#### 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 cuttlefish ink mayonnaise and raspberry vinaigrette shellfish\* crustaceans\* eggs Euro 13.00

Marzamemi tuna starter ancient tuna trap Adelfio with fennel and orange fish Euro 16,00

Lukewarm peppered mussels

Molluscs

Euro 12,00

Stewed octopus with peas Molluscs\*\*
Euro 10,00

Herb marinated anchovies fish L sulphites Euro 10.00

Lake fish patè
with croutons of bread from
Altamura
dairy products - gluten
- fish - sulphites
Euro 900

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 10,00

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

## THE RAW \*\*

Mazara red prawn tartare With soy and honey reduction <u>I crustaceans I soya I</u>

Red prawn from Mazara Mazara purple prawn <u>I crustaceansl</u>

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

Arctic char tartare soy and honey fish - soy

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

Euro 21.00

Euro 15.00 / 3 pieces Euro 15.00 / 3 pieces

Euro 21,00

Euro 18,00

## MAIN COURSE

Bronze-drawn lily with smoked lake of our own production with crispy bread gluten 1 fish 1 milk

Euro 17,00

Tagliolini with tuna bottarga
from the Antica tonnara Adelfio of Mrzamemi
fish I gluten I eggs I milk
Euro 19.00

Pasta with tomato sauce

\_gluten

Euro 9.00

## SECOND COURSE

Carp steaks in sweet and sour sauce with grilled polenta

Fish 1 sulphites

Euro 18,00

Orange mackerel teriyaki with pan-fried agretti <u>fish I soya</u> Euro 17,00

Missoltino (typical Lario processing: dried agoni) caught and produced by Ceko with grilled rustic polenta Euro 16,00 <u>fish I sulphites</u>

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



#### THE FRIES

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

Fried bleaks\*\*

<u>fish I shellfish I gluten I crustacean traces</u>

Euro 11,00

Fried seafood\*\*
Squid rings and shrimp tails
fish I shellfish I gluten I crustaceans
Euro 16,00

# CEKO'S SALAD

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

fish Lmilk

Euro 16.00

#### SIDES

French fries\*\*
gluten traces shellfish traces fish

Fresh spinach salad

Grilled polenta

pan-fried agretti

Stick\*\* polenta and rosemary gluten traces shellfish traces fish traces

Euro 4,00

Euro 5.00

Euro 4,00

Euro 6,00

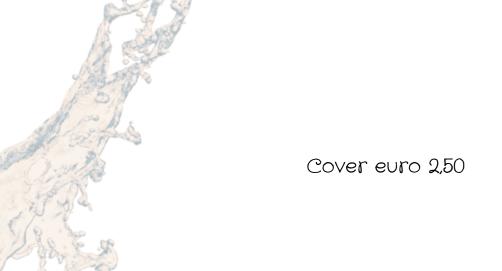
Euro 5,00



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

Euro 16.00





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



Da Ceko il pescatore



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www.cekoilpescatore.it