



# LAUDANI Norcineria CENTRALE



NORCIA  
UMBRIA  
ITALY



SALAME NORCINO  
€22,00 AL KG



cogl  
di Mulo  
€ 20,00 al Kg



Palle del  
nonno  
€ 22,00 al Kg



Prosciutto  
Tascabile  
€ 24,00 al Kg

SALAME  
€ 2



SALAME  
DI CUSCATELE





## CHEESE





-7%



## MATURED COW CHEESE

Cow's cheese is a perfect product to be enjoyed on a platter rich in cured meats and is pleasant to try with compotes and honey.

The production of cow cheese

The product is made with few ingredients: milk, salt, lactic ferments and rennet. It owes its compactness to a...

[Leggi tutto](#)

**Price:** ~~27,00€~~ 25,00€



## GOAT CHEESE (GOAT CHEESE)

Goat cheese is a goodness for the palate, a special cheese that melts in the mouth. This cheese is an agri-food product that is highly appreciated all over the world. Known to many for its particular texture and strong taste, this delicacy is one of the cornerstones of...

[Leggi tutto](#)

**Price:** 8,00€





## SEMI-SEASONED PECORINO DI NORCIA 60/90 DAYS

Pascoli 100% Norcia - Milk of Norcia, produced in Norcia

The seasoned pecorino di Norcia is a product that is slightly spicy, as its seasoning sharpens the flavor, leaving a pleasant taste, suitable for both an appetizer and a platter of cured meats. This pecorino, with a...

[Leggi tutto](#)

**Price:** 24,00€ - 84,00€



-3%



## SEMI-SEASONED PECORINO 40-50 DAYS

Semi-seasoned pecorino is a low-seasoned and slightly tasty cheese.

Maturing is short and lasts about 40/50 days, which is enough to make the cheese excellent for various occasions. After the short seasoning, scattered holes are created.

The form is sold exclusively in the...

[Leggi tutto](#)

**Price:** 36,00€ 35,00€





## VACUUM-PACKED SHEPHERD'S SALTED RICOTTA

Whole Salted Ricotta 450g about 400 / 550 gr  
Half-vacuum salted ricotta 225g about half

[Leggi tutto](#)

**Price:** 8,00€ - 25,00€



## SEASONED PECORINO CHEESE

Aged pecorino cheese is a cheese made from sheep's milk without preservatives. Seasoning 8-10 months. Weight about 3.5/4 kg.

This cheese is made with pasteurized sheep's milk, processed WITHIN 24 hours of milking and is, to the taste, slightly spicy.

This seasoned pecorino...

[Leggi tutto](#)

**Price:** 14,00€ - 94,00€



-13%



## MIXED CHEESE WITH TRUFFLES

The mixed cheese with truffles weighing about 450 gr is a product that has now become a traditional food of the Valnerina.

The preparation of this product uses raw materials of the highest quality: cow's milk, sheep's milk and as regards the truffle, a mixture with Tuber...

[Leggi tutto](#)

**Price:** ~~15,00€~~ 13,00€



-13%



## PECORINO CHEESE WITH WALNUT LEAVES

Discover the aged cheese in walnut leaves.

The mini Nocerino cheese is made with a seasoning in walnut leaves that completes the flavor of the pecorino.

The sheep's milk, used to produce the pecorino cheese, is processed for standard production and is then left to mature...

[Leggi tutto](#)

**Price:** ~~15,00€~~ 13,00€



-13%



## PECORINO CHEESE WITH WINE

Pecorino cheese is naturally and traditionally combined with wine and I guess we all know this. But what if the cheese is also flavored by letting it mature with wine, must and grapes? This is what happens with pecorino cheese in wine, a perfect product for extravagant...

[Leggi tutto](#)

Price: ~~15,00€~~ 13,00€



## PECORINO DI NORCIA AGED FOR UP TO 60 DAYS

Pecorino di Norcia cheese, with a maximum maturation of 60 days, is an excellent product for your table.

It comes in SHAPES OF ABOUT 1.5 KG and is sold WHOLE ONLY

Pecorino cheese is also available in other formats, from other producers, such as the 1 KG CHEESE DEL PASTORE, or...

[Leggi tutto](#)

Price: 54,00€





## SHEPHERD'S PECORINO IN VALNERINA - ABOUT 1KG

Pecorino semistagionato 40/50 giorni di Norcia

Pecorino della Valnerina is a cheese made directly by the shepherd, a top quality product that allows you to take advantage of an extremely local origin both of the milk, therefore of the raw materials, and of...

[Leggi tutto](#)

**Price:** 24,00€



## AGED PECORINO TROMBAROLO

The aged pecorino is a typical cheese from the lands of central Italy. It is a cheese made exclusively with sheep's milk and left to mature in a humid environment (like old cellars) where the flavor becomes more and more decisive and where a yellow / orange layer is formed...

[Leggi tutto](#)

**Price:** 16,00€ - 120,00€







## FRESH CHEESE

The fresh cheese we sell is made with cow's milk, it is sweetish, with regular holes. This is not a fresh product to be understood as just made but it is fresh as it is a cheese made with cow's milk and is aged for a relatively short period.

The internal compound has a hard...

[Leggi tutto](#)

**Price:** 42,00€ - 80,00€



## COW CREAM CHEESE

Creamy cow cheese is a decidedly sweet, soft and creamy caciotta made with pasteurized cow's milk, rennet and food salt. A product of the local tradition of Norcia, where the pastures allow you to have a sweet cheese and always fresh milk.

The whole form of the caciotta is...

[Leggi tutto](#)

**Price:** ~~30,00€~~ 27,00€



-10%



# INDICE

## A

Aged pecorino trombarolo 8

## C

Cow cream cheese 9

## F

Fresh cheese 9

## G

Goat cheese (goat cheese) 3

## M

Matured cow cheese 3

Mixed cheese with truffles 6

## P

Pecorino cheese with walnut leaves 6

Pecorino cheese with wine 7

Pecorino di Norcia aged for up to 60 days 7

## S

Seasoned pecorino cheese 5

Semi-seasoned Pecorino 40-50 days 4

Semi-seasoned Pecorino di Norcia 60/90 days 4

Shepherd's pecorino in Valnerina - about 1kg 8

## V

Vacuum-packed shepherd's salted ricotta 5