



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

 Seasoned pork coppiette 3

 Norcino salami 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!



-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€





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€



INDICE

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Norcino salami 4

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Seasoned pork coppiette 3