

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

Savoury tuna starter
of Marzamemi
ancient tuna trap Adelfio
with fennel and orange
fish
Euro 15,00

Warm peppered mussels
Molluscs
Euro 10,00

THE RAW **

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

Mazara red prawn
crustaceans |

Mediterranean bluefin tuna tartare
served with orange and lemon
fish

Arctic char tartare soy and honey
fish

whitefish** marinated in lemon
sulfite | fish

As per regulations, raw and marinated products undergo
regular slaughtering procedure

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

Euro 21,00

Euro 4,50 / piece

Euro 23,00

Euro 18,00

Euro 12,00



MAIN COURSE

Risotto
with sweet and sour pikeperch
fished by the Czech
Lake Como
fish | sulphites | milk |
Euro 19,00

Cod ravioli
with herb butter
fish | gluten | eggs | milk
Euro 17,00

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

SECOND COURSE

White fish fillet* caught Lake Como
in semolina crust with baked carrots
and sun-dried tomato hummus
fish | gluten | sesame
may contain traces of soya and mustard
Euro 18,00

Stuffed squid on cream of stewed leeks
shellfish | milk
Euro 19,00

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

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

Baked carrots Euro 4,00

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