



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





CURED MEATS AND SAUSAGES: NORCIA DELICATESSEN

Norcineria Laudani has a large selection of cured meats, in practice it can be defined as the Norcia delicatessen. The butchery is the profession that has its origins in Norcia, and the "norcino" is the person who processes pork.

Norcia delicatessen products

One of the products that our customers most often look for as **Norcia delicatessen products** is corallina, a salami where each slice shows coarse-grained lard and is the most typical product of the Nursina tradition.

Another product much appreciated by our customers is the "coglione di mulo", a fine-grained salami.

Do you want a different product? Discover the CREAMY, a freshly made salami that can be spread on a slice of toast.

Or there is salami with fennel, wild boar, beer ... MANY types of cold cuts, all at your disposal, with a click at your home!



-7%



CORALLINA SALAMI

The flavor of the traditional butchery is given by the Salame Corallina, a product that in the area we consider "Il Salame", as this is the first and main salami of our tradition. Thanks to Corallina you can enjoy today a product that has a very special history and that owes...

[Leggi tutto](#)

Price: ~~15,00€~~ 14,00€





PORK NECK (OR LOIN)

There are many names for this product and most of our customers look for it as capocollobut in the territory of Norcia and Valnerina it is known as loin. Further north everyone knows it as a "cup". If we talk about fresh meat for central Italy it is the "loin" while in the...

[Leggi tutto](#)

Price: 15,00€ - 29,00€



WILD BOAR SAUSAGE

Wild boar sausages are mainly made with pork to which wild boar meat is added, thus enhancing the flavor.

Sausages with wild boar

The sasicce are made according to the old local tradition which, with its hunters, is not new to the processing of the meat of these wild pigs. In...

[Leggi tutto](#)

Price: 11,00€ - 20,00€





NORCINO LARD

The lard of the butcher is a truly refined product from a gastronomic point of view, as it embodies the flavor and aroma of a very rich tradition.

It is a slice of pork seasoned after careful processing and rigorous seasoning.
The ideal product to satisfy the most demanding...

[Leggi tutto](#)

Price: 7,00€



SALAME NORCINO WITH FENNEL

Try our most flavored product: the Norcino salami with fennel, a real specialty for gourmets!

Salame Norcino with fennel is available in two sizes: in slices of about 700 g (vacuum slices) or the larger piece of about 1,200 kg is also available.

This type of salami is...

[Leggi tutto](#)

Price: 14,00€ - 23,00€



-13%



TRUFFLE MORTADELLA

Mortadella with truffle vacuum pack of about 500 g

[Leggi tutto](#)

Price: ~~16,00€~~ 14,00€



-11%



SEASONED PORK COPPIETTE

Pork, specifically the lean parts such as fillet and loin, gives rise to a tasty and simple product: coppiette.

Normally the couples are packaged in packages of about 150/170 gr, but it is also possible to make requests for specific orders in larger or smaller packages,...

[Leggi tutto](#)

Price: ~~9,00€~~ 8,00€



-14%



WILD BOAR SALAMI

Wild boar salami is a special product that goes perfectly with our other products and is also excellent to eat as a snack.

Information on wild boar salami

This type of salami is made with pork and a percentage of wild boar meat; this meat gives a special taste to the salami...

[Leggi tutto](#)

Price: ~~7,00€~~ 6,00€



MULE BALLS

20% DISCOUNT by purchasing the pack of 3 small mule balls from 15 to 13 €

The cured meats in Norcia are often very different and in cases such as with the Coglioni di Mulo type, you can find a very different taste than usual.

The mule balls are always a pork-based...

[Leggi tutto](#)

Price: 5,00€ - 13,00€





WILD BOAR SPECK

about 350 grams

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Price: 15,00€



TRUFFLE SALAMI

The truffle salami is made from pork with the addition of truffle sauce.

the weight is about 250/300 g and looks like a typical Norcia salami.

The truffle manages to convey a completely unique aroma to the product that represents the classic butchery.

The truffle manages...

[Leggi tutto](#)

Price: 7,00€





WILD BOAR MORTADELLA FROM NORCIA

Mortadella with wild boar and pork

Wild boar mortadella is made with a recipe that perfectly combines wild boar meat with pork. The proportions have been set to give the product a strong but at the same time soft taste. The dough is made with healthy and lean meats, with a...

[Leggi tutto](#)

Price: 13,00€ - 22,00€



-11%



NORCIA CREAMY SALAMI

Crema di Norcia is a soft spreadable salami, excellent for use both as a basic ingredient in various recipes, and for use as a cured meat.

One of the most suitable uses for the Norcia cream is on bruschetta and croutons.

Weight about 400/500 gr.

This salami is made with...

[Leggi tutto](#)

Price: 9,00€ 8,00€





SALAMELLA

The salamella is a salami with a sweet taste (unsweetened but less tasty than others) with a finely ground grain and its weight is about 500 g.

The sausage is made more or less thick but, unlike the version made in northern Italy, it is always "folded" in a U shape. This is...

[Leggi tutto](#)

Price: 8,00€



LIVER SALAMELLA

La salamella di fegato è un prodotto tradizionale per Norcia. It goes very well with the philosophy that "nothing is thrown away from the pig" and can be considered 100% a peasant product.

The realization is very simple to tell: a percentage of pork liver is added to the...

[Leggi tutto](#)

Price: 7,00€



-14%



DEER SALAMI

Do you want to try a different product than usual? Discover the venison salami, a product that is naturally soft and with a more intense flavor than the classic norcino salami.

Deer salami is a non-standard product of traditional butchery, it is certainly more typical of the...

[Leggi tutto](#)

Price: 7,00€ 6,00€



NORCINO SALAMI

Norcino salami is a cured meat from the Norcineria tradition, the art of processing pork which, thanks to the Benedictine monks and the nearby surgical school of Sant'Eutizio and thanks to the pig farms present in the area since the 70s AD, was born in Norcia (from which it...

[Leggi tutto](#)

Price: 6,00€ - 9,00€





GRANDPA'S BALLS

Salami made in the shape of a pine cone, made with fine-grained pork with the addition of salt and pepper. Weight about 300/400 gr.

[Leggi tutto](#)

Price: 8,00€



LONZINO

Quite lean salami that is made with boneless loin. Weight about 3 kg per piece. Also available vacuum packed in pieces of about 500 gr.

[Leggi tutto](#)

Price: 15,00€ - 72,00€





NORCIA CURED PORK SAUSAGE

The pork sausage is made exclusively with pork, its weight is about 30 gr each. and is also available in vacuum packs of 250 gr, 500 gr and 1 kg.

Pork sausage is a product available all year round, it is made directly in Norcia and contains the highest quality of...

[Leggi tutto](#)

Price: 5,00€ - 18,00€



INDICE

C

Corallina salami 3

D

Deer salami 11

G

Grandpa's balls 12

L

Liver salamella 10

Lonzino 12

M

Mule balls 7

N

Norcia creamy salami 9

Norcia cured pork sausage 13

Norcino lard 5

Norcino salami 11

P

Pork neck (or loin) 4

S

Salame Norcino with fennel 5

Salamella 10

Seasoned pork coppiette 6

T

Truffle mortadella 6

Truffle salami 8

W

Wild boar mortadella from Norcia 9

Wild boar salami 7

Wild boar sausage 4

Wild boar speck 8