

# 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 | sulphites  
Euro 10,00

Lake fish patè  
with croutons of bread from  
Altamura  
dairy products - gluten  
- fish - sulphites  
Euro 9,00

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 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  
| crustaceans | soya |

Euro 21,00

Red prawn from Mazara  
Mazara purple prawn  
| crustaceans |

Euro 15,00 / 3 pieces

Euro 15,00 / 3 pieces

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

Euro 21,00

Arctic char tartare soy and honey  
fish - soy

Euro 18,00

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

# MAIN COURSE

Bronze-drawn lily  
with smoked lake  
of our own production  
with crispy bread  
gluten | fish | milk  
Euro 17,00

Tagliolini with tuna bottarga  
from the Antica tonnara Adelfio of Mrzamemi  
fish | gluten | eggs | 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 | sulphites  
Euro 18,00

Orange mackerel teriyaki  
with pan-fried agretti  
fish | soya  
Euro 17,00

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

Baked golden plaice with a side of chips Euro 15,00  
fish | shellfish | gluten | crustaceans



# 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 11,00

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\*\*

gluten traces shellfish traces fish

Euro 4,00

Fresh spinach salad

Euro 5,00

Grilled polenta

Euro 4,00

pan-fried agretti

Euro 6,00

Stick\*\* polenta and rosemary

gluten traces shellfish traces fish traces

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



Da Ceko il pescatore



dacekoilpescatore

[www.cekoilpescatore.it](http://www.cekoilpescatore.it)