Welcome to Ceko's home.

Da Ceko II 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 12 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.

- The start

APPETIZERS

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

Warm peppered mussels

Scallop au gratin

<u>Molluscs gluten</u>

Euro 5,00

Molluscs

Euro 10,00

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

Slice of lake fish* in carpione Traditional dish : fried, salted and marinated in vinegar with vegetables, onion and laurel very tasty <u>fish sulfites – gluten – shellfish</u> Euro 9.00

> Slice of lake fish* in green souce Traditional dish : fried salted and marinated in a thick sauce of parsley, vinegar, oil, garlic fish sulfites - gluten - shellfish Euro 10.00

Mazara red prawn tartare with soy and honey reduction I crustaceans I soy

THE RAW **

Mazara red prawn I crustaceans I

Mediterranean swordfish tartare Mediterranean bluefin tuna tartare Mediterranean amberjack tartare

Euro 21,00 Euro 23.00 Euro 20,00

served with orange and lemon

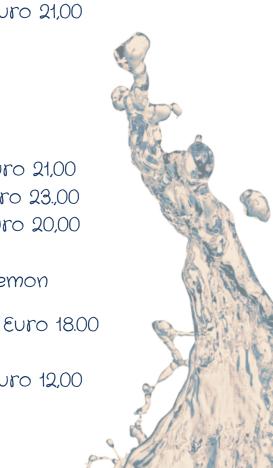
fish

Euro 4,00 / piece

Arctic char tartare pineapple and honey fish

whitefish** marinated in lemon solfit I fish

Euro 12,00



Euro 21.00

MAIN COURSE

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

Fresh potato gnocchi with seafood ragout redfish, cod. squid. cuttlefish prawns, crayfish, mussels and lupins <u>gluten | eggs | fish | shellfish | sulphites</u> Euro 17.00

Pasta in white (oil or butter and parmesan cheese) or tomato sauce g<u>luten</u> Euro 8,00

SECOND COURSE

Fillet of white fish** caught in Lake Como in sweet and sour sauce with sautéed polenta <u>fish | milk | gluten | sulphites</u> Euro 17.00

Octopus cooked at low temperature grilled with warm gazpacho <u>molluscs</u> Euro 22,00

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

THE FRIES

Lake paranza ** fillets of lake fish caught locally. <u>fish | shellfish | gluten | crustaceans</u> Euro 16,00

Fried bleaks** <u>fish | shellfish | gluten | crustacean traces</u> Euro 10,00

Fried seafood** Squid rings and shrimp tails <u>fish | shellfish | gluten | crustaceans</u> Euro 16,00

Baked golden plaice with a side of chips <u>fish I shellfishl glutenl crustaceans</u> Euro 15,00

CEKO'S SALAD

Raw spinach salad with Cantabrian anchovy in oil, crispy bread croutons, yoghurt dressing and cucumber fish 1 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 <u>fishl gluten (traces of shellfish - molluscs)</u>

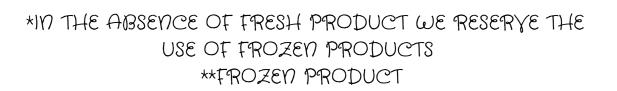
Euro 16.00

www.cekoilpescatore.it



Da Ceko il pescatore

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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.

Cover euro 2,50