

WOOD-FIRED PIZZA

Nick Strawhecker

Dante

DANTE IS OMAHA'S first restaurant specializing in authentic wood-fired Neapolitan pizza and rustic Italian cuisine featuring ingredient-driven dishes with fresh produce from local farmers. "We are the pioneers in authentic wood-fired pizza in Nebraska and have been doing it since 2009," says chef and owner Nick Strawhecker.

Chef Strawhecker has a passion for hyper-local, seasonal dishes. Since the restaurant opened in 2009, Dante has partnered with Branched Oak Farm, in Raymond, Nebraska, (cows pictured) who supplies all the mozzarella for the pizzas at Dante. "I want to know where our food comes from, who grows our produce or raises the animals and how—it's what our

fantastic guests deserve. We are fortunate to work with extremely talented, conscientious, and environmentally aware farmers who provide us with some of the most responsibly cultivated products in the country," chef explains.

The Omaha community agrees, as Dante has been voted Best of Omaha, Brick Oven Pizza, since 2011. Dante also brings the kitchen to their customers with the Inferno, the only wood-fired, Associazione Verace Pizza Napoletana-certified (VPN-certified) mobile pizza oven in the entire Midwest. **OMAHA**

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