APPETIZERS

MAIN COURSE

Lake fish patè (dairy products - isinglass - fish - sulphites)	Euro 7,00	Trout and Orange Cannelloní fish gluten eggs lactose	Euro 14,00
Slice of lake fish* in carpione Traditional dish: fried, salted and marinated in Vinegar with vegetables, onion and laurel very tasty (-fish sulphites - gluten - shellfish)	Euro 8,00	Squid Ink Tagliolini with Mixed Seafood Gluten, fish, lactose, mollusks, crustaceans, egg sulfites SECOND COURSE	Euro 15,00
Slice of lake fish* in green souce Traditional dish: fried, salted and marinated in a thick sauce of parsley, vinegar, oil, garlic (-fish sulphites-gluten-shellfish)	Euro 8,00	Pike-perch with Walnuts and Sautéed Spinach fish milk gluten Sea Bass Fillet with Lemon and Baked Potatoes	Euro 17,00 Euro 16,00
Míssoltíno Salad Pumpkín and Raísín Salad fish sulphites	Euro 8,00	fish lactose	
Octopus, caulíflower, buffalo mozzarella, sun- dríed tomatoes molluscs gluten dairy traces of crustaceans	Euro 17,00	Míssoltíno (Salted dríed lake físh) with polenta fish	Euro 12,00
Tartare of the Day with Olive Oil and Salt fish	Euro 14,00	Lake paranza ** FILLETS OF LAKE FISH CAUGHT LOCALLY gluten - crustaceans-fish	Euro 11,00
Salmon Marínated in Beetroot::** (fish)	Euro 10,00	Seafood* fry gluten – crustaceans -shellfish-fish	Euro 11,00
Peppered Mussels (shellfish)	Euro 9,00	Fried seafood* without prawns gluten-crustaceans-shellfishfish	Euro 12,00
Sea Salad* crustaceans-fish-molluscs	Euro 9,00	Baked plaice** fillet with a side of french fries fish, eggs, gluten - crustaceans	Euro 11,00
Savory Píl milk, egg, gluten	Euro 6,00	[iisii, eggs, giuteii - ciustacearis	
Stewed baby octopus* with peas molluscs	Euro 9,00	EVERY FRIDAY YOU CAN CHOOSE AN ADDIZIONAL DISH OF SEA Deep-fried battered code with frenchfries* gluten-crustaceans-fish	Euro 14,00

Special sandwich

Sandwich with octopus, ketchup, smoked provola cheese, and lettuce.

With Frenchfries

fish - gluten, eggs, milk, sulphites- sesame

THE SOUP

Fish Soup with Homemade Bread Crouton

(fish | sulphites | crustaceans | gluten)

Lavarello and Olive Pepper Cream (fish

SIDES

Frenchfries**(gluten-crustaceans-fish)

Baked Potatoes

Sautéed Spinach

Fried stick** polenta and rosemary
(gluten-crustaceans-fish)

Grilled polenta

HOMEMADE DESSERT

DESSERT OF THE DAY (milk, eggs)

Vegetable pie (milk-gluten-eggs)

CAKE OF THE DAY (eggs milk gluten nuts)

COVERED EURO 2.00

WE INVITE YOU TO REPORT ANY ALLERGIES OR INTOLLERANCES IN ORDER TO BE ABLE TO INFORM THE KITCHEN IN GOOD TIME AND GIVE YOU AN ALTERNATIVE THAT MEETS YOUR EVERY NEED

*IN THE ABSENCE OF A FRESH

PRODUCT WE RESERVE THE RIGHT TO USE FROZEN PRODUCTS

**PRODUCT DEFROST

Euro 18,00

Euro 19,00

Euro 16,00

Euro 4.00

Euro 4.00

Euro 4.00

Euro 4.00

Euro 4.00

Euro 6,00

Euro 6.00

Euro 5.00





Antichi sapori del Lario - Pescherio

DA CEKO

I pesca Tore

Poc. Pescarenico - LC - Tel. 0341,984,101

www.cekoilpescatore.it