



EST 1988  
*Machiavelli*  
RISTORANTE ITALIANO

# ABOUT MACHIARELLI



Come indulge in the irresistible charm of Machiarelli Ristorante Italiano! Immerse yourself in a dining experience that is second to none, where every moment is infused with warmth, passion, and a deep love for exquisite Italian cuisine.

Our story began over three decades ago when Giovanna Toppi opened our doors to the world. A gifted home cook with a lifelong passion for food, Giovanna was on a mission to spread the love for her mother's traditional Neapolitan flavors to the masses. With nothing more than a suitcase of family recipes and an unwavering determination, she set out to create a restaurant that would capture the heart and soul of her Italy.

Today, Machiarelli has become an iconic part of Sydney's culinary landscape, and we couldn't be prouder to have served this vibrant community for so long. Our commitment to excellence has never wavered, and our love for food remains as fierce as ever. We source only the freshest, locally-grown ingredients for our dishes, each bursting with flavor thanks to

our executive chef's Domenico Stefanelli's experience. Our central antipasto table overflows with an array of hand-picked cured meats and fresh vegetables, providing a visual feast before the culinary adventure even begins.

Our menu is a celebration of the finest produce Sydney has to offer, and we prioritize organic wherever possible. Our seafood is delivered twice daily from the Sydney Seafood Markets, ensuring that every bite sings with the flavors of the ocean.

While Giovanna has passed the torch to Nicolae Bicher, an ex-Olympian with a passion for hospitality and international produce, our commitment to tradition remains steadfast. Join us at Machiarelli and become a part of our rich history, where we celebrate the timeless beauty of Italian cuisine and create unforgettable memories, one dish at a time.

# EVENTS & GROUP BOOKINGS



Welcome to Machiavelli, where we are delighted to offer a range of flexible packages to ensure your events, parties, and group dining experiences are seamless and unforgettable. With options for anywhere between 10-300 guests, you can choose to hire the restaurant exclusively, a section of the restaurant, or our semi-private area, depending on your needs.

Whether it's a birthday celebration, Christmas party, conference, wedding, or any other special occasion, our team at Machiavelli is dedicated to tailoring a package that will impress your guests. We pride ourselves on selecting only the finest produce to prepare our menus, which are complimented by our extensive wine list compiled by our very own Sommelier, Simone.

If you can't find a set menu that suits your requirements, our chefs are happy to create a bespoke menu especially for your event.

# CANAPE MENU



## SAVOURY

Mini onion relish, goat cheese  
and pancetta quiches (GFO)

Prosciutto with melone or fig  
mini skewers (GF,DF)

Grissini and prosciutto (DF)

Polpette soft meat ball served  
with Napoletana sauce (GF)

Mini witlof salad with walnut and  
gorgonzala dressing (GF,VG)

Pizzette  
Eggplant & dry ricotta  
Salami & mushroom  
Tuna & red onion

Gnocchi Napoletana or  
gorgonzola (VEO)

Bruschetta with Sicilian oregano,  
extra virgin olive oil topped with  
warm goats cheese (VEO)

Mini cheese filled arancini (VG)

Assorted panini (salami, ham,  
mortadella)

## \$70 PER PERSON

Includes a 1 hour drink package  
with a selection of red and white  
wines, beer and soft drinks

## SEAFOOD

Lightly crumbed prawn cutlets  
served with tartare sauce

Tuna carpaccio served with  
pomegranate, capers & chilli  
lemon lime dressing

Scallop wrapped in speck served  
with cauliflower purée

Fresh Sydney rock oysters served  
with our traditional cocktail sauce  
and lemon (GF,DF)

Lightly fried calamari served with  
tartare sauce

## SWEET

Mini Lemon Tart

Profiterole with hazelnut cream

Tiramisu

Chocolate trifle gateaux

Cannoli with hazelnut or chocolate cream

## \$65 PER PERSON

Includes a selection of 6 different  
canapés from our savoury and  
sweet menus.

*Please add an additional \$2 per head if choosing from the seafood list*



# MENU SELECTION

*Mach*

# EMILIA ROMAGNA

\$85 PER PERSON

## ENTREE

*(To share)*

### ANTIPASTO (GFO)

A selection of cured meats and lightly  
chargrilled seasonal vegetables

### CAPRESE SALAD (GF)

Vine ripened tomatoes and basil  
alongside fresh Italian buffalo  
mozzarella, drizzled with a light extra  
virgin olive oil

## MAIN COURSE

*(Your choice of)*

### PENNE BOLOGNESE (GFO)

Tubular pasta served with our chef's secret ragout  
bolognese sauce

### SPAGHETTI MACHIAVELLI (GFO)

Served with fresh Queensland king prawns and  
mushrooms finished in a butter, chilli, basil and garlic sauce

### SCALOPPINE FUNGHI (GFO)

Scaloppine with mushrooms and our special cream sauce

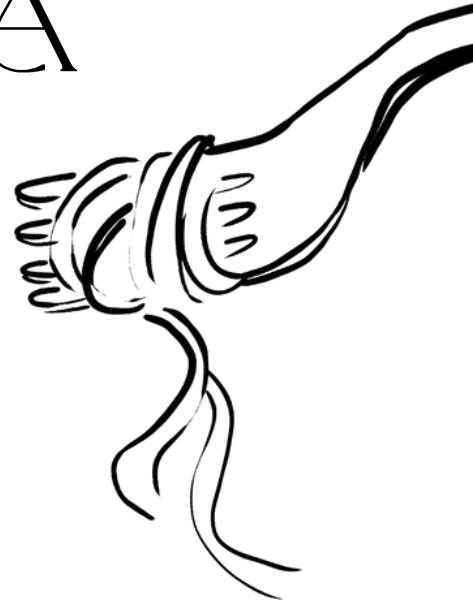
## DESSERT

*(Your choice of)*

Tiramisu

Crème Brûlée

## COFFEE & TEA





# CAMPANIA

\$100 PER PERSON

## ENTREE

*(To share)*

### PRAWN CUTLETS (DF)

Large fresh Queensland green king prawns folded in crispy golden bread crumbs served with tartare sauce

### ZUCCHINI FLOWERS (VG)

Zucchini flowers stuffed with ricotta & gorgonzola encrused in a light batter served with a tomato concasse and sweet balsamic glaze

### PROSCIUTTO & MELONE (GF,DF)

Rockmelon wrapped with Prosciutto San Daniele

## MAIN COURSE

*(Your choice of)*

### RIGATONI RAGOUT CAMPANO (DFO)

Served in a Napoletana meat ragout sauce & fresh cherry tomatoes

### FISH OF THE DAY (GF,DFO)

***Pesca acqua pazza*** - Italian poached fish served with cherry tomatoes and our unique white wine sauce

### SCALOPPINE PIZZAIOLA (GFO,DFO)

Scaloppine with fresh cherry tomatoes, oregano, chilli and garlic sauce

### RISOTTO GAMBERI (GF)

Risotto (***Arborio rice***) served with king prawns, tomato, basil, garlic and chilli

## DESSERT

*(Your choice of)*

Tiramisu Crème

Brûlée

Chocolate Mousse Slice

## COFFEE & TEA



# SAN MARINO

\$125 PER PERSON

This package includes a glass of Italian sparkling served on arrival

## ENTREE

*(To share)*

### ANTIPASTO (GFO)

A special selection of cured meat and lightly chargrilled market fresh vegetables

### PRAWN CUTLETS (DF)

Large fresh QLD green king prawns folded in crispy golden bread crumbs served with tartare sauce

### CALAMARI FRITTI (DF)

Lightly fried baby calamari served with tartare sauce & lemon

### CARPACCIO (DF,GFO)

Catch of the day marinated in lemon, olive oil and chilli dressing served with micro herbs and crostini

## MAIN COURSE

*(Your choice of)*

### FISH OF THE DAY (GF,DFO)

*Pesce acqua pazza* - Italian style poached fish served with cherry tomatoes and our unique white wine sauce

### PENNE DUCK RAGOUT (DFO)

Served in a rich red tomato based ragout sauce and garnished with fresh thyme & sweet cherry tomatoes

### TAGLIATA DI MANZO (GF,DFO)

Thinly sliced beef tenderloin served with a crisp rocket and parmesan salad finished in a sweet balsamic glaze

### RAVIOLI ALLA VENEZIANA

Homemade ravioli topped with snapper and NZ scampi, finished in a cherry tomato sauce

## DESSERT

*(Your choice of)*

Tiramisu Crème

Brûlée

Chocolate Mousse Slice

Affogato

## COFFEE & TEA







# CITTA 'DEL VATICANO

\$155 PER PERSON

For max 12 people, Includes the cocktail of the week served on arrival

## ENTREE

*(To share)*

### PRAWN CUTLETS (DF)

Large fresh QLD green king prawns folded in crispy golden bread crumbs served with tartare sauce

### INSALATA CAPRESE (GF)

Vine-ripened tomatoes and fresh basil along side creamy Italian bufala mozzarella, and drizzled in a light extra virgin olive oil

### PROSCIUTTO & MELONE (GF,DF)

Rockmelon wrapped with Prosciutto San Daniele

### CALAMARI FRITTI (DF)

Lightly fried baby calamari served with tartare sauce and lemon

### CARPACCIO OF THE DAY (DF,GFO)

*Ask waiter for daily option* marinated and served with micro herbs & crostini

## MAIN COURSE

*(Your choice of)*

A LA CARTE MENU

## DESSERT

*(Your choice of)*

Tiramisu Crème

Brûlée

Chocolate Mousse Slice

Affogato

## COFFEE & TEA



# BEVERAGE PACKAGES

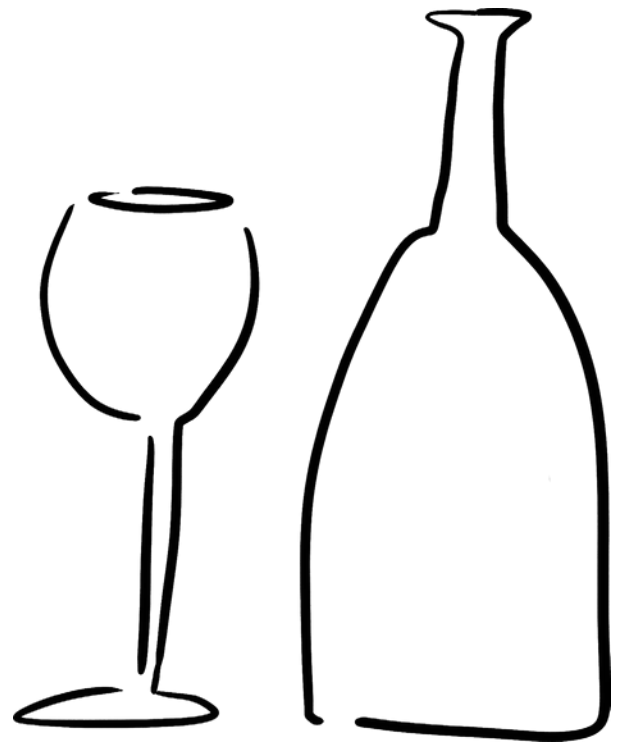
Indulge in a world of exquisite wines with Machiavelli's extensive wine list. But why settle for just wine when you can elevate your dining experience with our exclusive drinks' packages?

This all-inclusive package boasts a lavish 2-hour drink service, which includes a selection of beverages, And let's not forget the pièce de resistance - a choice of carefully curated Italian red and white wines.

Our in-house sommelier will be at your service to expertly match the wines to your chosen dishes, enhancing every flavor profile and igniting your taste buds.

If you're feeling extra fancy, you can always order your favourite spirits and cocktails for an additional cost.

Elevate your dining experience with Machiavelli's drinks package - a tantalizing journey of flavors.



# PACKAGES LIST

These all inclusive packages boast 2 hour  
drink services

## PREMIUM PACKAGE \$ 110 pp

### COCKTAILS SELECTION

Aperol / Campari Sprits  
Negroni  
Cosmopolitan  
Tommy's Margarita

### WINE SELECTION

Selected Champagne  
2 Premium White Wines  
1 Premium Rose  
2 Premium Red Wines

### OTHER BEVERAGES

Selected Beers  
Amaro on the Rocks (Digestive)  
Mineral water

## DELUXE PACKAGE \$85 pp

### WINE SELECTION

Premium Sparkling Wine  
2 Premium White Wines  
1 Premium Rose  
2 Premium Red Wines

### OTHER BEVERAGES

Selected Beers  
Amaro on the Rocks (digestive)  
Mineral Water

## BASIC PACKAGE \$55 pp

### SELECTION

Prosecco  
2 White Wines  
1 Rose  
2 Red Wines  
Beers  
Mineral Water

# BOOKING WITH US

Thank you for your enquiry to host your guests at Machiavelli Ristorante Italiano. Please find below details of our terms and conditions relating to events and group bookings.

We kindly ask that you take the time to read through this message carefully. If our current menus do not meet your specific needs, we are happy to work with you to create a bespoke offering for your event. Please note the following:

For groups of 10 or more, we request that you choose from our function menus or discuss a bespoke menu with us. To secure your booking, please complete the booking form on our website. Please be aware that your booking is not considered secure until we receive this form. In order to secure the booking, we will need your credit card details. A gratuity charge of 10% will be added to the bill for all group bookings of 6 or more. Payments made with credit cards will incur a 2% charge. Please provide a 24-hour cancellation notice. Group bookings cancelled on the day will incur a 50% charge to your credit card, based on the number of guests and menu chosen. Final confirmation of the number of guests is required by 10am on the day of the event. Failure to do so will result in a charge for the full number of guests booked.

Thank you for choosing Machiavelli to cater your event.  
We look forward to serving you soon.





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