

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.

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 with Roma tomatoes, fresh basil, and house made crostini.

Fresh Salads

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*

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

Choose Your Toppings

Cheeses

Fresh Mozzarella
Ricotta
Provolone
Parmesan

Other Sauces

Pesto
Alfredo
Balsamic Glaze

Meats

Italian Sausage
Pepperoni
Canadian Bacon
Ground Beef
Chicken
Meatballs
Bacon
Anchovies

Veggies

Mushrooms
Red Onions
Black Olives
Tomatoes
Spinach
Jalapenos
Pineapple
Bell 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.

Specialty Pizzas (Available In Any Style)

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

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

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

For The Kids \$4.99

Pizza 8"

Cheese or
Pepperoni

Pasta

Plain
Butter
Marinara
Meat Sauce
Alfredo

Trilogy Pizza Wine List

Wines By The Glass

	Bottle	Glass
House Cabernet	\$20	\$6
House Merlot	\$20	\$6
House Pinot Noir	\$20	\$6
House Sweet Red	\$20	\$6
House Chardonnay	\$20	\$6
House Pinot Grigio	\$20	\$6
House White Zinfandel	\$20	\$6
House Moscato	\$20	\$6
19 Crimes Red Blend Australia	\$28	\$7
Freakshow Cabernet Lodi	\$36	\$9
Freakshow Chardonnay Lodi	\$32	\$8
LaMarca Prosecco Italy	\$36	\$9

Premium Selections By Bottle Only

Josh Cellars Cabernet California	\$28
BV Napa Cabernet Napa Valley	\$42
Layer Cake Malbec Mendoza	\$36
Louis Martini Cabernet California	\$36
Argiano Super Tuscan Tuscany	\$42
Lyric by Etude Pinot Noir Santa Barbara	\$38
Sonoroso Sweet & Sparkly Red Italy	\$28
Ferrari Carano Fume Blanc Sonoma	\$31
Chateau St. Jean Bijou Rosé California	\$28
Stags' Leap Chardonnay Napa Valley	\$41
Wente Reisling California	\$28
Canyon Road Sauv Blanc California	\$20

Daily Happy Hour

4PM to 6PM

House Wine \$17/bottle \$5/glass
Regular Beers \$3 - Specialty Beers \$4
Half Priced Appetizers (Dine In)



Trilogy Pizza Beer List

Bud Light \$4

Michelob Ultra \$4

Ziegenbock Amber \$4

Stella Artois – Belgian Pilsner \$5

Goose Island IPA \$5

El Hefe Hefeweizen \$5

Shock Top Belgian White \$5

St. Arnolds Fancy Lawnmower – German Style Kolsch \$5

Karbach Hopadillo IPA \$5

Breckenridge Vanilla Porter \$5

Elysian Space Dust IPA \$5

Sierra Nevada Pale Ale \$5

Modello Especial \$5

Modello Negra \$5

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