

TRILOGY



Your Neighborhood Pizzeria

PIZZA

~EST. 2003~

Appetizers

Fresh Baked Bread \$2.99

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

Garlic Pepperoni Knots \$6.60

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 \$8.99

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

Bruschetta \$8.80

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

Quattro Formaggi Cheese Bread \$8.99

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

Bru-Bread \$9.15

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 \$9.25

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

Burrata \$9.25

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

CapSal Salad \$8.25

A combination of a Caprese and Garden Salad! Fresh romaine, balsamic vinaigrette, sliced tomatoes, fresh mozzarella, Canadian bacon, basil, and a balsamic glaze.

House Salad \$7.50

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

Add Chicken to any salad \$3.99

Caesar Salad \$7.25

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

Caprese Salad \$7.25

Fresh mozzarella, tomatoes, and basil

Pastas

Pasta with Alfredo Sauce \$12.50

Fresh creamy garlic Alfredo sauce topped with parmesan and Italian seasonings. Add chicken \$3.99

Pasta Bolognese \$13.50

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

Pasta Pomodoro \$12.50

Olive oil, tomatoes, garlic, fresh basil, and parmesan cheese. Add chicken \$3.99

Build Your Own Pizza

Step 1: Choose Your Style

New York Traditional or

Chicago Deep Dish

Step 2: Choose Your Size

	New York Style Cheese Only	Chicago Deep Dish Cheese Only
Personal	10"/4 Slices/\$8.25	Not Available
Small	12"/6 Slices/\$11.25	8"/4 Slices/\$12.50
Medium	14"/8 Slices/\$13.25	12"/6 Slices/\$15.00
Large	18"/8 Slices/\$17.25	14"/8 Slices/\$19.75

Step 3: Choose Your Toppings

Personal \$1.25 **Small** \$1.40 **Medium** \$1.95 **Large** \$2.50

Cheeses

Shredded Mozzarella *(included)*
Fresh Mozzarella
Ricotta
Feta
Parmesan
Provolone

Veggies

Mushrooms
Red Onions
Black Olives
Sliced Tomatoes
Spinach
Pineapple
Jalapenos
Minced Garlic
Fresh Basil

Meats

Italian Sausage
Pepperoni
Canadian Bacon
Meatballs
Ground Beef
Chicken
Bacon
Anchovies

Specialty Pizzas

Prices below are for New York Style. Small upcharge for Chicago Style: SM \$1.25 MED \$1.75 LG \$2.50

Provoloni (P \$11.76 S \$15.66 M \$20.25 L \$25.26)

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

Capone (P \$11.76 S \$15.66 M \$20.25 L \$25.26)

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

Quattro Carni (P \$11.76 S \$15.66 M \$20.25 L \$25.26)

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

Texan (P \$11.26 S \$15.11 M \$19.25 L \$24.25)

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

Farmers Market (P \$11.76 S \$15.66 M \$20.25 L \$25.26)

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

Old World Classic Pepperoni (P \$11.26 S \$15.11 M \$19.25 L \$24.25)

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

Old World Classic Margherita (P \$11.26 S \$15.11 M \$19.25 L \$24.25)

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

Old World Classic White (P \$11.26 S \$15.11 M \$19.25 L \$24.25)

Olive oil, garlic, fresh mozzarella, parmesan and ricotta

Spinach Pie (P \$11.76 S \$15.66 M \$20.25 L \$25.26)

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

Pesto Chicken (P \$11.76 S \$15.66 M \$20.25 L \$25.26)

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

Pollo Bianco (P \$11.76 S \$15.66 M \$20.25 L \$25.26)

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

San Antonio Special (P \$11.76 S \$15.66 M \$20.25 L \$25.26)

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 \$11.26 S \$15.11 M \$19.25 L \$24.25)

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

Garden (P \$11.26 S \$15.11 M \$19.25 L \$24.25)

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

Gluten Free!

You will love the flavor, texture, and look of this Cauliflower Crust. Order any small pizza on this crust \$4 extra
12 Inches/6 Slices
Plant Based – Gluten Free
Vegan – Non GMO – Egg Free

For The Kids \$6.29

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!

Lunch Special \$10.99

Small Pizza and Fountain Beverage

Up to 3 Toppings. Dine In or Take Out. Wednesday through Sunday 11:30AM to 3:00PM.

Does Not Include Gluten Free Crust

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

Ruffino Chianti	\$27	\$9
Freakshow Cabernet Lodi	\$36	\$9
Butter Chardonnay	\$27	\$9
LaMarca Prosecco Italy	\$36	\$9

Premium Selections By Bottle Only

Josh Cellars Cabernet California	\$15 <i>(two glass bottle)</i>
J. LOHR Cab Paso Robles	\$15 <i>(two glass bottle)</i>
Modus Toscana Red Blend Italy	\$18 <i>(two glass bottle)</i>
Mondavi Private Select Cab California	\$15 <i>(two glass bottle)</i>
J Pinot Noir California	\$18 <i>(two glass bottle)</i>
Meiomi Pinot Noir California	\$15 <i>(two glass bottle)</i>
Layer Cake Malbec Mendoza	\$36
Layer Cake Primitivo Italian Zinfandel	\$36
Louis Martini Cabernet California	\$36
Ferrari Carano Fume Blanc Sonoma	\$30
Freakshow Chardonnay Lodi	\$36
Meiomi Rosé California	\$27
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)



Beer List

Bud Light \$4	Yuengling Lager \$4
Miller Lite \$4	Peroni \$5
Michelob Ultra \$4	Birra Moretti \$5
Shiner Bock \$4	Elysian Space Dust IPA \$6
Ziegenbock Amber \$4	Elysian Contact Haze IPA \$6
Alamo Fandango \$5	St. Arnolds Fancy Lawnmower \$5
Franziskaner Hefeweizen \$5	Modello Especial \$5
Breckenridge Vanilla Porter \$5	Modello Negra \$5
Stella Artois – Belgian Pilsner \$5	Dos Equis \$5
Goose Island IPA \$5	Karbach Hopadillo IPA \$5
Shock Top Belgian White \$5	Karbach Love Street \$5
Sierra Nevada Pale Ale \$5	Heineken 0.0 <i>(non-alcoholic)</i> \$5



Missouri- American Amber/Red Lager-
 4.0% ABV. Michelob ULTRA Amber Max
 is a rich tasting lager. Crafted To
 Remove Gluten with a lightness that
 you would expect from an ULTRA
 Brand.. \$3