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 30th 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 28th 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 29th 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
Vine ripened tomatoes, basil and fresh Italian Bufala Mozzarella, drizzled in a light extra virgin olive oil

INSALATA MISTA 18
Mixed salad green served with seasonal vegetables and Balsamic vinaigrette

INSALATA GRECA 19
Mixed salad greens, vine ripe tomatoes, Dodoni fetta, red onions, Kalamata olives and Italian dried oregano

INSALATA CESARE 25
Baby cos lettuce mixed with Machiavelli’s Caesar dressing, served with bacon, parmesan and hard-boiled quail eggs

FIORI DI ZUCCHINI FRITTI small (3) 21
Stuffed zucchini flowers with ricotta lightly battered served with a tomato concasse and balsamic glaze

ANTIPASTO MISTO 42
Mixed fresh seasonal vegetables lightly chargrilled and dressed with assorted cured meats (prosciutto, salami, mortadella)

PARMIGIANO REGGIANO (24 months) 28
Aged parmesan cheese served with Olives and Crostini

PROSCIUTTO Di San Daniele (18 months) 29
or
Served with either Melon or fresh Italian Bufala Mozzarella

AFFETTATI 38
Mixed cured meats and cheese (Prosciutto San Daniele, salami, Lonza, Mortadella, Provolone)

“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
Freshly made daily; Pillows of fresh pasta topped with a Napoletana sauce
Ask your waiter for the variety of the day

RAVIOLI ALLA VENEZIANA
In house made stuffed ravioli topped with grilled snapper, scampi in a cherry tomato sauce

GNOCCHI GORGONZOLA/NAPOLETANA
Potato dumplings served with a gorgonzola or Napoletana sauce

PAPPARDELLE DUCK RAGU'
In house made served with a rich madeira sauce, fresh thyme and cherry tomatoes

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 *(when in season)*
Spiral pasta served with crab meat and a creamy white wine sauce

SPAGHETTI MACHIAVELLI
Pasta served with King Prawns, mushrooms in a butter chilli and basil garlic sauce
*($2 of the proceeds is donated to the Smith Family as of the 29/8/17 to 28/8/18)*

LINGUINE GAMBERI
Flat pasta served with king prawns, tomato, basil garlic and chilli

LINGUINE VONGOLE
Served in a chilly white wine & cherry tomato sauce & fresh parsley

FUSILLI BEEF CHEEK
Slow cooked beef cheek ragout with Mediterranean herbs
Braised in a rich red wine sauce

SPAGHETTI A MATRICIANA
Spaghetti served with guanciale shallots, Napoletana sauce and chilli

PENNE BOLOGNESE
Tube shaped pasta served with chef’s secret Bolognese sauce

RISOTTO FUNGHI
Risotto (Arborio rice) prepared using a variety of mushrooms and mascarpone

RISOTTO MARINARA
Risotto (Arborio rice) served with mixed seafood, cherry tomatoes, basil garlic and white wine mussel stock

“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
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

STEAK DIANE
House specialty – Minute steak with butter garlic and Worcestershire Demi-Glace

FILETTO DI MANZO (350-400gr)
120-day grain fed hormone free Grilled fillet steak from Kilcoy Valley (QLD). Can be served with a choice of peppercorn or mushroom sauce

MINUTE STEAK
Served with rocket salad and parmesan shavings, topped with Modena balsamic vinegar

GALLETTO
Marinated crispy butterflied spatchcock served with a Tuscan Herb jus

SALTIMBOCCA
Scalloppini with mozzarella, ham and a Madeira and sage sauce

FUNGHI
Scalloppini with mushrooms and cream sauce

PIZZAIOLA
Scalloppini with fresh cherry tomatoes, oregano, chili and garlic sauce

MILANESE
Scalloppini lightly crumbed in crispy golden bread crumbs and lemon

PARMIGIANA
Crumbed scaloppini layered with provolone cheese, fresh basil and fresh Napoletana sauce, sprinkled with Sicilian oregano and drizzled with extra virgin oil

“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) Market Price
Grilled fillets served with vegetables

JOHN DORY Market Price
Grilled fillets served with vegetables and herb lemon butter

GRILLED SCAMPI (when available) small 55
Grilled large New Zealand scampi served with sage butter large 90

CALAMARI AND PRAWNS 45
Crispy golden crumbed prawns and calamari served with tartare sauce

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