Local typical **salami** is oblong and can have different sizes. It is made from cuts of pork shoulder, belly, rump and ham trim: they are minced, spiced and then enriched with aromatic herbs and spices.

A version of this product is **larded salami**, simply obtained by adding lard cubes.

(Ingredients for salami: pork, salt, ground pepper, pepper grains, aromatic herbs and spices. Ingredients for larded salami: pork, lard cubes, salt, ground pepper, pepper grains, aromatic herbs and spices)