

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
Pesto

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.	

New!

Plant Based Pizza!

Our new cauliflower pizza crust is Plant Based, Vegan, Non GMO, Egg Free, and most importantly DELICIOUS! Small Only - \$4 Extra

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

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.

Desserts



Brownie Bottom Cake \$5.99

One layer of brownie, two layers of cake, and all kinds of good!



Trilogy Trifle \$5.99

Brownie bits, chocolate pudding, toffee pieces, whipped topping, and mini chocolate chips.
(dine-in only)



Hot Fudge Brownie \$5.99

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)

Small Up Charge
For Chicago Style
S \$1.00
M \$1.50
L \$2.00

Provoloni (P \$11.50 S \$13.50 M \$18.00 L \$22.00)

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

Capone (P \$11.50 S \$13.50 M \$18.00 L \$22.00)

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

Pollo Bianco (P \$11.50 S \$13.50 M \$18.00 L \$22.00)

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

San Antonio Special (P \$11.50 S \$13.50 M \$18.00 L \$22.00)

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 (P \$11.50 S \$13.50 M \$18.00 L \$22.00)

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

Garden (P \$11.50 S \$13.50 M \$18.00 L \$22.00)

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

Quattro Carni (P \$12.00 S \$14.00 M \$19.00 L \$23.00)

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

Texan (P \$11.50 S \$13.50 M \$18.00 L \$22.00)

A classic fav since 2004! Peperoni, Italian Sausage, and Canadian Bacon.

Farmers Market (P \$12.00 S \$14.00 M \$19.00 L \$23.00)

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

Old World Classic Pepperoni (P \$11.00 S \$13.00 M \$17.00 L \$21.00)

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

Old World Classic Margherita (P \$11.00 S \$13.00 M \$17.00 L \$21.00)

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

Old World Classic White (P \$11.00 S \$13.00 M \$17.00 L \$21.00)

Olive oil, garlic, fresh mozzarella, parmesan and ricotta

Spinach Pie (P \$11.50 S \$13.50 M \$18.00 L \$22.00)

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

Pesto Chicken (P \$11.50 S \$13.50 M \$18.00 L \$22.00)

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

Mediterranean Pizza (P \$13.00 S \$15.00 M \$20.00 L \$24.00)

Garlic infused olive oil, mozzarella, feta, prosciutto ham, capers, kalamata olives, pepperoncini peppers, red onions.

Pizza Buffet!!!!

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

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!

Plant Based Crust!

You will love the flavor, texture, and look of this healthy option. Order any small pizza on this crust for \$4 extra.

Plant Based – Gluten Free – Vegan – Non GMO – Egg Free

New!

Trilogy Pizza Beer List

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

Ziegenbock – Texas Amber Beer *Draft*

Bud Light *Draft*

Michelob Ultra *Draft*

Bud Light bottle

Michelob Ultra bottle



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

Stella Artois – Belgian Pilsner *Draft*

Goose Island IPA

El Hefe Hefeweizen

Shock Top Belgian White

Shiner Bock

Shiner Light Blonde

Peroni Italian Birra

St. Arnolds Fancy Lawnmower – German Style Kolsch

St. Arnolds Art Car IPA

Karbach Hopadillo IPA

Breckenridge Vanilla Porter

Elysian Space Dust IPA

Sierra Nevada Pale Ale

Modello Especial

Modello Negra

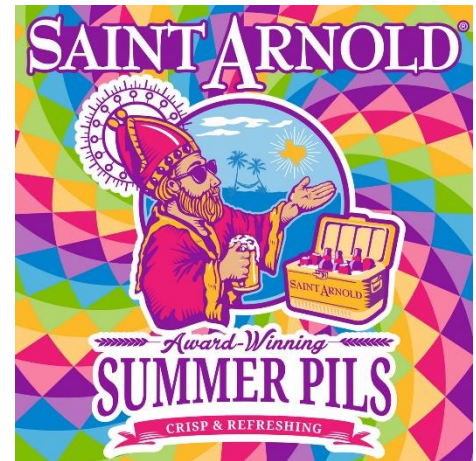
Dos Equis

Corona

Freetail Soul Doubt IPA

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

Freetail San Antonio Pale Ale



Other Options

Stella Artois Premium Cider

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)

Trilogy Pizza Wine List

Red Wine

	Bottle	Glass
House Cabernet California	\$18	\$6
House Merlot California	\$18	\$6
House Pinot Noir California	\$18	\$6
House Sweet Red California	NA	\$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	Glass
House Chardonnay California	\$18	\$6
House Pinot Grigio California	\$18	\$6
House Moscato California	\$18	\$6
House White Zin California	NA	\$6
Josh Cellars Chardonnay California	\$24	\$8
Canyon Road Sauv Blanc California	\$18	
Kunde Sauvignon Blanc Sonoma	\$29	
Beringer White Zinandel California	\$21	
Chateau St. Jean Bijou Rosé California	\$24	
Jack Cellars Chardonnay California	\$24	
Wente Reisling California	\$24	

Sparkling

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



*Trilogy Tip:
Buy The Bottle!
It's Like Getting One
Glass Free!*

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)