

Welcome back to Solo Italiano!

As long as the current COVID-19 pandemic remains a public health concern anywhere in our country, we will be taking the following precautions to protect our employees, our guests and *each other*. These rules are based on Maine's mandated opening rules, CDC suggestions AND service guidelines that we feel will allow us to serve food in-house again AND do it in a broadly safe manner. These rules are non-negotiable, apply to everyone and, if needed, will mean that folks not looking to adhere to them will be refused service. Thank you for being patient and for being respectful.

- State requires that all food courses, including dessert, and beverages must be on the table by 9pm. Your server will fire remaining courses by 8:30pm and inquire about dessert preferences by 8:45pm.
- Masks are required always while moving about the restaurant. While at your table, until your order is placed, updated regulations state that masks are to be utilized in order to maximize safety for guests and staff alike. Masks are allowed to be removed while eating and drinking.
- If you are not feeling well, you are expected to refrain from in-house dining until you are fully healthy. Curbside takeout will remain a contact-free option for the foreseeable future.
- Table change requests will likely not be honored during peak times.
- All parties, even walk-ins, must become a reservation with the host upon entering, which will include the full name of one guest and their contact phone number.
- Aim to keep 6' distance from other guests and guests' tables while in the restaurant.
- Touchless sanitizer (and a few pump bottles) is placed around the restaurant, please use it upon entering, after using the bathroom and before leaving.
- Sanitizer is also not a replacement for thorough hand-washing. Please wash your hands each time prior to sitting at your table.
- We will no longer default to clearing and resetting in between courses. Please only ask for resetting for share plates that are truly dirty.
- Wine and water service will start as usual, but cease after the first glasses are poured so we are not both re-touching the bottles.
- Servers will generally handle fresh, clean provision and interaction with your table; bussers will handle all dirty clearing as much as possible.
- To avoid reaching into guests' personal space, we ask that you place dirty dishes at the edge of your table for easy clearing.