



Meet David Pitula

March 19, 2026

We recently connected with David Pitula and have shared our conversation below.

David, we're thrilled to have you sharing your thoughts and lessons with our community. So, for folks who are at a stage in their life or career where they are trying to be more resilient, can you share where you get your resilience from?

I have to attribute my resilience to my mother Pat, and deceased grandmother Silvana. Both of these women worked to overcome unbelievable strife, obstacles, demanding life situations, and display resilience. My grandmother survived WW2 - the last year or so of the war, in a cave in Italy after having been let off a German concentration camp truck in the Alps. She was a very small woman, yet ferocious and very strong. My mother has been one of the other most resilient people in my life. Almost 36 years ago, she had an onset cardiac arrest due to mitral valve prolapse. She has had 3 open heart surgeries and multiple implants; is one of the most delicate women I've ever known; yet one of the strongest people I've ever had the pleasure of learning from. These two individuals and our lives intertwined therein have served as some of the strongest examples of resilience I've ever known or possibly will know.



Great, so let's take a few minutes and cover your story. What should folks know about you and what you do?

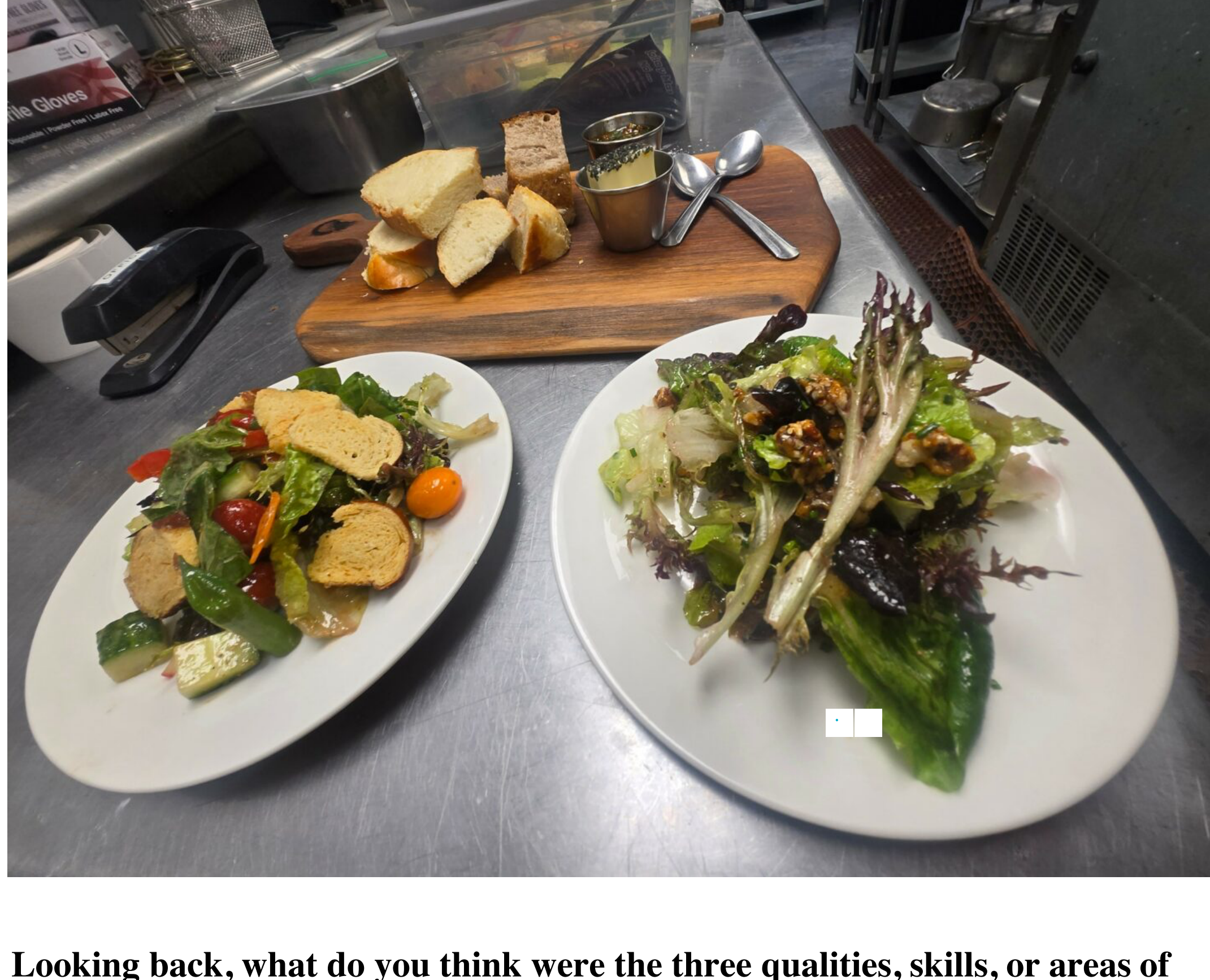
Well there's a bit of a story here! I have been a lifelong cook! Probably my earliest inclination to cook was around 13. I would watch cooking shows a lot 'cause mom would have them on while making dinner. I was drawn to it. The sound of a knife on a wooden board was intoxicating at an early age.

My parents knew it was a tough business and didn't think I'd hack it. So when I could get a job I did - one as a prep cook/dishwasher at a restaurant I could walk to, as I couldn't drive yet. I burnt my foot (a kitchen anomaly!)...I would clean 50# of squid at a time, got a few licks. I LOVED every minute of it.

From there, life grew and I persisted with cooking. When I graduated high school, I went to culinary school, got an AOS, and have been a professional cook for almost 29 years. Food is integral to me now; if I couldn't cook IDK what I'd do. In fact, a little over 3 years ago I had undiagnosed encephalitis, a traumatic brain injury, and literally had to retrain myself to walk and talk! The food knowledge stayed. I'm physically rehabilitated, although there have been a lot of intensely challenging shifts in life ever since. I'm thankful that the library in my head remained. It's the definition of who I am. It's ingrained in my being.

Following that...after 29 years and being only 44, I've absorbed a lot. With *Boar Chef*, I focus on 100% integral in-house production. From bread to plates and platters to the desserts, if I can't make it I try not to sell it. Currently I don't have an ice cream machine, so I source ice cream locally, but it isn't usually my dessert go-to. Also, when I started creating my own brand, my focus has been using as much Colorado product as possible. I live a mile or so away from farms that I work with. This is the kind of chef I want to be. I want to share the joy of food. It's an ancient practice we've developed as humans have evolved: *cuisine*. Nothing I know is secret knowledge. The more I can share, the better I'm doing. It's taken me 29 years to build my skill. I'm happy to teach, as I'm not worried about anything aside from sharing the love of food.

We just launched our café service in Gunbarrel, CO a few weeks ago in a partnership with *Present Company*, and are very excited to bring breakfast and lunch to the neighborhood. Alcohol and night service is coming later this year! Much more's on the way to share. There's a café and lounge area, various event space options, and one of the best rooftop views in the county!



Looking back, what do you think were the three qualities, skills, or areas of knowledge that were most impactful in your journey? What advice do you have for folks who are early in their journey in terms of how they can best develop or improve on these?

What 3 things impacted me to traverse my life's story? **Resilience, innate passion, and adaptation.** You have to be STRONG to lead in this industry. I know first hand. I've struggled in my personal life with many aspects. Food, the community I've built therein, and sticking with it have been the pillars of what I am. As far as passion/calling, I believe this is what I was meant to do with my life. My purpose. It has been A VERY HARD journey, but I love it. I don't have a college degree. I have a lifetime education of food and hospitality. It's integral to who I am. And on adaptation, this is my advice to anyone starting their life with anything. The world and society are evolving faster than humans are. We need to retain our malleability as humans to sustain and overcome. Regardless of how much faster things keep spinning, we need to keep adapting. It's one of the most basic qualities of humanity, and we need to embrace it now more than ever for humanity's sake!



If you knew you only had a decade of life left, how would you spend that decade?

If I knew I had a finite decade left of my life?...I'd do three things: 1. **Share** as much of what I know as I can with the people whom I love and love me back. 2. **Travel.** There's only one world and it's sooo very diverse. I haven't even seen much of it firsthand. I'd travel to see as much of the world as I could with my time. 3. **Eat.** Amidst travel and sharing of knowledge and life is always food. I'd try as many diverse and different things as I could with the time I had left. And in these ways, I'd try to share my time and self.

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David Pitula

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