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 <u>shellfish* crustaceans* eggs</u> Euro 13,00

Savoury tuna starter of Marzamemi ancient tuna trap Adelfio with fennel and orange <u>fish</u> Euro 15,00 Warm peppered mussels <u>Molluscs</u> Euro 10.00

THE RAW **

Mazara red prawn tartare With soy and honey reduction

Mazara red prawn <u>| crustaceans |</u>

Mediterranean bluefin tuna tartare served with orange and lemon <u>fish</u>

Arctic char tartare soy and honey. _fish_

whitefish** marinated in lemon solfit 1 fish

<u>As per regulations, raw and marinated products undergo</u> <u>regular slaughtering procedure</u>

Lake fish patè with croutons of bread from altamura <u>dairy products - isinglass</u> <u>- 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 <u>fish sulfites - gluten - shellfish</u> Euro 10,00

Euro 21,00

Euro 4,50 / piece

Euro 23.,00

Euro 18.00

Euro 12,00

MAIN COURSE

Beetroot risotto with smoked whitefish fished from Lake Como and hand-smoked Greek yoghurt <u>fish I gluten I eggs I milk</u> Euro 19,00

Cod and citrus ravioli with herb butter <u>fish | gluten | eggs | milk</u> Euro 17.00

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

SECOND COURSE

Fillet of lavaret* caught Lake Como grilled with black cabbage chips and hummus <u>fish I sesame</u> Euro 18.00

Salmon fillet with three peppers and baked potatoes <u>fish 1 milk</u> Euro 19,00

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

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

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

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

Sbaked potatoes

Grilled polenta

Fresh spinach salad

Euro 4,00

Euro 4,00

Euro 5.00

FRIDAYS ONLY !!

BATTERED CODFISH SERVED WITH A SIDE OF FRIES <u>fishl gluten (traces of shellfish - molluscs)</u>

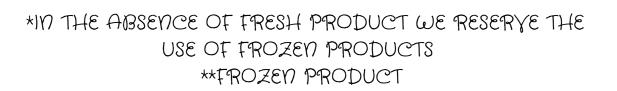
Euro 16.00

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