



roSoblu

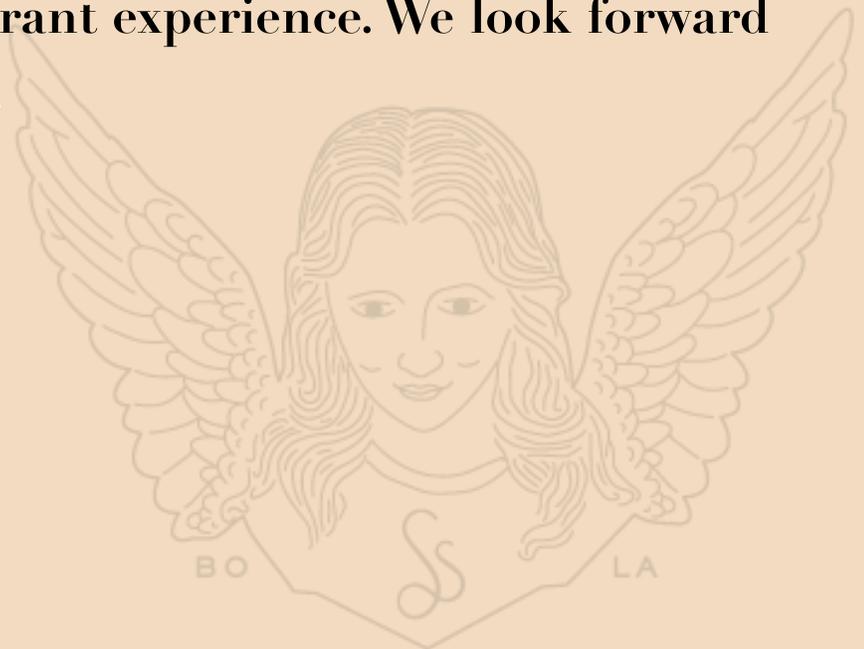
COVID-19:
Guest Guidelines

WELCOME TO ROSSOBLU

We at Rossoblu are so excited to welcome you to our space. We are looking forward to seeing all those familiar faces and making some new friends. Things may look a little different than you remember or anticipate, but we promise the heart of Rossoblu is the same.

In light of the current times, safety has never been more important to us. We are following all local regulations regarding reopening and have implemented our own “Rossoblu COVID-19 Playbook,” and we are confident that, with your help, through the following guidelines we can create a safe, comfortable space for both you and our staff.

Thank you for your patience and understanding as we navigate this new restaurant experience. We look forward to serving you very soon.



HAND WASHING

Our team members are washing their hands consistently throughout the night.

Please wash your hands upon entering. We have provided hand sanitizing stations throughout the restaurant, as well.

SANITATION

We are sanitizing all high touch surfaces constantly.

Our COVID Coordinator's job is to ensure everything is being cleaned and sanitized throughout the evening.

MASKS

Your servers will all be wearing both a mask and a face shield for your safety and theirs. This allows you to remove your mask while eating and protects our staff.

As a guest, you will need to wear a mask within the restaurant, except when eating and drinking. (children under 2 and people with certain medical conditions exempt per county guidance)

PHYSICAL DISTANCING

Our dining room, patio, and terrace have all been reorganized to allow for more space between tables.

Please respect the 6 foot boundaries and understand we are less likely to accommodate table requests in order to best fit every reservation safely. We can only seat full parties, and we are not able to accept groups larger than six.

SYMPTOM AWARENESS

By confirming your reservation, you are acknowledging to us that no one in your party is experiencing symptoms.

Please stay home if you are experiencing fever, coughing, or shortness of breath. We will be happy to reschedule your reservation for when you're feeling better.

BASICS

TABLE SETTINGS

Your table will be empty when you arrive, and your server will bring pre-rolled silverware, water glasses, and plates.

We ask that you keep your silverware throughout your meal, but if you need a new set don't hesitate to ask.

MENUS

You will see many of your old favorites as well as some new dishes. We are running with a slightly smaller menu in order to better serve you.

You will be given a QR code to access our menu via your phone. We will also have single use paper menus available upon request.

WATER AND WINE

Your server will place a clean bottle of water on your table, and you'll need to pour your own water to minimize shared touch-points.

Bottles of wine will be presented and opened by a sommelier, who will then pour your first round only.

CLOSING THE BILL

We aim to implement contactless payment options. Please limit cash payments and do not try to hand a card directly to your server.

Your check will be dropped on a freshly sanitized tray and returned to you with a clean pen and prepackaged sanitizer wipe for your card.

AL FRESCO

You'll notice most of our seating is now outside on the terrace and patio.

Dining al fresco is the standard in Italy. We are excited that safety standards are allowing us this opportunity to reconnect with our roots.