

Big news!

After 40 years in the restaurant business, and 20 years operating Trilogy Pizza, I have decided to announce that I am beginning semi-retirement.

What does this mean for Trilogy Pizza?

I will continue to own and operate Trilogy Pizza. I will be in the restaurant every day with our new limited hours. These are the hours I will be available to make pizzas for you.

Thursday	3PM to 9PM
Friday	3PM to 9PM
Saturday	12PM to 9PM
Sunday	12PM to 9PM

Why am I doing this?

Because it is time. Time to slow down. Time to allow for other possibilities. I am very thankful for the members of the Stone Oak community who have supported my family for all these years. It is a pleasure to work and live in this neighborhood. I raised two sons and watched them go through Las Lomas, Bush, and Reagan. And now, they will both be attending college out of state in the fall.

Time to give back!

Our mission has always been to provide great food for our patrons. Going forward, I will be expanding this mission by donating a portion of our monthly sales to the San Antonio Food Bank. Our partnership with the Food Bank will allow us to give back a portion of what has been given to us. This donation will be funded in part by minimizing discounts and third-party fees. This means we will be leaving the Door Dash and Uber Eats platforms. If you want to order online for pick-up or delivery, please start by going to **TrilogyPizza.com**. It is interesting to note that your order will still be delivered by a DD or UE driver, but by using our platform, they will only receive the delivery fee, not 30% of the ticket. I would encourage you to do this for all the restaurants you love and wish to support.

As I approach my 60th year, I am looking forward to making more great pizzas, and spending more time pursuing my personal interests and goals.

Thank you for your continued support!

John Gladders

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

Meats

Italian Sausage
Pepperoni
Canadian Bacon
Meatballs
Ground Beef
Chicken
Bacon
Anchovies

Veggies

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

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.

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

Garlic infused olive oil, mozzarella, feta, chicken, spinach, tomatoes, mushrooms, red onions, balsamic glaze

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, shredded 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

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

Marinara, mozzarella, spinach, red onions, mushrooms, and sliced Roma tomatoes

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!

Wine List

Wines By The Glass

	Bottle	Glass
House Cabernet	\$20	\$6
House Merlot	\$20	\$6
House Pinot Noir	\$20	\$6
House Sweet Red	NA	\$6
House Chardonnay	\$20	\$6
House Pinot Grigio	\$20	\$6
House White Zinfandel	NA	\$6
House Moscato	\$20	\$6
LaMarca Prosecco Italy	\$36	\$9

Daily Happy Hour

4PM to 6PM
 House Wine \$17/bottle \$5/glass
 Regular Beers \$3 - Specialty Beers \$4
 Half Priced Appetizers (Dine In)

Premium Selections By Bottle Only

Josh Cellars Cabernet California	\$15 <i>(two glass bottle)</i>
Josh Cellars Pinot Noir California	\$15 <i>(two glass bottle)</i>
Ruffino Chianti Classico Riserva Ducale	\$20 <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>
Villa Pozzi Sicilian Red	\$29
Layer Cake Malbec Mendoza	\$36
Layer Cake Primitivo Italian Zinfandel	\$36
Louis Martini Cabernet California	\$36
Josh Cellars Chardonnay California	\$15 <i>(two glass bottle)</i>
Ferrari Carano Chardonnay Sonoma	\$17 <i>(two glass bottle)</i>
Ferrari Carano Fume Blanc Sonoma	\$15 <i>(two glass bottle)</i>
Meiomi Rosé California	\$27
Wente Reisling California	\$28
Canyon Road Sauv Blanc California	\$20



Beer List

Bud Light \$4	Yuengling Lager \$4
Miller Lite \$4	Yuengling Flight \$4
Shiner Bock \$4	Peroni \$5
Ziegenbock Amber \$4	Sierra Nevada Pale Ale \$5
St. Arnolds Fancy Lawnmower \$5	Shock Top Belgian White \$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
Karbach Love Street \$5	Elysian Space Dust IPA \$6

