



The opening of his signature *DANTE* in the popular Tremont section of Cleveland in January 2010 won instantaneous rave reviews.

All of this from someone who at the age of 14, while going to high school, began his culinary training working in local Cleveland restaurants. In 1991, he graduated from the Culinary Institute of America and began his career at Charlie Palmer's New York acclaimed restaurant, *Aureole*. Boccuzzi spent three years in Europe working in Italy, France, and England, learning techniques in award-winning restaurants such as London's *L'Escargot*, the famed *Les Muscadin* in Mougins France and the Michelin three-star Gualtiero Marchesi in Brescia, Italy. Boccuzzi also spent time in Hong Kong, Japan and Taiwan in his pursuit to explore influential culinary traditions from around the world.

In 1997, Boccuzzi returned to the states to head *Silks* at the Mandarin Oriental Hotel in San Francisco. His three year tenure at *Silks* resulted in two James Beard nominations for Rising Star Chef of the Year in 1998 and 1999. Following this endeavor, Boccuzzi moved to Milan, Italy to become the executive chef at *Nobu/Milan*, working directly with Nobu Matsuhisa and Giorgio Armani at the Armani flagship establishment.

In 2002, Boccuzzi returned to *Aureole* as executive chef, where he was selected by Star Chefs as one of their first Rising Stars. Under his leadership, *Aureole* earned its first Michelin star in 2006.

Boccuzzi's culinary career has come full circle, returning him to his home state of Ohio where he opened *DANTE* in 2007, moving the location to the hot restaurant row in Cleveland's Tremont section in 2010. His dreams continue to become a reality with the opening of *Ginko* in 2011, a New York Times acclaimed sushi restaurant located in Tremont, featuring a traditional style sushi and a modern Japanese cuisine. The following year, Boccuzzi collaborated with chef Carmela Del Busso to open *DC Pasta Company* in Strongsville, Ohio. Later in 2012, Dante opened his Akron restaurant *DBA—Dante Boccuzzi Akron*—melding his musical and culinary talents to add a flare of rock n' roll to his coveted modern American style cuisine.

In November of 2012, Chef Dante was nominated by Robb Report magazine for The Next Generation Culinary Master Competition. The competition was made up of five individuals chosen by Culinary Masters from around the Country.

In April of 2014, *Dante Next Door* opened. The restaurant features traditional Italian cuisine based on Dante's travels throughout Italy.

Dante had the fun opportunity to be a contestant on *Guys Grocery Games*. The show featured fellow James Beard nominees and aired in season 4.

In October 2015 Dante opened *Coda*, a live music venue, featuring small plates, local beer and local, national, and international musical acts.

In April 2016, *Dante's Inferno* opened in Progressive Field home of the Cleveland Indians. *Inferno* serves hand crafted pizza.

Also April 2016, Dante and his partners opened *Northside Speakeasy* a craft cocktail bar located in the Marriot Courtyard Hotel.