



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

cheese 2

 Matured cow cheese 2

 Seasoned pecorino cheese 3

 Pecorino cheese with walnut leaves 3

 Aged pecorino trombarolo 4

Cured meats and sausages: Norcia delicatessen 4

 Pork neck (or loin) 5

 Norcino lard 6

 Lonzino 6



CHEESE



-7%



MATURED COW CHEESE

Cow's cheese is a perfect product to be enjoyed on a platter rich in cured meats and is pleasant to try with compotes and honey.

The production of cow cheese

The product is made with few ingredients: milk, salt, lactic ferments and rennet. It owes its compactness to a...

[Leggi tutto](#)

Price: ~~27,00€~~ 25,00€



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: 14,00€ - 94,00€



-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€



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: 16,00€ - 120,00€





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...

[Leggi tutto](#)

Price: 15,00€ - 29,00€



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€





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€



INDICE

A

Aged pecorino trombarolo 4

L

Lonzino 7

M

Matured cow cheese 3

N

Norcino lard 6

P

Pecorino cheese with walnut leaves 4

Pork neck (or loin) 6

S

Seasoned pecorino cheese 3