

# Vintage Tavern owners will open northern Italian restaurant devoted to history of Suffolk

By [Matthew Korfhage](#)  
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Shown is an aerial view of the Bridgeport development on Bridge Road in Suffolk, soon home to a new northern Italian restaurant called Amedeo's, from restaurateurs and developers Brian and Teresa Mullins. Courtesy of BECO

The restaurateurs behind some of Suffolk's best-known restaurants will add another spot to their Suffolk stable: a northern-Italian-inspired restaurant and bakery dedicated to the founder of Planters Peanuts. Brian and Teresa Mullins — the people behind Vintage Tavern, River Stone Chophouse and Decoy's — hope to open Amedeo's in spring 2021 at 1301 Bridgeport Way, in the mammoth new 3800 Acqua development also home to [upscale seafood spot Fin & Tonic](#).

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The nearly 8,000-square-foot restaurant and bar will seat 200, and the space will also feature a scratch bakery and coffee shop with bread and desserts to go, plus breakfast sandwiches in the morning.

The main restaurant will be open for lunch and dinner, featuring house-made pastas and Venetian-style dishes: agnolotti pasta stuffed with mushrooms and veal, salmon with raisins and almonds, chicken cooked in wine with sausage and peppers.

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The menu, Mullins said, will be based on the food cooked in the hometown of Italian immigrant Amedeo Obici. Obici is a foundational figure in Suffolk, who brought his successful roasted peanut business to town in 1913, fast becoming one of the area's largest employers and a benefactor to the Obici hospital.

Amedeo and Louise Obici. (Courtesy of Obici Healthcare Foundation)

"He's quite a renowned character who had a lot to do with Suffolk, with the founding of Planters Nut and Chocolate company — plus he was quite a philanthropist," Teresa Mullins said. "His character is a big part of what Suffolk is today."

Angelo Scipio, the founding chef of Virginia Beach restaurant Pasta E Pani, consulted with the Mullins to design dishes that would bring in recipes and dishes that would best characterize Obici's hometown of Oderzo, Suffolk's sister city in the Treviso region of Italy. The chef for the restaurant has yet to be announced.

In part, that meant making the bread and pasta in-house. In part it also meant cured meats like bresaola, bresaola, an alpine hunter's beef from nearby Lombardy; the restaurant plans tableside antipasto, where diners can choose meat and cheese from a cart full of options. And it also meant bringing in Treviso's famous long-leaf radicchio as part of a risotto dish heavy-laden with gorgonzola.

"We've been in contact with the historical society. They have contacts in Oderzo," Teresa Mullins said.

"We're talking to some of the folks in Oderzo that make prosecco and cheeses. We're going to work with with them to try and sell their products in the retail store, and use the prosecco as our sparkling wine."

The menu will also include a number of more familiar dishes, whether veal scallopini or tagliatelle in Bolognese sauce. The couple also plan a pizza oven in the bar section, for those who want more casual fare.