

Adrian's Custard & Beef moving to new Grand Island location

By [Stephen T. Watson](#) | Published January 27, 2019 | Updated 39 minutes ago

Fans of the chocolate-vanilla twist custard and roast beef on weck at Adrian's Custard & Beef won't need Google Maps to find the seasonal restaurant's new home on Grand Island.

After 30 years on Grand Island Boulevard, the popular summertime destination is moving into expanded digs – directly across the street from the old location.

The owner of Adrian's on Friday completed her purchase of the former Town Cafe, an Italian-style restaurant that closed late last year after the death of its owner. Following some renovations, Adrian's should open at 2352 Grand Island Blvd. in early April, said owner ToniMarie Amantia.

"We're so excited to get in there and have room to do everything we've ever wanted to do," Amantia said Sunday.

Adrian's will celebrate its 30th season this year. Founders Peter and Adrian Figliotti in June 1989 opened the restaurant at 2335 Grand Island Blvd., near Baseline Road.

Amantia said she bought [the restaurant](#) from the second owner a dozen years ago. The original spot is just 600 square feet, with a walk-up order window and limited seating.

"We outgrew it a few years ago," Amantia said.

The restaurant's lease in her current space was up this year, and Amantia said she thought it made more sense to own her own building. She said she's also in a better financial position to move and expand now.

Also, one of her four sons, Patrick, will make the move with her to the new restaurant and has agreed to take it over eventually.

Town Cafe, which boasted a menu of familiar Italian and American fare, had approached Amantia previously and again last year. Their building is 3,500 square feet and includes a dining room and bar area.

Owner Louise Alessi died last November. Her family said in a post on the restaurant's Facebook page that her death, combined with the need to care for other relatives, convinced them it was time to move on.

The Town Cafe closed after a celebration of Louise Alessi's life on Dec. 29.

"We wish Adrian's nothing but love and we are hopeful they are beyond successful in their new location," the Facebook post stated.

Amantia paid \$525,000 for the property, real property records show.

She said she expects renovations to the restaurant will take about eight weeks, including installing everything needed for the production of custard.

Adrian's has two custard machines now and hopes to add a third this year. This would allow the shop to expand its offerings of vegan custard.

Amantia said she will apply for a liquor license for the new restaurant, although she likely only would serve beer and wine if it's approved.

While beef on weck and barbecue beef headline the menu, Adrian's serves just about everything Western New Yorkers crave when the temperature climbs above 70 degrees: from sweet potato fries to milkshakes and burgers to Italian sausage.

She said she doesn't plan at this point to stay open year round, because the opening of Adrian's is greeted with a buildup of enthusiasm each spring on the island and she doesn't want to lose that.

"It's something that we could do. I'm not sure it's something we will do," Amantia said.

However, she would consider hosting events in the space during the offseason, and she said she plans to do more catering in the expanded space.

Adrian's has typically opened around March 1 the past few years but this year likely will open between April 1 and April 15.