

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 squid ink
mayonnaise
and raspberry vinaigrette
shellfish* crustaceans* eggs
Euro 13,00

Scallop au gratin
Molluscs gluten
Euro 5,00
Warm peppered mussels
Molluscs
Euro 10,00

Lake fish patè
with croutons of bread from
altamura
dairy products - isinglass - fish - sulphites
Euro 8,00

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 9,00

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 10,00

THE RAW **

Mazara red prawn tartare
With soy and honey reduction
1 crustaceans 1 soy

Euro 21,00

Mazara red prawn
1 crustaceans 1

Euro 4,00 / piece

Mediterranean swordfish tartare

Euro 21,00

Mediterranean bluefin tuna tartare

Euro 23,00

Mediterranean amberjack tartare

Euro 20,00

fish

served with orange and lemon

Arctic char tartare pineapple and honey

Euro 18,00

fish

whitefish** marinated in lemon

Euro 12,00

solfit 1 fish



MAIN COURSE

Risotto with golden perch
caught from Lake Como
fish | gluten | eggs | milk
Euro 22,00

Fresh potato gnocchi with seafood ragout
redfish, cod squid cuttlefish
prawns, crayfish, mussels and lupins
gluten | eggs | fish | shellfish | sulphites
Euro 17,00


Pasta in white (oil or butter and parmesan cheese)
or tomato sauce
gluten
Euro 8,00

SECOND COURSE

Fillet of white fish** caught in Lake Como
in sweet and sour sauce with sautéed polenta
fish | milk | gluten | sulphites
Euro 17,00

Octopus cooked at low temperature
grilled with warm gazpacho
molluscs
Euro 22,00

Missoltino (typical Lario processing: dried agoni)
caught and produced by Ceko
with grilled rustic polenta
fish | sulphites
Euro 14,00



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 10,00

Fried seafood**

Squid rings and shrimp tails
fish | shellfish | gluten | crustaceans

Euro 16,00

Baked golden plaice with a side of chips

fish | shellfish | gluten | crustaceans

Euro 15,00

CEKO'S SALAD

Raw spinach salad with Cantabrian anchovy, in oil, crispy bread
croutons, yoghurt dressing and cucumber

fish | milk

Euro 16,00

SIDES

French fries** Euro 4,00

gluten traces shellfish traces fish

Stick** polenta and rosemary Euro 4,00

gluten traces shellfish traces fish traces

Grilled polenta Euro 4,00

Fresh spinach salad Euro 5,00



FRIDAYS ONLY !!

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

Euro 16.00

Cover euro 2,50

PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES
SO THAT WE CAN INFORM THE KITCHEN IN GOOD TIME,
SO THAT WE CAN GIVE YOU AN
ALTERNATIVE THAT MEETS YOUR EVERY NEED.

*IN THE ABSENCE OF FRESH PRODUCT WE RESERVE THE
USE OF FROZEN PRODUCTS

**FROZEN PRODUCT



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www.cekoilpescatore.it