



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



ELENCO DEI PRODOTTI NEL CATALOGO

Cured meats and sausages: Norcia delicatessen 2
Pork neck (or loin) 3



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!



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...

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Price: 15,00€ - 29,00€



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