

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

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.

Fresh Salads

Spinach Salad \$7.5

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

Salad Italiano \$7.5

Fresh romaine, Italian dressing, pepperoni, Canadian bacon, black olives, pepperoncini peppers, red onions, Roma tomatoes, and fresh mozzarella

Frutta e noci Salad \$7.5

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

House Salad \$6.5

Fresh romaine, 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*

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

Other Sauces

Pesto
Alfredo
Balsamic Glaze

Meats

Italian Sausage
Pepperoni
Canadian Bacon
Ground Beef
Chicken
Meatballs
Bacon
Anchovies

Veggies

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

Prices

Cheese Only

| | <u>NY/CA</u> | <u>CHI</u> |
|-----------------|--------------|------------|
| Personal | \$7.50 | NA |
| Small | \$10.00 | \$11.00 |
| Medium | \$12.50 | \$14.00 |
| Large | \$16.50 | \$18.50 |

Add Toppings

| | |
|-----------------|------------|
| Personal | \$1.25 ea. |
| Small | \$1.25 ea. |
| Medium | \$1.75 ea. |
| Large | \$2.25 ea. |

New!

Gluten Free 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.

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 \$14.00 M \$18.50 L \$23.50)

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

Capone (P \$11.50 S \$14.00 M \$18.50 L \$23.50)

Marinara, mozzarella, Italian sausage, pepperoni, black olives, mushrooms, and red onions

Pollo Bianco (P \$11.50 S \$14.00 M \$18.50 L \$23.50)

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 \$14.00 M \$18.50 L \$23.50)

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 \$14.00 M \$18.50 L \$23.50)

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

Italian Deli Pizza (P \$12.00 S \$14.50 M \$19.00 L \$24.00)

Pepperoni, Canadian bacon, mozzarella, provolone, black olives, pepperoncini peppers, red onions, and Italian dressing instead of marinara.

Garden (P \$11.50 S \$14.00 M \$18.50 L \$23.50)

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

Quattro Carni (P \$12.00 S \$14.50 M \$19.00 L \$24.00)

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

Texan (P \$11.50 S \$14.00 M \$18.50 L \$23.50)

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

Farmers Market (P \$12.00 S \$14.50 M \$19.00 L \$24.00)

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

Old World Classic Pepperoni (P \$11.00 S \$13.50 M \$18.00 L \$23.00)

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

Old World Classic Margherita (P \$11.00 S \$13.50 M \$18.00 L \$23.00)

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

Old World Classic White (P \$11.00 S \$13.50 M \$18.00 L \$23.00)

Olive oil, garlic, fresh mozzarella, parmesan and ricotta

Spinach Pie (P \$11.50 S \$14.00 M \$18.50 L \$23.50)

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

Pesto Chicken (P \$11.50 S \$14.00 M \$18.50 L \$23.50)

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

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!

New!

Gluten Free 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

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*

Spaten Premium Lager

Goose Island IPA

El Hefe Hefeweizen

Shock Top Belgian White

St. Arnolds Fancy Lawnmower – German Style Kolsch

St. Arnolds Art Car IPA

Karbach Hopadillo IPA

Karbach Crawford Bock

Breckenridge Vanilla Porter

Elysian Space Dust IPA

Sierra Nevada Pale Ale

Modello Especial

Modello Negra

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

House Wines

Cabernet – Merlot – Pinot Noir – Sweet Red

Chardonnay – Pinot Grigio – Moscato – White Zinfandel

Glass \$6 Bottle \$18

More Wines By The Glass

| | Bottle | Glass |
|------------------------------------|--------|-------|
| Gabbiano Chianti Italy | \$21 | \$7 |
| 19 Crimes Red Blend Australia | \$24 | \$8 |
| Josh Cellars Cabernet California | \$24 | \$8 |
| Josh Cellars Chardonnay California | \$24 | \$8 |
| LaMarca Prosecco Italy | \$30 | \$9 |

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

Premium Selections By Bottle Only

| | |
|---|------|
| Bogle Cabernet California | \$30 |
| BV Napa Cabernet Napa Valley | \$37 |
| William Hill Merlot Central Coast | \$31 |
| Layer Cake Malbec Mendoza | \$33 |
| Louis Martini Cabernet California | \$33 |
| Jack Cellars Red Blend Paso Robles | \$35 |
| Argiano Super Tuscan Tuscany | \$38 |
| Lyric by Etude Pinot Noir Santa Barbara | \$37 |
| Sonoroso Sweet & Sparkly Red Italy | \$25 |
| Ferrari Carano Fume Blanc Sonoma | \$31 |
| Chateau St. Jean Bijou Rosé California | \$25 |
| Stags' Leap Chardonnay Napa Valley | \$37 |
| Jack Cellars Chardonnay California | \$31 |
| Wente Reisling California | \$25 |
| Canyon Road Sauv Blanc California | \$18 |

Daily Happy Hour

4PM to 6PM and
8PM to Close

House Wine \$15/bottle \$5/glass
Regular Beers \$3 - Craft Beers \$4
Half Priced Appetizers (Dine-In Only)

*We will gladly allow
tastings from any
open bottle*

