

## Appetizers

### **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.

### **Baked Mozzarella Sticks \$8**

A tradition that everybody loves. Crispy on the outside and gooey hot on the inside. Served with the best marinara in San Antonio!

### **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.

### **Spicy Olive Dip \$5**

A spicy mix of green, black, and kalamata olives with artichokes and sun dried tomatoes. 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

### **Meatballs with Alfredo Sauce \$8**

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

**All Appetizers Half Off During  
Happy Hour and Late Happy Hour!**

**Open to 6PM and 8PM to Close  
Every Day! Dine In Only.**

### **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.*

## Salads

### **Spinach Salad** \$7.5

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

### **Frutta e noci** \$7.5

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

### **Mediterranean Salad** \$7.5

Fresh greens, kalamata olives, pepperoncinis, red onions, capers, prosciutto, and feta cheese

### **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 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

### **Pasta Primavera** \$13

Fresh flavors of zucchini, artichokes, spinach, sundried tomatoes, and capers. Cooked in a white wine, garlic, and butter sauce. Topped with ricotta and parmesan cheese.

Add chicken \$3.5

# Build Your Own Authentic Brick Oven Pizza

## New York Traditional (Personal 10"/Small 12"/Medium 14"/Large 18")

Originally introduced to New York from Naples, Italy in the early 1900's, the New York style pizza has become distinctively American. The hand tossed crust is very thin, slightly crispy on the outside, and chewy on the inside. The sauce is a simple marinara and the cheese is 100% whole milk mozzarella.

## Chicago Deep Dish (Personal NA /Small 8"/Medium 12"/Large 14") [25 Minute Cook Time]

Since the 1940's the identifying feature of Chicago style pizza is the deep dish with massive amounts of ingredients. Olive oil is used in the pans to add a slight, fried crispness to the crust. Mozzarella cheese is placed directly on top of the dough. The toppings are placed on the cheese and then a flavorful marinara sauce is poured on top to create a two-inch deep "pie"! Our own signature blend of spice and cheese is added as the final touch.

## California Wheat (Personal 10"/Small 12"/Medium 14"/Large 18")

In the 1970's, creative culinary experts in California started experimenting with different, non-traditional toppings and sauces. The Trilogy California Style Pizza is based on a thin wheat crust made from scratch with organic agave nectar and basil for an outstanding flavor and texture. Let your imagination take it from there!

## Toppings

### Gourmet Cheeses

Fresh Mozzarella, Ricotta, Romano, Parmesan, Feta

### Meats

Anchovies, Canadian Bacon, Beef, Italian Sausage, Meatballs, Salami, Pepperoni, Bacon, Chicken, Prosciutto\*

### Veggies

Artichoke Hearts, Fresh Basil, Capers, Mushrooms, Minced Garlic, Green Olives, Black Olives, Kalamata Olives, Red Onions, Bell Peppers, Pepperoncini Peppers, Jalapenos, Pineapple, Spinach, Tomatoes, Sun-dried Tomatoes, Zucchini

	Cheese Only:	Extra Toppings:
Personal	\$7.00	\$1.00
Small	\$9.00	\$1.00
Medium	\$11.00	\$1.50
Large	\$15.00	\$1.50

\* Twice the price because it's twice as nice!

*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!



# Specialty Pizzas

Personal \$11   Small \$13   Medium \$17   Large \$21

## Capone

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

## Texan

Marinara, Pepperoni, Italian sausage, Canadian bacon

## Red Hot Chick

Franks Red Hot Sauce, mozzarella, oven roasted chicken, jalapenos and pepperoncini peppers

## San Antonio Special

A blend of Mexican spices give this pizza the bold flavors of San Antonio. Topped with marinara, mozzarella, beef, onion, tomatoes, and jalapenos.

## Veggie Pie

Marinara, mozzarella, black olives, green olives, red onions, mushrooms, zucchini, sun-dried tomatoes, and artichoke hearts

## Quattro Carni

For the meat lover! Pepperoni, beef, bacon, and meatballs.

## Farmers Market

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

## Italian Deli

Zesty Italian dressing with mozzarella, salami, ham, pepperoni, black olives, pepperoncini peppers, bell peppers, and onions. It's like a great sandwich on a pizza crust!

## Mediterranean

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

## Spinach Pie

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

## Pesto Chicken

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

## Brooklyn

Marinara, mozzarella, Italian sausage, onions, green bell peppers

## BBQ Chicken

BBQ sauce, mozzarella, oven roasted chicken, red onions

## Great Balls Of Fire

Marinara, mozzarella, meatballs, jalapenos

## The Vegan (NO CHEESE)

Served in our Chicago Deep Dish Style. Fresh minced garlic, spinach, zucchini, artichokes, green bell peppers, sliced white mushrooms, and covered in our healthy and hearty house made marinara.

## Old World Classics

Made in the tradition of the Italian peasants who invented pizza. The result is a simple, fire charred, thin and crispy pizza.

### Old World Classic Pepperoni

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

### Old World Classic Margherita

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

### Old World Classic White

Olive oil, garlic, fresh mozzarella, parmesan and ricotta

Always made with our New York Style dough.  
Comes in any size for the same price as our specialty pizzas.

# Wine List

## Red Wine

	<b>Bottle</b>	<b>8oz. Glass</b>	
House Cabernet	\$15	\$5	
House Merlot	\$15	\$5	
House Pinot Noir	\$15	\$5	
<b>John's Pick Cabernet!</b>	<b>\$21</b>	<b>\$7</b>	<b>Best Value In The House</b>
Louis Martini Cabernet Sonoma	\$36	\$12	
Yellowtail Shiraz Australia	\$19	\$6.5	
Gabbiano Chianti Italy	\$19	\$6.5	
Hob Nob Pinot Noir France	\$24	\$8	
Farmers of Wine Italy	\$24	\$8	
Altos Del Plata Malbec Mendoza	\$27	\$9	

## White Wine

	<b>Bottle</b>	<b>8oz. Glass</b>	
House Chardonnay California	\$15	\$5	
House Pinot Grigio California	\$15	\$5	
House Sauvignon Blanc California	\$15	\$5	
<b>John's Pick Chardonnay!</b>	<b>\$21</b>	<b>\$7</b>	<b>Best Value In The House</b>
Mondavi White Zinandel California	\$18	\$6	
Mondavi Moscato California	\$18	\$6	
Chateau St. Jean Bijou Rosé California	\$21	\$7	
Wente Reisling California	\$24	\$8	

## Sparkling

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

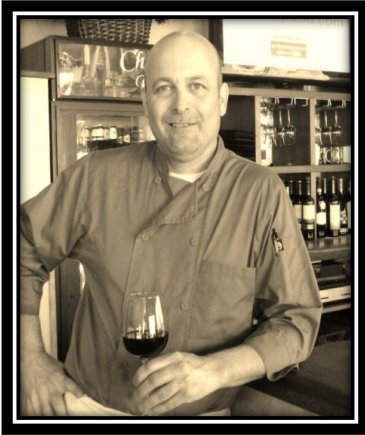
## Happy Hour!

Open to 6PM and  
8PM to Close

House Wine \$12 Bottle \$4 Glass  
Regular Beers \$3  
Specialty Beers \$4  
Half Price Appetizers! (Dine In Only)

**Thank You** for choosing my restaurant today. We have enjoyed serving the Stone Oak neighborhood since 2004. As the owner of Trilogy Pizza I always want to know how we are doing. If you have feedback or suggestions for improvement, you can get those comments directly to me by going to...

[www.TrilogyPizza.com](http://www.TrilogyPizza.com)



*While there, you can check out our full menu, wine list, and specials. Thanks again for letting us serve you. I hope you enjoy every visit!*

*John Gladders*



*If you love what we do, tell the world on Yelp and Google. It really helps new customers find us, and we really appreciate the support!*

