



LAUDANI
Norcineria
CENTRALE



NORCIA
UMBRIA
ITALY



SALAME NORCINO
€22,00 AL KG



coglione
di Mulo
€ 20,00 al Kg



Palle del
nonno
€ 22,00 al Kg



Prosciutto
Tascabile
€ 24,00 al Kg

SALAME
€ 2



SALAME
DI CUSCATELE



ELENCO DEI PRODOTTI NEL CATALOGO

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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!



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: 8,00€



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