

# San Jose Mercury News

# LOS GATOS

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## Los Gatos: Italian, Greek or Cajun--take your pick.

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Basuni. Giordano. DiNapoli. Have you ever noticed Los Gatos has a lot of residents who are of Italian descent? The family names harken back to the early 20th century, when Italians joined the growing numbers of immigrants who became farmers and orchardists in what was formerly known as the "Valley of Hearts Delight."

So it seems appropriate that Los Gatos now has an Italian-themed deli--the American Italian Delicatessen that opened Aug. 30 at 42 Elm St. They have a "Godfather" sandwich they claim "no one can refuse." It sells for \$7.30 and includes coppa, mortadella, prosciutto, salami, provolone, a "secret" oil and vinegar sauce, plus condiments.

"I've had a lot of people who work in the shops in town thank me for my prices," owner Tamar Sloan said.

Sloan knows her numbers--she purchased a deli in Los Altos 11 years ago that opened in 1956 and is now known as American Italian Delicatessen I.

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"I was looking for a second location and I love Los Gatos," Sloan said. "It's always lively here."

Sloan already has "quite a few" regular customers who "like the price and service. My employees are darn good."

In addition to sandwiches, the deli has a wide array of salads ranging from seafood to egg, potato, macaroni and Greek.

Speaking of Greeks, the Cafe Dio, which is an extension of the Greek-inspired Dio Deka restaurant at the Hotel Los Gatos, is expected to open soon at 151 E. Main St. A sign out front promises that breakfasts will start at--seriously--around \$2.95.

The Toll House Hotel's Verge Restaurant is into the morning meal, too, recently adding Sunday brunch to its menu. Unique items include breakfast ravioli and eggs with brown butter, parmesan and pecans, and a pork and buck burger served with a fried mac n'cheese bun. Verge is also offering a new take on traditional brunch favorites such as gravlax paired with brioche, whole grain mustard and egg.

It will still be some time before the Foglight Alehouse opens at the site of the former Los Gatos Brewing Company, 130 N. Santa Cruz Ave. The brewery closed in March and was originally set to re-open this summer. But new owner Scott Youkilis now says, "We're shooting for the end of the year." Youkilis and his brother, Kevin, who is a retired Major League baseball player and Monte Sereno resident, plan to brew ales that will pair well with the California comfort food they'll be serving.

Chin launched MotoChic Gear last year with a Kickstarter campaign. Since then, she's enjoyed a surge in domestic and international sales, so she's "excited to be bringing a Los Gatos-based business to the global stage." The Lauren backpack was inspired by supermodel-turned-biker-babe Lauren Hutton. Visit mo [tochicgear.com](http://tochicgear.com).

Women who are interested in "unlocking their success code" might consider spending Oct. 10 and 11 at the Los Gatos Lodge, which is where success mindset hynotherapist Jenn August is holding a two-day conference for female entrepreneurs. "The goal of my conference is to help women identify [their] gifts and build an iron-clad success map to profiting from them," August said in a news release. The conference is from 9 a.m. to 6 p.m. both days and costs \$77. Visit un [lockyoursuccesscode.com](http://lockyoursuccesscode.com).

El Camino Hospital has contributed \$22,000 to help pay for the installation of automatic external defibrillators in key locations such as government buildings, schools and police vehicles. The hospital's partners on the project are the Racing Hearts Foundation, Santa Clara County, the town of Los Gatos and the city of Campbell, and Los Gatos and Campbell schools.

The funding from El Camino will help purchase 35 life-saving AEDs. It's estimated that only 10 percent of cardiac arrest victims who suffer attacks outside a hospital setting survive--so it's hoped the AEDs will improve those odds. To that end, Gov. Jerry Brown signed a new law on Sept. 8 that makes it easier to put AEDs in schools and public buildings.

Looking ahead, the Jack Rose Libation House, 18840 Saratoga-Los Gatos Road, is gearing up for its annual Oktoberfest celebration--in September. A promo for the Sept. 26 event says, "Put on your best lederhosen or dirndl costume and don't forget all ages are welcome in the beer garden." For those who plan on drinking beer, there will be four German brews on tap from 4 to 9 p.m. In addition, there will be an "oompah" band, sausages, pretzels and more. Free admission and parking. Visit [jackrosebar.com](http://jackrosebar.com).

Meantime, Manresa chef and owner David Kinch has named his newest Los Gatos eatery The Bywater. It's expected to open by the end of the year at 532 N. Santa Cruz Ave. The casual bar and restaurant is inspired by and named for New Orleans' Bywater neighborhood, where Kinch grew up and got his culinary start. "The Bywater is the kind of place where I would want to go after work or hang out on my day off," Kinch said.

So, laissez les bon temps rouler--let the good times roll!