



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



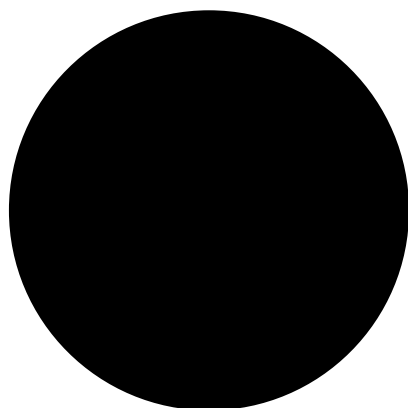
Prosciutto
Tascabile
€ 24,00 al Kg

SALAME
€ 2



SALAME
DI CUSCATELE





CHEESE





PECORINO DI NORCIA, AGED UP TO 60 DAYS, 2 KG

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

A cut weighing just over 2 kg (approx.)

Pecorino cheese is also available in other formats from other producers—such as the 1 kg "Formaggio del Pastore"—or in a...

[Leggi tutto](#)

Price: 54,00€





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: 18,00€ - 125,00€





SHEEP'S STRACCHINATO: FRESH CHEESE

Sheep's Stracchinato Cheese - 1.5 kg Whole Wheel

Our stracchino cheese is a genuine delight produced in the heart of Valnerina, where the cheesemaking tradition is still an art passed down from generation to generation. Made with 100% sheep's milk, this cheese stands out...

[Leggi tutto](#)

Price: 50,00€





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: 38,00€ - 70,00€





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: 26,00€ - 50,00€





CREAMY CACIOTTA FROM NORCIA

Soft and velvety cheese with 100% Umbrian milk: the dairy tradition on the table.

The Caciotta Cremosa dell'Umbria by Norcineria Laudani is a genuine and enveloping cheese, produced with cow's milk coming exclusively from Umbria. Its white and soft paste, with a fresh and...

[Leggi tutto](#)

Price: 16,00€ - 28,00€





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: 30,00€ - 58,00€





VACUUM-PACKED SHEPHERD'S SALTED RICOTTA

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

[Leggi tutto](#)

Price: 16,00€





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: 27,00€ - 50,00€



-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

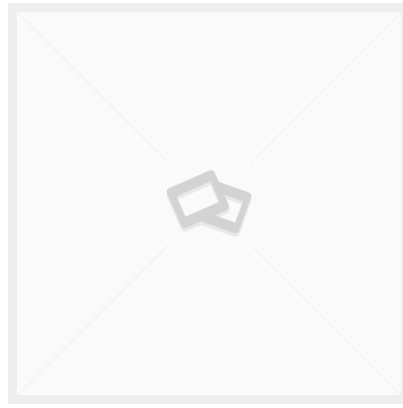
Pecorino cheese is naturally and traditionally combined with wine and I guess we all know this. But what if the cheese is also flavored by letting it mature with wine, must and grapes? This is what happens with pecorino cheese in wine, a perfect product for extravagant...

[Leggi tutto](#)

Price: ~~15,00€~~ 13,00€



-10%



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€



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