

Niccolo Machiavelli (1469 – 1527)

Italian statesman and political philosopher

As defense secretary of the Florentine republic he substituted a citizen's militia for the mercenary system. Through diplomatic missions he became acquainted with power politics, meeting such leaders as Cesare BORGIA. When the Medici family returned to power (1512) he was dismissed and briefly imprisoned and tortured. He then retired to his country estate, where he wrote on politics. His most famous work, *The Prince* (1513), describes the means by which a leader may gain and maintain power. His ideal prince is an amoral and calculating tyrant capable of unifying Italy. Despite ruthless connotation of the term Machiavellian, such works as the discourses and the *History of Florence* express republican principles. Machiavelli also wrote poems and plays, notably the comedy *Mandragola* (1524).

MACHIAVELLIAN

1. Of or pertaining to Machiavelli or Machiavellianism
2. Suggestive of or characterized by the principals of expediency, deceit and cunning attributed to Machiavelli.

**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 a number of 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
large (4) 28

*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 38

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

CARPACCIO (Ask your waiter)

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

30

GAMBERI FRITTI

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

each 7.00

"Men rise from one ambition to another: first, they seek to secure themselves against attack, and then they attack others".

Niccolo Machiavelli.

PASTA ALL'UOVO

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

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>	
GNOCCHI DI MARE	42
<i>In house made gnocchi served with mixed seafood in a light Napoletana sauce</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 (when in season) <i>Spiral pasta served with crab meat and a creamy white wine sauce</i>	42
SPAGHETTI MACHIAVELLI <i>Pasta served with King Prawns, mushrooms in a butter chilli and basil garlic sauce</i>	42
FUSILLI MARINARA <i>Spiral pasta served with mixed seafood in a light Neapolitana sauce</i>	42
LINGUINE GAMBERI <i>Flat pasta served with king prawns, tomato, basil garlic and chilli</i>	40
FETTUCINE DUCK RAGOUT <i>Ribbon pasta served with a rich madeira sauce, fresh thyme and cherry tomatoes</i>	42
FUSILLI BEEF CHEEK <i>Slow cooked beef cheek ragout with Mediterranean herbs Braised in a rich red wine sauce</i>	42
PENNE BOLOGNESE <i>Tube shaped pasta served with chef's secret Bolognese sauce</i>	35
SPAGHETTI A'MATRICIANA <i>Spaghetti served with guanciale, shallots, Neapolitana sauce and chilli</i>	32
RISOTTO FUNGHI <i>Risotto (Arborio rice) prepared using a variety of mushrooms and mascarpone</i>	36
RISOTTO GAMBERI <i>Risotto (Arborio rice) served with king prawns, cherry tomatoes, basil garlic and chilli</i>	40

"I'm not interested in preserving the status quo; I want to overthrow it!"

Niccolo Machiavelli.

MAINS

All our mains are served with vegetables.

STEAK TARTARE 48

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 48

House specialty – Minute steak prepared by your waiter in the room with butter garlic and Worcestershire Demi-Glace

FILETTO DI MANZO (350-400gr) 49

*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 46

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

GALLETTO 42

Marinated crispy butterflied spatchcock served with a Tuscan Herb jus

SALTIMBOCCA 44

Scaloppine with mozzarella, ham and a Madeira and sage sauce

FUNGHI 44

Scaloppine with mushrooms and cream sauce

PIZZAIOLA 44

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

MILANESE 44

Scaloppine lightly crumbed in crispy golden bread crumbs and lemon

PARMIGIANA 44

Crumbed scaloppini layered with provolone cheese, fresh basil and vine picked tomatoes, sprinkled with Sicilian oregano and drizzled with extra virgin oil

"It is better to be feared than loved, if you cannot be both".

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 (<i>When available</i>) <i>Grilled large New Zealand scampi served with sage butter</i>	small 55 large 90
CALAMARI AND PRAWNS <i>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

"One who deceives will all ways find those who allow themselves to be deceived".

Niccolo Machiavelli.

July 2017

Thank you for dining at

Machiavelli

Machiavelli Restaurant can cater for all your corporate function needs from 10 to 150 people seated.

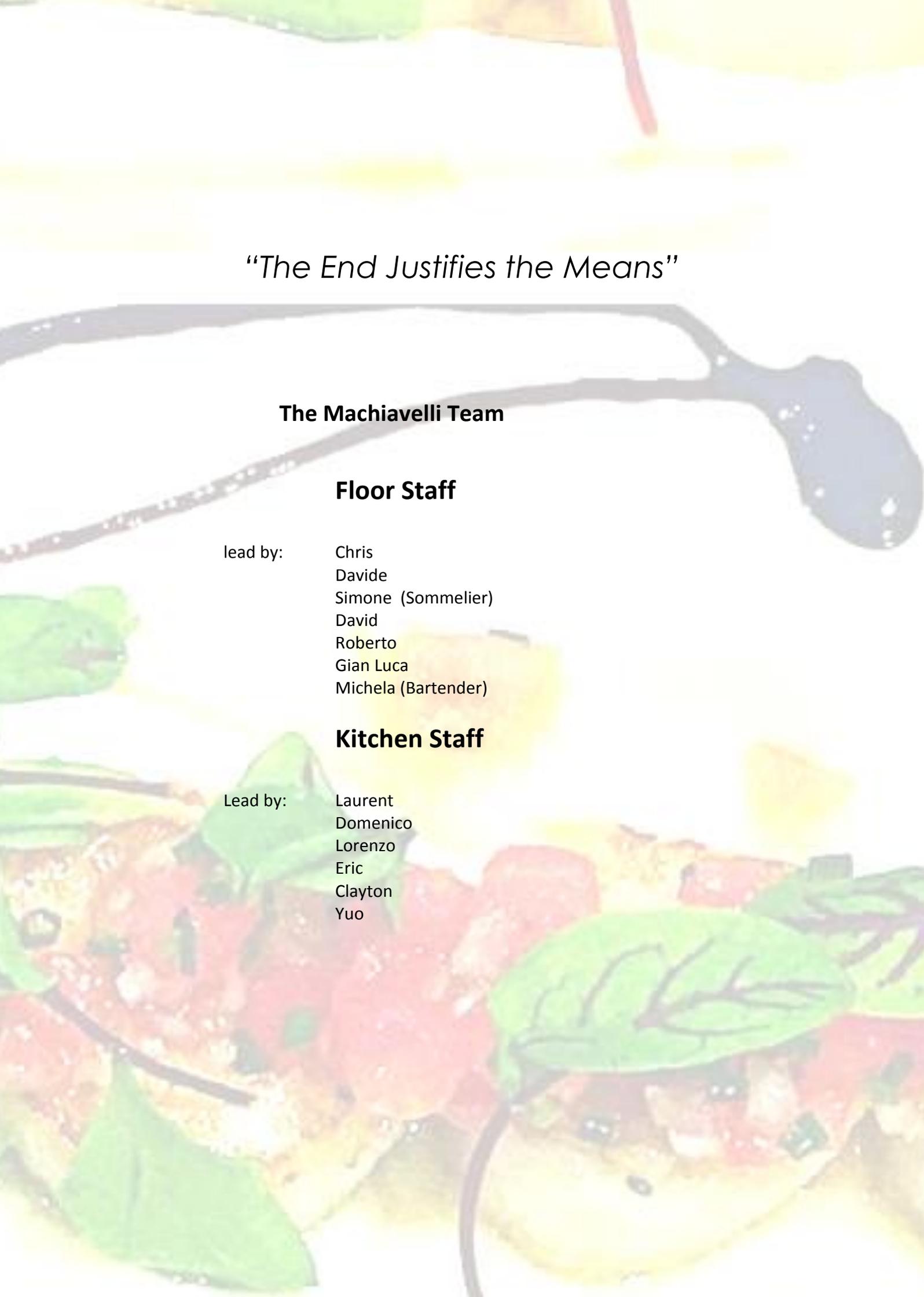
Our dining Gift Vouchers are a great gift for all corporate and special occasions.

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

Floor Staff

lead by: Chris
Davide
Simone (Sommelier)
David
Roberto
Gian Luca
Michela (Bartender)

Kitchen Staff

Lead by: Laurent
Domenico
Lorenzo
Eric
Clayton
Yuo