and calamari served with tartare sauce</i>	45

## CONTORNI (Sides)

BROCCOLINI	12
CREAMED SPINACH	9
FRENCH FRIES	9
MASHED POTATO	9
ARANCINI	6
All meals are served with bread; additional bread	1

*"Without an opportunity, their abilities would have been wasted, and without their abilities, the opportunity would have arisen in vain."*

**Niccolo Machiavelli.**

March 2018

Thank you for dining at

# Machiavelli

Machiavelli Ristorante can cater for all your corporate and other event function needs from 10 to 150 people seated.

Our dining Gift Vouchers are a great gift for all corporate and special occasions.

Please enquire within



*"There are three kinds of intelligence: one kind understands things for itself, the other appreciates what others can understand, the third understands neither for itself or others. This first kind is excellent, the second good, and the third kind useless".*

**Niccolo Machiavelli**

# “The End Justifies the Means”

## The Machiavelli Team

### Kitchen Staff

Laurent (Executive Chef)  
Domenico (Sous Chef)  
Janice (Pastry Chef)  
Lorenzo  
Eric  
Yuo

### Floor Staff

Chris ( Maitre' d)  
Simone (Sommelier)  
Alessio (Bartender)  
Davide  
Silvia  
David  
Sam  
Roberto  
Gian Luca

*“He who becomes a Prince through the favor of the people should always keep on good terms with them; which it is easy for him to do, since all they ask is not to be oppressed.”*

**Niccolo Machiavelli**