

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 CÈKO (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 a yoghurt and lemon
dressing
and orange-infused oil
molluscs | crustaceans | milk
Euro 15.00

Warm peppered mussels
with parsley-infused oil
Molluscs
Euro 13.00

Scallops au gratin
Molluscs - gluten
€ Euro 10.00

Stuffed courgette rolls
with aromatic herbs
milk | gluten
Euro 15.00

Fjord salmon marinated in salt,
sugar and rum
with guacamole sauce
fish | sulphites |
Euro 16.00

Lake fish patè
with croutons of bread from
Altamura
dairy products - gluten
- fish - sulphites
Euro 12.00

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 14.00

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 14.00

Swiss chard and raisin salad
and missoltino
fish | sulphites | gluten
Euro 15.00

THE RAW

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

Euro 19.00

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

Euro 21.00

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

MAIN COURSE

Pasta with white butter sauce
and our own Lake Bottarga

gluten | fish | eggs | milk | sulphites

€19.00

Grouper ravioli
with stracciatella of burrata
and a sauce of yellow cherry tomatoes
chopped Sicilian pistachios

gluten | fish | eggs | milk | nuts

€21.00

Gnocchi with pea purée,
Parmesan fondue, and walnuts

Gluten | Dairy | eggs | nuts

Euro 16.00

Risotto with fillets of perch caught by us
subject to availability
booking recommended

Gluten | Dairy | Eggs |

€23.00



SECOND COURSE

Rolled fish from our lake catch
with fine herbs
and sage sauce

fish | milk | gluten | celery | soya | sulphites

€21.00

Adriatic grey mullet
with saffron sauce,
mussels and ratatouille

fish | molluscs | crustaceans | celery | soya

€18.00

Missoltino
caught and prepared by hand
by Ceko with grilled rustic polenta

fish | sulphites

€16.00





THE FRIES

Lake paranza **
fillets of lake fish caught locally
fish | shellfish | gluten | crustaceans
Euro 17,00

Fried bleaks**
fish | shellfish | gluten | crustacean traces
Euro 13,00

Fried seafood**
Squid rings and shrimp tails
fish | shellfish | gluten | crustaceans
Euro 17,00

SIDE DISHES

Mixed salad €5.00

Friggitelli peppers with Maldon salt €8.00
gluten | traces of shellfish, fish, molluscs

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

