

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 yoghurt and lemon sauce,
served with orange oil
shellfish | crustaceans | milk
Euro 14.00

Warm peppered mussels
with parsley, oil
Molluscs
Euro 12.00

Scallops au gratin
Molluscs - gluten
Euro 10.00

Lake fish patè
with croutons of bread from
Altamura
dairy products - gluten
- fish - sulphites
Euro 11.00

Slice of lake fish* in carpione
Traditional dish : fried salted and
marinated in vinegar with vegetables,
onion and laurel very tasty,
fish sulfites - gluten - shellfish
Euro 13.00

Slice of lake fish* in green sauce
Traditional dish : fried salted and
marinated in a thick sauce of parsley,
vinegar, oil, garlic
fish sulfites - gluten - shellfish
Euro 13.00

Missoltino salad
with artichokes and walnut crumble
fish | gluten | milk | nuts
€11.00

THE RAW

Lake tartare: Euro 19.00
depending on availability, freshwater tartare
served with soy and honey,
fish | soy

Tartare of the day, Euro 21.00
Mediterranean catch
served with orange and lemon
fish
As per regulations, raw and marinated fish
undergoes regular slaughtering procedure

THE RAW **

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

Euro 21.00

Red prawn from Mazara
served with orange sauce
shellfish - fish - crustaceans

Euro 15.00 / 3 pieces

Irish Labadie langoustine caught in the Celtic Sea
crustaceans

Euro 16.00 / 4 pieces

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

Euro 21.00

Lake tartare:
subject to availability, freshwater tartare
served with soy and honey.
fish | soy

Euro 19.00

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

MAIN COURSE

Tonnarello pasta
in a cream sauce with agoni fish and orange
with a mixture of smoked lake fish

Dairy products | fish | gluten

Euro 19.00

Bronze-cut giglio pasta
with tomato confit and tub gurnard

fish | gluten

Euro 18.00

Risotto with artichoke cream

Dairy products |

Euro 16.00



SECOND COURSE

Salmon with beurre blanc sauce, whipped potatoes with oil
and seasonal vegetables

fish | milk | sulphites

Euro 22.00

Char with curry sauce, pickled onions and parsley, potatoes

milk | fish | sulphites

Euro 20.00

Bouillabaisse with catch of the day

sulphites | milk | fish | shellfish

Euro 25.00

Missoltino

fished and produced artisanally,
by Ceko with grilled rustic polenta

fish | sulphites

Euro 16.00





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

SIDES

Mixed salad Euro 5.00
(mixed salad with cherry tomatoes, carrots and sweetcorn)

Broccoli with garlic and oil Euro 5.00

French fries** Euro 4.00
gluten | traces of shellfish, | fish, | molluscs





FRIDAYS ONLY !!

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

Euro 18.00