

Appetizers

Fresh Baked Bread \$1.75

Enjoy our fresh baked bread made from scratch every day! Served with garlic infused olive oil.

Stuffed Mushrooms \$8

White button mushrooms stuffed with our famous and much loved Spinach Artichoke dip. Baked in our brick oven until golden and bursting with flavor.

Baked Goat Cheese \$8

Imported French goat cheese baked with our house made marinara and served with our scratch made bread.

Bruschetta \$8

A classic offering of diced tomatoes lightly sautéed in garlic and olive oil. Served on toasted crostini with fresh basil and parmesan.

Spinach Artichoke Dip \$8

A cheesy and creamy spread with spinach, artichokes and prosciutto ham. Served with our fresh baked bread.

Quattro Formaggi Cheese Bread \$8

Best Cheese Bread in San Antonio! Made with Mozzarella, Parmesan, Romano, and Ricotta!

Bru-Bread \$8

Our unique combination of Bruschetta and Cheese Bread. We take our special cheese bread and add garlic, tomatoes, parmesan, and fresh basil.

Meatballs with Marinara Sauce \$8

Beef and pork meatballs oven roasted in our house made marinara and covered with melted mozzarella and parmesan cheese

Burrata \$8

This fresh cheese resembles a Fresh Mozzarella ball, but when split open, you will be delighted to discover a rich-tasting soft filling of fresh pieces of Mozzarella soaked in heavy cream. This cheese offers a sweet, milky flavor that gently fills the palate. We serve two creamy burrata balls with Roma tomatoes, fresh basil, and house made crostini. Limited availability to ensure freshness. Not subject to happy hour pricing.

Fresh Salads

Spinach Salad \$7.5

Organic baby spinach, balsamic vinaigrette, walnuts, cranberries, red onions, bacon, tomatoes, and fresh mozzarella

Frutta e noci \$7.5

Fresh greens, sweet dried cranberries, walnuts, feta cheese, and balsamic vinaigrette

House Salad \$6.5

Fresh greens, tomatoes, mushrooms, black olives, onions, and croutons

Caesar Salad \$6.5

Fresh romaine, Caesar dressing and topped with croutons and parmesan cheese

Caprese Salad \$6.5

Fresh mozzarella, tomatoes, and basil

Add Chicken to any salad \$3.5

Pastas

Pasta with Alfredo Sauce \$11

Fresh creamy garlic Alfredo sauce topped with parmesan and Italian seasonings.
Add chicken \$3.5

Pasta Bolognese \$12

Marinara with ground beef and Italian sausage, topped with grated parmesan and Italian seasonings.

Pasta Pomodoro \$11

Olive oil, tomatoes, garlic, fresh basil, and parmesan cheese.
Add chicken \$3.5

Build Your Own Pizza

Step 1: Choose Your Style

New York Traditional - Chicago Deep Dish - California Wheat

Step 2: Choose Your Size

	<u>New York/California</u>	<u>Chicago</u>
Personal	10"/4 Slices	Not Available
Small	12"/6 Slices	8"/4 Slices
Medium	14"/8 Slices	12"/6 Slices
Large	18"/8 Slices	14"/8 Slices

Prices	
	Cheese Only
Personal	\$7.00
Small	\$9.00
Medium	\$11.00
Large	\$15.00
	Add Toppings
Personal	\$1.00 ea.
Small	\$1.00 ea.
Medium	\$1.50 ea.
Large	\$1.50 ea.

Step 3: Choose Your Toppings

Cheeses

Fresh Mozzarella
Ricotta
Romano
Parmesan
Feta

Meats

Italian Sausage
Pepperoni
Canadian Bacon
Ground Beef
Meatballs
Bacon
Chicken

Veggies

Mushrooms
Red Onions
Black Olives
Spinach
Jalapenos
Pineapple
Zucchini
Artichoke Hearts
Bell Peppers
Sliced Tomatoes
Minced Garlic
Fresh Basil
Pepperoncini Peppers

Specialty Pizzas (Available In Any Style)

Personal \$11 **Small** \$13 **Medium** \$17 **Large** \$21

Capone

Marinara, mozzarella, Italian sausage, pepperoni, black olives, mushrooms, and green bell peppers

Red Hot Chick

Franks Red Hot Sauce, mozzarella, oven roasted chicken, jalapenos and pepperoncini peppers

San Antonio Special

A blend of Mexican spices gives this pizza the bold flavors of San Antonio. Topped with marinara, mozzarella, beef, onion, tomatoes, and jalapenos.

Chopped Steak Pizza

Mozzarella, chopped steak, onion, mushrooms and a tangy blend of steak sauce and marinara.

Garden

Marinara, mozzarella, spinach, red onions, mushrooms, and zucchini

Quattro Carni

For the meat lover! Marinara, mozzarella, pepperoni, beef, bacon, and meatballs.

Farmers Market

Garlic infused olive oil, mozzarella, feta, chicken, spinach, tomatoes, zucchini, artichokes

Spinach Pie

Marinara, mozzarella, fresh spinach, bacon, mushrooms, and red onions

Pesto Chicken

Marinara, mozzarella, pesto, chicken, garlic, tomatoes, and red onions

BBQ Chicken

BBQ sauce, mozzarella, oven roasted chicken, red onions

Old World Classics

Made in the tradition of the Italian peasants who invented pizza. The result is a simple, fire charred, thin and crispy pizza. Always made with our New York Style dough. Comes in any size for the same price as our specialty pizzas.

Old World Classic Pepperoni

Marinara, olive oil, garlic, fresh mozzarella, and pepperoni

Old World Classic Margherita

Marinara, olive oil, garlic, fresh mozzarella, sliced tomatoes, and basil

Old World Classic White

Olive oil, garlic, fresh mozzarella, parmesan and ricotta

For The Kids \$4.99

Pizza 8"
Cheese or
Pepperoni

Pasta
Plain
Butter
Marinara
Meat Sauce
Alfredo

If the kids want to play along, ask for one of our complementary kid dough balls!

Pizza Buffet!!!!

Join us for a lunch buffet every Friday, Saturday, and Sunday from 11:30 AM to 2:00 PM. All the pizza, salad, and dessert you can eat for \$7.75!

Trilogy Pizza Beer List

Domestic Favorites \$4 (\$3 on HH)

Ziegenbock – Texas Amber Beer *Draft*

Bud Light *Draft*

Michelob Ultra

Miller Lite

Pabst Blue Ribbon

Lone Star

Specialty, Craft, and Imports \$5 (\$4 on HH)

Stella Artois – Belgian Pilsner *Draft*

Goose Island IPA *Draft*

Shiner Bock

Shiner Light Blonde

Peroni

Moretti

Fat Tire Belgium Style Beer

St. Arnolds Fancy Lawnmower – German Style Kolsch

St. Arnolds Art Car IPA

Karbach Hopadillo IPA

Breckenridge Vanilla Porter

Elysian Space Dust IPA

Modello Especial

Modello Negra

Dos Equis

Corona

Branchline Brewing Silver & Black IPA **Go Spurs!**

Freetail Soul Doubt IPA

Freetail Bat Outta Helles – German Style Lager

Freetail Conserveza – American Blonde Ale **(Proceeds to SA Zoo!)**

Celis White – Belgian Style Witbier

Shock Top Belgian White

Samuel Adams Lager

Busted Sandal 210 Blonde Ale

Big Bend Hefeweizen

Sierra Nevada Pale Ale

Guinness Draught Stout

Other Options

Smirnoff Ice

Stella Artois Premium Cider

Truly Colima Lime Spiked & Sparkling Water



Happy Hour!

**Open to 6PM and
8PM to Close**

House Wine \$15 Bottle \$5 Glass

Regular Beers \$3

Specialty Beers \$4

Half Price Appetizers! (Dine In Only)

Independence Power & Light Pale Ale

Independence Stash IPA

Ranger Creek SA Lager

Blue Moon Belgian White

Trilogy Pizza Wine List

Red Wine

	Bottle	8oz. Glass
House Cabernet California	\$18	\$6
House Merlot California	\$18	\$6
House Pinot Noir California	\$18	\$6
Gabbiano Chianti Italy	\$21	\$7
Hob Nob Pinot Noir France	\$24	\$8
John's Pick Cabernet!	\$24	\$8
John's Pick Italian Red!	\$24	\$8
Yellowtail Shiraz Australia	\$19	
Altos Del Plata Malbec Mendoza	\$21	
Louis Martini Cabernet Sonoma	\$27	
Locations TX Texas	\$32	

A fantastic collaboration between renowned wine maker Dave Phinney and McPherson Cellars. A blend of Grenache, Mourvèdre, Syrah, Carignan, and assorted Bordeaux varietals from the Texas High Plains. A must try!

Argiano Non Confunditur Tuscany \$32

A Super Tuscan with a blend of Cabernet Sauvignon, Merlot, Syrah and Sangiovese. A decisive, full-bodied character, smooth tannins and a persistent finish.



White Wine

	Bottle	8oz. Glass
House Chardonnay California	\$18	\$6
House Pinot Grigio California	\$18	\$6
House Sauvignon Blanc California	\$18	\$6
Canyon Springs Moscato California	\$18	\$6
Beringer White Zinandel California	\$21	\$7
John's Pick Chardonnay!	\$24	\$8
Chateau St. Jean Bijou Rosé California	\$24	
Jack Cellars Chardonnay California	\$24	
Wente Reisling California	\$24	
Kunde Sauvignon Blanc Sonoma	\$29	

A highly rated Sauv Blanc from an award-winning vineyard.

100% estate grown in Sonoma with perfectly ripe peach, mango, and melon flavors.

Happy Hour!

**Open to 6PM and
8PM to Close**

**House Wine \$15 Bottle \$5 Glass
Regular Beers \$3
Specialty Beers \$4
Half Price Appetizers! (Dine In Only)**

Sparkling

Voveti Prosecco Italy (small bottle)	\$9	
LaMarca Prosecco Italy	\$30	