



## NEWS RELEASE

For Immediate Release

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**Contact:**

Teresa Mullins  
M&M Hospitality  
757.977.1081

Suffolk Media & Community Relations  
757.514.4104  
[www.suffolkva.us](http://www.suffolkva.us)

### **NEW RESTAURANT TO PAY HOMAGE TO SUFFOLK ICON**

SUFFOLK, Virginia (October 14, 2020) – Mr. Amedeo Obici played an important role in Suffolk's long history with the food industry. The founder of Planters Peanuts, still in operation on Culloden Street today, left what became a legacy of community agricultural and culinary pride. As a "tip of the fork" to Obici's contribution to Suffolk, local restaurateurs Brian and Teresa Mullins have announced plans to open a new restaurant with his namesake.

**Amedeo's**, as it will be called, will be a contemporary Northern-Italian inspired restaurant to be open for lunch and dinner.

The menu at Amedeo's will feature a variety of entrees from Oderzo, Suffolk's Sister City and Obici's Italian hometown. Dishes will include fresh made pasta and breads and meats shipped from different parts of Europe. An on-site bakery will dole out fresh from the hearth breads, desserts, and pastries – and a specialty pizza oven will heat artisan hand-made pizzas. A coffee cafe is also planned for the Amedeo's site, for guests who want to sit and enjoy a cup or to grab a beverage on the run.

The Mullinses, who operate M&M Hospitality, have established their gastronomy roots in Suffolk. Decoy's Seafood Restaurant, their last commercial venture, joined the completely renovated Bennett's Creek Marina, River Stone Chophouse, and Vintage Tavern family of M&M projects. Suffolk's central location attracts diners, say the Mullinses, from all over Hampton Roads. With this strategy in mind, the new and already bustling Bridgeport development, along Bridge Road in north Suffolk, will be

home for Amedeo's. The 8,000 square-foot restaurant and bar will join the 3800 Aqua campus at Bridgeport.

Construction buildout is scheduled to begin in the fall, and the restaurant is expected to be open by spring 2021.



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