



COOK LIKE A STAR



JAMIE & MCKENNA

46 / 20

SAFETY HARBOR, FL

HT: SAFETY HARBOR, FL

PIZZERIA OWNER / KITCHEN MANAGER

 @thenonaslicehouse

TALENT: PIZZA SPINNING ACROBATS

THE ACT...

Jamie, McKenna's boss and mentor, leads a dynamic duo known for their teamwork in the kitchen. For their performance, they'll showcase one of their award-winning routines, spinning dough with dazzling tricks to impress the judges. Jamie, a world-record-holding Pizza Box champion, will seamlessly incorporate his unique talent into the presentation, making the plating and serving as spectacular as the dish itself.



ABOUT

- Jamie, a former hippie teen turned culinary-trained pizza master, has spent 30+ years mastering the art of pizza, becoming a world champion pizza acrobat in the process. McKenna, a former athlete seeking a new passion, found inspiration while starting a job at Jamie's pizzeria. Soon, she was learning all about pizza-spinning — and now, their shared love of pizza and performance fuels their culinary journey.
- Jamie owns the acclaimed Nona Slicehouse, serving a range of delicious pizza styles to a growing customer base. The restaurant specializes in Detroit-style, New York-style, and Olde World pizzas. Jamie says one of his classic pizzas is his Margherita Pizza — in fact, it won Best Margherita Pizza in the US in 2011.
- Jamie and McKenna continue to hone their pizza-spinning and performance skills, dazzling audiences worldwide with their mesmerizing routines. Jamie holds 35 national titles in competitions such as Largest Stretch, Fastest Stretch, Pizza Box Folder, Freestyle Acrobatics and Baking. Additionally, this four-time World Champion plays a vital role in shaping the future of pizza acrobatics as a master instructor with Pizza Academy USA. His apprentice, McKenna, is following in his footsteps — she is now a world champion herself and is set to compete in Italy this year.
- Having excelled individually and as a team, Jamie and McKenna seek a major stage to present their talents. They yearn to compete and showcase their unique blend of pizza-making prowess and acrobatic flair. Driven by a desire to spread their love for pizza spinning, they believe this opportunity will allow them to redefine the art of pizza for a global audience.

