From Sea to Signature Dish

Introducing the Sun of Italy Seafood Collection

Discover our newest lineup of premium seafood, thoughtfully sourced for exceptional flavor, quality, and versatility. From tender calamari to plump, meaty clams and mussels, each product is selected to help chefs create standout dishes with confidence and consistency.

ITEM #	DESCRIPTION	PACK SIZE
54628	Clam In Shell Fully Cooked Cryovac Frozen 11-16ct	10/1#
54632	Mussels In Shell Fully Cooked Cryovac Frozen	10/1#
54634	Squid Loligo Duvaucelii Calamari Tubes & Tentacles 3-5 Inch Frozen	4/2.5#
54636	Squid Nototodarus Sloanii Calamari Tubes & Tentacles Cleaned 5-8 Inch Frozen	4/2.5#
54638	Squid Nototodarus Sloanii Calamari Tubes Only Cleaned 5-8 Inch Frozen	4/2.5#

SCAN TO SHOP
SUN OF ITALY ONLINE

High-quality, affordable ingredients that turn everyday meals into family favorites.

Distributed by Saval Foodservice

Premium Vietnamese White Clams

Clam In Shell Fully Cooked Cryovac Frozen 11-16ct | Item No. 54628

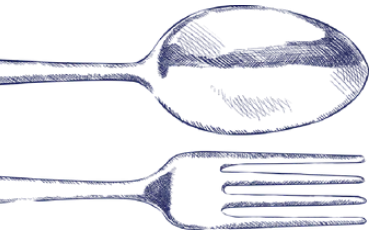


All the Flavor of Fresh Clams. None of the Hassle.

Harvested at peak maturity for exceptionally plump, tender meat, our farm-raised Vietnamese White Clams deliver a premium seafood experience with the convenience operators need.

Unlike fresh clams, which can arrive with inconsistent meat yields, sand, grit, and a limited shelf life, these clams are fully purged, cleaned, cooked, and flash-frozen to lock in their naturally sweet, briny flavor.

The result? Beautiful, meaty clams that go straight from freezer to finished dish. No soaking, scrubbing, or guesswork required.



Fresh Clam Appeal. Frozen Clam Convenience.

From linguine alle vongole to seafood stews and signature entrées, these premium clams offer the presentation customers expect with the consistency, efficiency, and value foodservice operators demand.

HEAT. SERVE. IMPRESS.

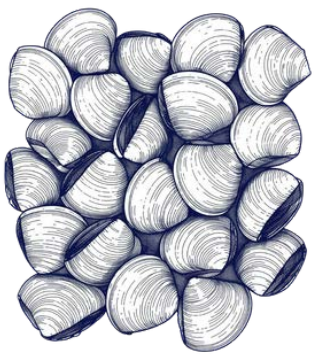
BIG ON MEAT. SMALL ON PREP.

Why Chefs Love Them

- **Bigger, Meatier Clams:** Harvested for optimal meat yield, delivering consistently plump, satisfying portions.
- **No Sand. No Grit.** Fully purged and cleaned after harvest for a better dining experience.
- **Fully Cooked & Ready to Heat:** Skip the prep work. Simply heat and serve in pasta, soups, seafood boils, and more.
- **Less Waste, More Value:** Frozen convenience eliminates concerns about live clams dying in storage or failing to open during cooking.
- **Extended Frozen Shelf Life:** Keep inventory on hand without the short holding window of fresh shellfish.
- **Simplified Kitchen Operations:** No live-shellfish holding tanks, purging, or daily live-shellfish temperature logs.
- **Naturally Sweet, Delicate Flavor:** Tender, creamy-white meat with a clean ocean flavor that complements a wide range of dishes.

PACK SIZE

10/1#





Premium Chilean Mussels

Mussels In Shell Fully Cooked Cryovac Frozen | Item No. 54632

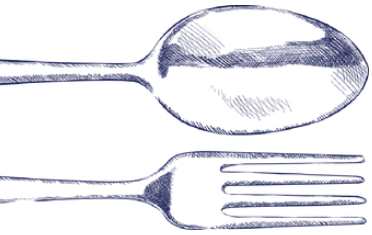


Ocean-Raised Quality. Heat-and-Serve Convenience.

Raised in the cold, nutrient-rich waters of southern Chile, our premium Chilean mussels are grown on suspended ocean ropes, never touching the sandy seafloor. The result is naturally clean, tender mussels with exceptionally plump meat and a rich, sweet ocean flavor.

Harvested for optimal meat yield, these mussels are fully cooked and frozen to preserve their quality and eliminate the uncertainty of handling live shellfish.

All the flavor and presentation of fresh mussels, with less prep, less waste, and more consistency.



Premium Mussels Without the Fresh-Shellfish Hassle

Perfect for classic mussels marinara, white wine and garlic preparations, seafood pastas, paella, and signature entrées, these Chilean mussels deliver restaurant-quality results with the efficiency today's kitchens demand.

HEAT. SERVE. IMPRESS.

BIG ON FLAVOR. EASY ON THE LINE.

Why Chefs Love Them

- **Bigger, Plumper Mussels:** Harvested at peak size for generous, meaty portions and consistent plate presentation.
- **Rope-Grown, Not Bottom-Harvested:** Suspended in clean ocean waters, away from seafloor sand and sediment.
- **Clean, Grit-Free Enjoyment:** Rope cultivation minimizes exposure to sand and grit for a cleaner dining experience.
- **Fully Cooked & Ready to Heat:** No scrubbing, debearding, or cooking from raw. Simply heat and serve.
- **Less Waste, More Value:** Eliminate the guesswork of live mussels that may die in storage or fail to open during cooking.
- **Extended Frozen Shelf Life:** Stock with confidence and use as needed, without the short holding window of live mussels.
- **Naturally Sweet, Savory Flavor:** Tender, succulent meat with a delicate ocean brine that complements a wide variety of sauces and preparations.

PACK SIZE

10/1#





Premium Indian Loligo Calamari

Squid Loligo Duvaucelli Calamari Tubes & Tentacles
3-5 Inch Frozen | Item No. 54634

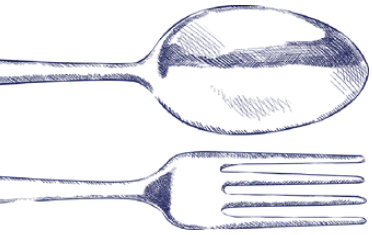


Naturally Tender. Delicately Sweet. Crafted for the Plate.

Wild-caught off India's western coast, our premium Loligo calamari is prized for its naturally tender texture, delicate sweetness, and clean, mild flavor.

Harvested by small coastal fishing boats that return to port daily, these squid are processed from fresh catch to preserve their exceptional quality.

Unlike larger calamari varieties, Indian Loligo offers a smaller, more delicate profile with a naturally tender bite—without the need for added tenderizing treatments. The result is an elegant, premium calamari ideally suited for chefs who value exceptional ingredients and refined presentation.



A Premium Calamari for Discerning Chefs

From lightly fried calamari with lemon and sea salt to elegant grilled seafood preparations, Indian Loligo delivers the delicate flavor and tenderness that elevate a simple ingredient into a standout dish. Perfect for fine dining, white-tablecloth restaurants, and chefs seeking a premium alternative to larger calamari varieties.

Why Chefs Love Them

- **Naturally Tender Texture:** Delicate, tender meat that doesn't require additional tenderizing treatments.
- **Sweet, Mild Flavor:** A clean, naturally sweet taste that complements both simple and sophisticated preparations.
- **Premium Loligo Species:** Smaller and more delicate than larger calamari varieties, offering a refined eating experience.
- **Fresh-Catch Processing:** Sourced from small coastal fishing boats that return to port daily, allowing the catch to be processed fresh.
- **Beautiful Plate Presentation:** Tender, naturally white calamari ideal for upscale appetizers, seafood entrées, and chef-driven menus.
- **Versatile Culinary Applications:** Excellent lightly fried, grilled, sautéed, or prepared with Mediterranean-inspired sauces and seasonings.
- **Made for Immediate Service:** Best enjoyed straight from the kitchen, when its delicate texture and presentation are at their peak.

COOK. SERVE. IMPRESS.

SMALLER IN SIZE. EXCEPTIONAL IN QUALITY.

PACK SIZE
4/2.5#





Premium New Zealand Calamari

Squid Nototodarus Sloanii Calamari Cleaned 5-8 Inch Frozen
Tubes Only | Item No. 54638
Tubes & Tentacles| Item No. 54638

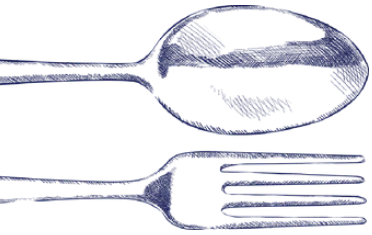


Bigger Rings. Better Coverage. More Versatility.

Wild-caught in the cold waters of New Zealand, our premium Arrow Squid calamari delivers the generous portions, meaty texture, and consistent tenderness that busy foodservice kitchens demand.

Naturally larger and thicker than smaller Loligo varieties, New Zealand calamari produces substantial rings with excellent plate coverage and a satisfying bite. A natural papaya enzyme tenderization process enhances the texture, creating a calamari that's both hearty and tender.

Processed from sea-frozen raw material, frozen within hours of harvest, this calamari offers dependable quality, exceptional versatility, and delicious results across a variety of menu applications.



Made for the Demands of Foodservice

From golden, crispy calamari rings and shareable appetizers to grilled seafood entrées and takeout favorites, New Zealand calamari delivers the size, tenderness, and versatility operators need.

Whether you're looking for impressive plate presentation or a reliable option for high-volume kitchens, this calamari is designed to perform.

COOK. SERVE. IMPRESS.

BIG ON SIZE. TENDER BY DESIGN.

Why Chefs Love Them

- **Bigger, Thicker Rings:** Large, substantial tubes produce impressive calamari rings with a satisfyingly meaty bite.
- **Excellent Plate Coverage:** Generous ring sizes create fuller-looking portions and attractive presentations.
- **Naturally Tenderized:** A papaya-derived enzyme process enhances tenderness while maintaining the product's hearty texture.
- **Takeout & Delivery Friendly:** Tenderized meat helps maintain a pleasant eating texture, making it an excellent choice for off-premise dining.
- **Sea-Frozen Freshness:** Frozen within hours of harvest to preserve quality and flavor.
- **Consistent, Versatile Performance:** Ideal for frying, grilling, sautéing, and a wide variety of seafood preparations.
- **Two Convenient Options:** Available in Tubes Only or Tubes & Tentacles to suit different menu applications.

PACK SIZE

4/2.5#

