

# LOS ALTOS MAGAZINE

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12 PERFECT DAYS | TREASURES & TRENDS | THE GREAT ESCAPE



LOS ALTOS & LOS ALTOS HILLS DESTINATION GUIDE



# Cetrella

## STATE STREET MARKET

Our beloved Cetrella is stepping it up at State Street Market with space to expand!

To celebrate a new local opportunity, Cetrella is delighted to announce that it will move across town to be the anchor restaurant tenant at State Street Market, with a mid-summer 2023 shift to 170 State Street. This new venue offers the opportunity to enhance and expand the services that Cetrella's valued patrons prize, and to amplify what makes Los Altos such a rewarding place to enjoy dining and other pursuits, drawing new guests and visitors. At 170 State Street, Cetrella will continue to offer public and private indoor and outdoor dining, and special events like wine dinners and live jazz.

The dining schedule will expand to include lunch, late afternoon tapas and drinks, dinner and weekend brunch. The premises are ideal for Cetrella's specialties and offer new opportunities to enrich the Los Altos community at the vibrant State Street Market complex: an important, award winning adaptive reuse project designed by Gensler Architects and developed by Los Altos Community Investments. Cetrella shares State Street Market's commitment to meaningful placemaking for local residents and visitors, and looks forward to being an active key partner and driver for its offerings and community impact.

New directions for Cetrella's 170 State Street venue include the opportunity to transform the Market's beautifully tiled Mediterranean paseo into Cetrella's outdoor public and private dining space with fragrant citrus landscaping. The restaurant is excited to host this outdoor venue, one of whose many virtues is that it offers a pleasantly refreshing ambiance even in warmer weather. The adjacent main restaurant has its own full bar, and Cetrella will open a new themed speakeasy in the lower-level for public reservations and private events.

### THE HISTORY OF CETRELLA

In 2015, Cetrella moved from its Half Moon Bay flagship to serve its Silicon Valley clientele at the Los Altos gateway, where it recently celebrated its 21st anniversary serving approachable fine dining. Patrons know its current venue at 400 Main Street for its custom-built double main dining room, two private dining rooms, full bar and garden patio. The spacious premises feature creek, redwood and foothill murals that celebrate its locale. Its themed art, dining rooms and cocktails are a nod to Los Altos' early reputation as the "Crown of the Peninsula," and Santa Clara Valley as the "Valley of Heart's Delight." Since 2015, Cetrella has served Mediterranean-Rim, California Coastal cuisine to more than 180,000 covers, with a guest book of 70,000 patrons.

### THE INSPIRATION OF CETRELLA

Cetrella's inspiration is the isle of Capri, site of Cetrella Valley with its Farallon view echoing ours in the Bay Area. Capri is a culinary crossroads for the cultures of Coastal Europe, North Africa and the Middle East. Cetrella celebrates those coastal cuisines with signature dishes featuring premium artisan products, produce, seafood, fowl and meats. The menu includes seasonal soups, salads and starters, house-made pastas, full entrées, simply grilled entrées with vegetarian sides, and signature desserts including house-made ice cream. Cetrella bar pours a curated selection of fine global wine, artisan beer, fresh pressed organic juice, and signature cocktails named for Los Altos and Capri. Highlights of Cetrella's tenure at 400 Main Street are a media partnership with MODERN LUXURY Silicon Valley Magazine, wine dinners, live jazz, and its private dining program serving prominent Silicon Valley companies and institutions, and national and European clients.



## Join Cetrella this autumn to celebrate their beautiful new location as the premiere anchor restaurant at State Street Market.

Across the paseo, in the State Street Market food hall, Cetrella will launch another enterprise, a dedicated teaching kitchen that will double as a venue to sell fresh, made-in-house artisan products such as pasta and viennoiseries. Planning is underway for Mediterranean-Rim, California Coastal culinary offerings including 3-day master classes, and sessions for all ages to enjoy cooking and baking together.

Cetrella anticipates opening its new venue by late summer or early autumn. Please join Cetrella's email list at [www.cetrella.com](http://www.cetrella.com). Reservations are available for public and private dining. The transition from 400 Main Street to 170 State Street will allow for near continuous service, so interested parties are encouraged to inquire about availability and book as usual.

With warmest appreciation for all the guests we have had the pleasure to serve at the gateway, we look forward to doing so there for these next several weeks, and to seeing you at the new venue going forward, as we join the community of food and beverage establishments.

