

Welcome to Ceko's home.

Da Ceko Il Pescatore is a small establishment run by the Ghislanzoni family, a historic family of fishermen from Pescarenico, among the founding families of the village.

Francesco Ghislanzoni, also known as IL CEKO (born in 1949), has been a fisherman in the waters of Lake Como since he was a boy. In 2000, he decided, together with his wife Luciana, his son Massimiliano, and his daughter-in-law Chiara, to open a small shop selling fresh lake and sea fish. This venture complemented their ongoing activity, as suppliers for many restaurants in the Lecco area and beyond.

Year after year, the shop grew, and the family developed a desire to connect even more deeply with their loyal customers. This led to collaborations with other small local businesses: a pasta maker to craft ravioli filled with fresh catch, and a delicatessen to produce marinated fish, green sauce, and packaged pâtés.

Over time, the Ghislanzoni family couldn't resist the urge to evolve. They decided to bring to life a project that had been quietly taking shape for years: relocating the shop to the space previously used as the filleting workshop, moving the cold storage, and creating a small area designed specifically for their customers.

Here, guests could finally sit down and enjoy the freshest catch of the night, prepared with care and passion in a small but exceptional kitchen.

The menu would honor the traditional recipes of Ceko's grandparents and great-grandparents, while introducing innovative and creative dishes that shine a spotlight on the bounty of our lake's waters.

In 2016, the transformation took place:

the dining room with tables finally came to life, along with the kitchen and family recipes, lovingly recreated in increasingly refined dishes.

Here came the lake fish pâté (just as Ceko's wife used to make it), the green sauce, Nonna Teresina's marinated fish, and the classic recipes from the kitchens of fishermen's wives, adapted to take advantage of the many benefits modern culinary technology has to offer.

In addition, the family's extensive experience in the fishing industry is put to good use in the careful selection of sea fish featured on the menu. This ensures a well-rounded offering that satisfies the diverse tastes of loyal customers who take a seat at our tables.

Complementing this is a modest yet carefully curated wine list, designed to highlight small wineries—both local and distant—that reflect a love and dedication to their land.

This mirrors the same passion for our territory that defines our family and serves as a cornerstone of what we offer.

In short: welcome to Ceko's home.

APPETIZERS

Seafood salad
served with cuttlefish ink mayonnaise
and raspberry vinaigrette
shellfish* crustaceans* eggs
Euro 13,00

Lukewarm peppered mussels
Molluscs
Euro 12,00

Stewed octopus with peas
Molluscs**
Euro 10,00

Herb marinated sea fish
fish | sulphites
Euro 10,00

Lake fish patè
with croutons of bread from
Altamura
dairy products - gluten
- fish - sulphites
Euro 9,00

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 10,00

Slice of lake fish* in green sauce
Traditional dish : fried salted and
marinated in a thick sauce of parsley,
vinegar, oil, garlic
fish sulphites - gluten - shellfish
Euro 10,00

THE RAW **

Mazara red prawn tartare
With soy and honey reduction
| crustaceans | soya |

Euro 21,00

Red prawn from Mazara
Mazara purple prawn
| crustaceans |

Euro 15,00 / 3 pieces

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Tartare of the day,
Mediterranean fish
served with orange and lemon
fish

Euro 21,00

Arctic char tartare soy and honey
fish - soy

Euro 18,00

As per regulations, raw and marinated fish undergoes
regular slaughtering procedure



MAIN COURSE

Bronze-drawn spaghetti alla chitarra
with butter with agone from our lake
and fennel

gluten | fish | milk

may contain traces of egg - shellfish -

Euro 18,00

Gnocchi with white sauce
of Mediterranean bluefin tuna

fish | gluten | eggs | sulphites

Euro 19,00

Pasta in white sauce or with tomato sauce

gluten

Euro 9,00

SECOND COURSE

Fillet of pikeperch caught by the Czech
with cream of peas and liquorice

fish | milk | soy

Euro 20,00

Sardinian sea bass fillet

with white wine sauce

and spinach au gratin

fish | gluten | sulphites

Euro 22,00

Missoltino (typical Lario processing: dried agoni)
caught and produced by Ceko


with grilled rustic polenta

Euro 16,00

fish | sulphites

Baked golden plaice with a side of chips Euro 15,00

fish | shellfish | gluten | crustaceans



THE FRIES

Lake paranza **

fillets of lake fish caught locally

fish | shellfish | gluten | crustaceans

Euro 16,00

Fried bleaks**

fish | shellfish | gluten | crustacean traces

Euro 11,00

Fried seafood**

Squid rings and shrimp tails

fish | shellfish | gluten | crustaceans

Euro 16,00

CEKO'S SALAD

Greek salad

with Cantabrian anchovy in oil, feta,

coppery tomato, red tropea onion, cucumber,

green peppers, oregano

fish | milk |

Euro 16,00

SIDES

French fries**

Euro 4,00

gluten traces shellfish traces fish

Fresh spinach salad

Euro 5.00

Friggitelli

Euro 7,00

gluten | shellfish traces

Seasonal mixed salad

Euro 5.00

Stick** polenta and rosemary

Euro 5,00

gluten traces shellfish traces fish traces



FRIDAYS ONLY !!

BATTERED CODFISH
SERVED WITH A SIDE OF FRIES
fish| gluten (traces of shellfish - molluscs)

Euro 16.00

