

Appetizers

Fresh Baked Bread \$1.75

Enjoy our fresh baked bread made from scratch every day! Served with our house-made marinara for dipping.



Garlic Pepperoni Knots \$6

Our famous scratch made dough tied around a piece of pepperoni and baked with butter, garlic, and parmesan! Served with our house-made marinara for dipping.

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

**Half Price Appetizers!
During Happy Hour
4PM to 6PM
&
8PM to Close
Every Day**

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

Mediterranean Salad \$8.50

Greek dressing with feta, prosciutto ham, capers, kalamata olives, pepperoncini peppers, and red onions.

Frutta e noci Salad \$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 Salad Bar

Tue/Wed/Thu evenings

4PM to 8PM

Order a pizza and add our fresh and delicious salad

for only \$6

Without pizza \$7.75

*Add Chicken
to any salad \$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

Step 3: Choose Your Toppings

Cheeses

Fresh Mozzarella
Ricotta
Feta
Parmesan
Smoked Provolone

Meats

Italian Sausage
Pepperoni
Canadian Bacon
Ground Beef
Chicken
Meatballs
Bacon
Anchovies

Veggies

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

Prices

	<u>Cheese Only</u>	
	<u>NY/CA</u>	<u>CHI</u>
Personal	\$7.00	NA
Small	\$9.00	\$10.00
Medium	\$11.00	\$12.50
Large	\$15.00	\$17.00
	Add Toppings	
Personal	\$1.00 ea.	
Small	\$1.00 ea.	
Medium	\$1.50 ea.	
Large	\$2.00 ea.	

FREE PIZZA!

Look for our instore Rewards Kiosk. Check in to earn a free pizza every 10 visits and a free pizza on your birthday! One check-in per household please.

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

Dessert



Hot Fudge Brownie \$5

A decadent chocolate chip brownie served with hot fudge and whipped cream in a warm cast iron skillet (no nuts)

Specialty Pizzas (Available In Any Style)

NY/CA	Personal \$11.00	Small \$13.00	Medium \$17.00	Large \$21.00
Chicago	Personal NA	Small \$14.00	Medium \$18.50	Large \$23.00

Provoloni

Marinara, mozzarella, smoked provolone, pepperoni, onions, and mushrooms

Capone

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

Pollo Bianco

Oven roasted chicken, with fresh garlic, bacon, ripe tomatoes, mozzarella, parmesan, and garlic infused olive oil instead of marinara.

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.

Bruschetta Pizza

Mozzarella, minced garlic, diced tomatoes, parmesan, fresh basil, and a balsamic glaze instead of marinara.

Garden

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

Quattro Carni

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

The Texan

The classic fav since 2004! Pepperoni, Italian Sausage, and Canadian Bacon.

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

Mediterranean Pizza

Garlic infused olive oil, mozzarella, feta, prosciutto ham, capers, kalamata olives, peperoncini peppers, red onions. This one is so special it's \$2 extra!

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!

Trilogy Pizza Beer List

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

Ziegenbock – Texas Amber Beer *Draft*

Bud Light *Draft*

Michelob Ultra

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

Freetail Soul Doubt IPA

Freetail Bat Outta Hells – German Style Lager

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

Shock Top Belgian White

Samuel Adams Lager

Busted Sandal 210 Blonde Ale

Big Bend Hefeweizen

El Hefeweizen

Sierra Nevada Pale Ale

Other Options

Stella Artois Premium Cider

Truly Colima Lime Spiked & Sparkling Water



Happy Hour!

**4PM 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
Guinness Draught Stout



*Try Some
Holiday Cheer!*

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
Josh Cellars Cabernet California	\$24	\$8
Danzante Tuscan Red Tuscany	\$24	\$8
Querceto Tuscan Red Tuscany	\$27	
Altos Del Plata Malbec Mendoza	\$21	
Louis Martini Cabernet Sonoma	\$27	
Jack Cellars The Colonel Paso Robles	\$29	
Locations TX Texas	\$32	
Argiano Non Confunditur Tuscany	\$32	
Farmers of Wine Italy	\$24	

White Wine

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

Sparkling

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

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Specialty Beers \$4
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