

SOUPS

8oz \$3 16oz \$6

32oz \$12

- Zuppo Toscano
- Soup of the day

SALADS

8oz **\$**3

16oz \$6

32oz \$12

- Pasta
 Macaroni
- Potato
 Broccoli
- Caesar \$4
 Romaine, Pecorino, Croutons
- Green Salad \$4
 Cherry tomatoes, cucumber, onions, croutons, your choice of dressing
- Chopped Salad \$5
 Cherry tomatoes, Soppressata,
 Provolone, Onion,
 Pepperoncini
- Dressings
 Ranch Blue Cheese
 Vinaigrette- Italian

TAKE HOME

Stuffed Shells \$12

Spaghetti with \$12
 Meat Sauce

• Lasagna \$12

Meatballs (3)\$6

Sausage (lb.)

CATERING

CALL US FOR ANY EVENT!

Contact Chris Green 559-349-5139 ChrisFamousRays@gmail.com

559-412-8109
1764 E. Barstow Ave. Fresno,
California 93710
www.FamousRaysFresno.com



SANDWICHES

SM \$6.99 and LG \$12.99

All cold sandwiches served with shredded iceberg lettuce, tomato, red onion, pepperoncini, provolone, and Italian vinaigrette or get it "Italian style" (with fresh mozzarella and sweet peppers).

- Turkey
- Mortadella
 Prosciutto

- Ham
- Salami
- Pastrami

- Roast Beef
- Soppressata Capicola
- Ray's Combo- Any 3 Meats

SPECIALTY COLD SANDWICHES

SM \$8.99 and LG \$13.99

- Muffuletta- Roast beef, Turkey, Mortadella with Provolone and a Tapenade Spread
- The Great Hambino- Ham, Salami, Pepperoni, served with Classic Sandwich setup
- The Heater- Spicy Salami, Red Pepper Capicola, Hot Soppressata, Sweet Peppers, Calabrian Chilies, and Pepper Jack

HOT SANDWICHES

SM \$8.99 and LG \$13.99

- Ray's Sausage with Peppers and Onion
- · Chicago Beef- House Giardiniera, **Sweet Peppers**
- Debbie's Meatballs and Provolone
- Roast Piggy and Broccolini with Provolone
- NY Pastrami- a generous portion of House-made Pastrami served on Marble Rye with Caramelized **Onion and Spicy Brown Mustard**

SM \$12.99 & LG \$18.99



CATERING MENU

½ Platters 8-10 people Full Platters 16-20 people

Sandwich Trays- Ham, Turkey, Roast beef, Pastrami \$45-\$90

Coldcut Tray -Ham, Turkey, Roast beef, Pastrami \$30-\$60

Italian Platter- Salami, Capicola, Soppressata,
Prosciutto, Mortadella
\$40-80

Cheese Tray- Cheddar, Swiss, Provolone,
Gouda, Pepper Jack
\$35-\$70

Antipasto- Mozzarella, Sharp Provolone, Pepperoncini, Marinated olives, Salami, Artichokes, Sweet peppers \$45-\$90

Custom Platter- Up to Five meats, Three cheeses \$50-\$100



½ Platters 8-10 people Full Platters 16-20 people

HOT DISHES

Spaghetti w/ Marinara \$40-\$80

Meatballs or Sausage \$40-\$80

Tagliolini w/ Meat Sauce \$45-\$90

Gnocchi- Meat Sauce or Pesto \$45-\$90

Penne w/ Sausage & Mushrooms \$45-\$90

Stuffed Shells- Meat Sauce or Marinara \$45-\$90

Ravioli Cheese- Pesto or Meat Sauce \$50-\$100

Fettuccine Alfredo-\$50-100 add chicken \$15-\$30

Lasagna \$55-\$110

SIDES

Chopped salad- Iceberg,
Arugula, Grape tomatoes,
Onion, Soppressata,
Pepperoncini, Gorgonzola
\$30-\$60

Caesar salad- romaine, kale, almonds, pecorino \$20-\$40

Green salad -iceberg, Romaine, Tomatoes, Cucumber, Hard cooked egg, Croutons \$20-\$40

Pasta salad- Farfalle, Monterey Jack, Tomatoes, Onion ,Zucchini, Pesto \$30-\$60

Garlic Bread \$15-\$30